Pismo's Coastal Grill

WWW.PISMOS.COM

Lunch

SERVED 11AM-4PM

PISMO'S FAMOUS

Sourdough Round / 8

Stuffed Sourdough Alla Romana

Our exclusive sourdough round by Boudin Bakery, San Francisco's oldest business since 1849, stuffed with mozzarella, lemon, caper butter, and parsley / 18

GO OVERBOARD +12
Top it off with fresh Dungeness crab mix and Cooper's white cheddar cheese sauce.

{ SALADS }

ADD PROTEIN:
DICED TRI-TIP +12 · **BLACKENED SALMON** +12
DICED CHICKEN +10 · **BLACKENED SHRIMP** +8

PISMO'S SEAFOOD COBB
Fresh greens, lump crab, shrimp, applewood plank bacon, blue cheese, tomato, homemade lemon tarragon ranch / 29

BISTRO
Mixed greens, sweet potato, cranberries, pumpkin seeds, fontina cheese, champagne vinaigrette / 15

WEDGE
Bleu cheese, bacon, bleu cheese crumbles, cherry tomatoes, radish / 15

MIXED GREEN
Tomatoes, carrots, cucumbers, radish, sourdough croutons, choice of dressing / 10

CAESAR
Romaine, arugula, croutons, Parmesan cheese / 10

PISMO'S GB3 SALAD
Power mix, Asian pear, watercress, red onions, broccoli, radish, bleu cheese crumbles, champagne vinaigrette / 15

SHRIMP LOUIE SALAD
Iceberg, shrimp, hard-boiled egg, gherkins, green beans, tomatoes, Louie dressing / 28
ULTIMATE LOUIE +10 • **CRAB LOUIE** +20

PISMO'S FAMOUS CHOWDER

Your Choice:

CLASSIC WHITE
SPICY RED
RHODE ISLAND CLEAR
HALF 'N HALF

CUP / 9 • **MUG** / 14 • **BOWL** / 12
SOURDOUGH BREAD BOWL / 19
MUG & SALAD / 21

SAMPLE ALL 3 CHOWDERS / 9

{ COLD APPETIZERS }

OYSTERS
Spicy cocktail sauce, trio of mignonettes
HALF DOZEN 21 / **FULL DOZEN** 39

SHRIMP COCKTAIL
Jumbo gulf prawns, spicy cocktail sauce / 17

CRAB COCKTAIL
Dungeness crab, garlic-lemon marinade, serrano, Joe's Style® dijonnaise / 45

SASHIMI PIZZA *
Hawaiian Big Eye Tuna, edamame, Fresno chilies, spicy mayo, wasabi aïoli / 25

BIG EYE TUNA SASHIMI *
Hawaiian Big Eye, ponzu sauce, Fresno chilies, wasabi, ginger, sesame seeds / 29

SMOKED SALMON
Pastrami-style smoked salmon, lemon whipped cream cheese, red onion, fried capers, lemon julienne, everything-bagel chips / 19

TUNA POKE TOWER *
Hawaiian Big Eye, spicy sesame mayo, sweet soy sauce, microgreens, crispy wonton / 25

TROPICAL MANGO CEVICHE
Red snapper, spicy mango aguachile, avocado, mango, Fresno chilies, cilantro, corn tortilla chips / 19

HAMACHI CRUDO
Sashimi-style hamachi, blood orange ponzu, grilled jalapeño / 21

SPICY SALMON RICE CAKES
Spicy salmon, crispy rice cakes, serrano chilies, sesame, spicy mayo, pickled ginger / 18

PISMO'S HOUSE CEVICHE
Poached snapper, shrimp, guacamole, tortilla chips, Bloody Mary sauce / 21

CRACKED DUNGENESS CRAB

HALF POUND 25 / **FULL POUND** 45

{ HOT APPETIZERS }

PISTACHIO CRUSTED CALAMARI STEAK
Lemon beurre blanc / 18
ROMANO STYLE +5

PISMO'S CLASSIC CRAB CAKES
Fresh lemon, sourdough breadcrumbs, whole grain mustard aïoli, microgreens / 21

SWEET POTATO FRIES
Fried sweet potato, cilantro aïoli / 16

FIRECRACKER EDAMAME
Sweet chili glaze, Korean BBQ spices / 14

FLORIDA ROCK SHRIMP
Fried and served with jalapeño tartar, house marinara / 21

FRIED CALAMARI STRIPS
Lemon, jalapeño tartar, marinara, Parmesan gremolata / 18

GRILLED ARTICHOKES
Bathed in garlic butter, served with lemon garlic aïoli / 16

SANTA MARIA STEAK
Sweet BBQ sauce, creamy horseradish, crumbled bleu cheese / 19

OYSTER ROCKEFELLER
Spinach, herbs, garlic butter, Parmesan, crispy breadcrumbs
HALF DOZEN 18 / **FULL DOZEN** 34

STEAMED CLAMS OR MUSSELS / 23
BASQUE-STYLE +6

CRISPY SNAPPER BITES
Spicy cocktail sauce, jalapeño tartar, fresh lemon / 18

{ BURGERS AND SANDWICHES }

Served with fries. Substitute Sweet Potato Fries, Garlic Fries, Truffle Fries +3, or Green or Caesar Salad +6.
ADD BACON +4 / ADD AVOCADO +2

PIER BURGER
Wagyu patty, lettuce, tomato, onion, gherkins, American cheese, Louie dressing / 21

CALIFORNIA BURGER
Wagyu patty, guacamole, bacon, tomatoes, arugula, crispy onions, jack cheese, and cilantro aïoli / 22

SALMON BURGER
Soy ginger salmon, Asian slaw, spicy mayo, pickles, and crispy onion / 22

BOURBON BBQ BURGER
Wagyu patty, bourbon BBQ sauce, bread-and-butter pickles, cheddar cheese, mayo, crispy onions, bacon / 21

GRILLED TRI-TIP SANDWICH
Pickled red onion, arugula, roasted garlic aïoli / 19

SWEET & SPICY CRISPY FISH SANDWICH
Fried Pacific Snapper, spicy tartar, pickles, tomato, crisp slaw / 18

CHICKEN BLT SANDWICH
Grilled rosemary chicken, arugula, bacon, tomatoes, cilantro aïoli / 18

DAVE'S TUNA MELT
Albacore tuna salad, jack cheese, sourdough / 17

GRILLED SWORDFISH SANDWICH
Crispy Brussels sprouts, fried onions, microgreens, soy-ginger vinaigrette, spicy mayo / 25

* **HAWAIIAN BIG EYE** — Prized for its rich, clean flavor and smooth, firm texture. Caught fresh daily in Hawaii, then flown overnight directly to Pismo's.

Please notify us of any food allergies. Automatic 20% gratuity added to parties of 8 or more. Sales tax will be added to all items.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Introducing Our New Lunch Combos!

A NEW WAY TO ENJOY OUR FRESH FISH!

More Seasonal, More Chef-Driven built around what's local right now!

Same fresh fish - a new way to enjoy it.

{ LUNCH COMBO PLATES }

Served with choice of two Traditional Sides OR

MAKE IT A COMBO WITH SOUP AND GREEN OR CAESAR SALAD +4

- **ATLANTIC BLACKENED SALMON** / 24
- **PACIFIC SWORDFISH** / 28
- **GRILLED PRAWNS** / 23
- **MAINE DAY BOAT SCALLOPS** / 46
- **ALASKAN HALIBUT** / 39
- **CHILEAN SEA BASS** / 56
- **FRIED SNAPPER** (2 PIECES) / 19
- **BLACKENED SNAPPER** / 22
- **PISTACHIO-CRUSTED CALAMARI** / 22
- **PRIME 1855 RIBEYE** / 49
- **MANHATTAN STEAK** / 29
- **GRILLED CHICKEN** / 23
- **SANTA MARIA SIRLOIN** / 25
- **DUNGENESS CRAB CAKES** / 27
- **SCALLOP & CALAMARI** / 29
- **SCALLOP & CRAB CAKE** / 39

Traditional Sides

CILANTRO RICE · **THUNDER CRUNCH FRIES** · **SCALLOPED POTATOES**
GARLIC MASHED POTATO · **STEAMED BROCCOLI**

Enhancements

(2) JUMBO SHRIMP +9 · **HOT CRAB** +18 · **CRAB CAKE** +13
PISTACHIO-CRUSTED +3 · **BAY SCALLOPS** +12
HALF LOBSTER TAIL +23 · **DUNGENESS CRAB SECTION** +19

Shareable Sides

ROASTED BEETS / 12 · **APPLE ROASTED BRUSSELS SPROUTS** / 12
SQUASH & FARRO / 10 · **MEDITERRANEAN COUSCOUS** / 10
HONEY ROASTED CARROTS / 10

IRON POT CIOPPINO

Rich tomato broth packed with Manila clams, mussels, shrimp, scallops, and white fish / 39

ADD DUNGENESS CRAB SECTION +19

LAZY MAN'S CIOPPINO & SALAD / 27

Fish and Chips

Fresh fish, Firestone 805 beer batter, house coleslaw, fries, and tartar sauce

ALASKAN HALIBUT / 37
PACIFIC SNAPPER / 21

ADD (2) JUMBO SHRIMP +9

POWER BOWLS

CHOOSE YOUR PROTEIN:
GRILLED CHICKEN / 18
DICED TRI-TIP / 21
GRILLED SALMON / 19
GRILLED SHRIMP / 18

AUTUMN HARVEST BOWL
Farro, roasted butternut squash, sautéed kale, toasted pecans, herbed goat cheese, roasted vinaigrette.

MEDITERRANEAN BOWL
Hummus, Greek salad, marinated chickpeas, Kalamata olives, farm-fresh tomatoes, Persian cucumber, feta, lemon yogurt.

BAJA COASTAL BOWL
Cilantro rice, black beans, roasted corn salsa, crisp romaine, avocado, pickled red onion, chipotle lime crema

COASTAL TACOS

Two open-face tacos served with black beans.

BAJA FISH TACOS
Fried snapper, mango pico, taco slaw, avocado crema / 21

STREET-STYLE TACOS
CHOOSE: SALMON · SHRIMP · TRI-TIP
Pico, taco slaw, avocado, crema, salsa / 21

{ SIGNATURE PLATES }

PONZU SALMON
Grilled salmon, broccolini, cilantro rice, ginger ponzu / 29

TUNA POKE BOWL *
Hawaiian Big Eye, pickled carrots & cucumbers, edamame, sushi rice, spicy sesame mayo, sweet soy sauce, microgreens, crispy wonton / 31

SESAME SHRIMP SALAD
Napa cabbage, cilantro, ginger, marinated shrimp, crispy wonton, peanuts, sesame dressing / 28

CHICKEN LETTUCE WRAPS
Ginger-soy marinated chicken, Asian slaw, spicy mayo / 18

CHICKEN GARLIC NOODLES
Chow fun noodles, kung pao sauce, marinated chicken thigh, scallions, sesame / 19

CALAMARI PARMESAN
Crispy calamari steak topped with marinara sauce and a blend of mozzarella and fontina cheeses, choice of two sides / 26

PASTAS

New and improved fresh-made noodles!

Served with fresh sourdough.

SCALLOP CARBONARA
Fresh bucatini noodles, bacon, Parmesan, peas, carbonara sauce / 42

CHICKEN MUSHROOM
Broccolini, roasted garlic, campanelle pasta, creamy mushroom sauce / 21

SPICY SEAFOOD POMODORO
Bucatini, shrimp, bay scallops, calamari, broccolini, jalapeño and tomato sauce / 27

LOBSTER ARRABBIATA
Maine lobster, Florida rock shrimp, spicy roasted tomato sauce, piquillo peppers, Calabrian chili, campanelle pasta, garlic, basil, Parmesan / 38

LINGUINI & CLAMS
Linguini in Pismo's classic scampi sauce, Manila clams, topped with Parmesan / 25
SUB SHRIMP +3

Please notify us of any food allergies. Automatic 20% gratuity added to parties of 8 or more. Sales tax will be added to all items.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH 1126-264369 ©menumasters.net