

# Pismo's Coastal Grill and Fresh Fish Market

## Iced Cold Seafood Appetizers

Oysters on the Half Shell

Half Dozen 16 \*

Full Dozen 30 \*

Seafood Ceviche 14

shrimp, fresh fish, avocado,  
cilantro, red onions, grilled  
jalapenos, tortilla chips

Hawaiian Ahi Poke Tower 14 \*

wasabi, sweet soy sauce and jalapeno

Ahi Tuna Sashimi 16 \*

ponzu, wasabi, white BBQ

Shrimp Cocktail 14

cocktail sauce, horseradish

Crab Cocktail m.p.

serranos, lemon-garlic marinade,  
dijonaise sauce

**Marinated Cracked Crab App**

10oz. 16      20oz. 28

**Pismo's Platter 32**

10oz. marinated crab

4 fresh Oysters \*

3 jumbo shrimp

Ahi Tuna Poke \*

## Pismo's Chowder

Your Choice:

Classic White, Spicy Red,

Rhode Island Clear or

½ and ½

**SAMPLE ALL 3 CHOWDERS**

7

Cup 6    Bowl 7    Mug 8

Add bay shrimp topper 1.99

Bread Bowl 10

Mug and Salad 14

Bread Bowl and Salad 15

## Hot Appetizers

Pismo's Famous Stuffed  
Sourdough Round Bread 5

Grilled Artichokes 12

lemon-garlic aioli

Santa Maria Steak 15

wood grilled tri-tip,  
sweet BBQ sauce, creamy horseradish,  
crumbled bleu cheese, fried onions

Hot Roasted Edamame 6

Pistachio Crusted Calamari  
14.50

lemon beurre blanc

Crispy Fried Calamari 14.50

Thai chili sauce and tartar sauce

Pismo's Crab Cakes 16.50

lemon beurre blanc

Fried Snapper Bites 12

crispy fried snapper nuggets, tartar  
and cocktail sauce

**Steamed Manila Clams or  
Pacific Mussels**

garlic, white wine butter

Regular 14    Large 19

Wood Grilled Oysters 16

freshly shucked, garlic butter and  
parmesan

Fried Oysters 16

freshly shucked, olive tapenade

Garlic Fries 8

Sweet Potato Fries 9

cilantro-jalapeno sauce

## Fish and Chips

cole slaw and fries

(1.99 for garlic fries or sweet potato fries)

Haddock 18

Snapper 19

Fried Shrimp and Fish 19

Fried Shrimp 19

## Salads

### Mixed Green 8 / 13

Mixed greens, tomatoes, carrots, cucumbers, sourdough croutons

Dressings: creamy bleu cheese, ranch, louie, Italian, champagne vinaigrette

### Caesar 8 / 13

Romaine, sourdough croutons, arugula, parmesan cheese

## Specialty Salads

### Wedge 9 / 14

Creamy bleu, bacon bits, crumbled bleu cheese, cherry tomatoes, radishes

### Bistro Salad 9 / 14

Mixed artisan, roasted sweet potatoes, dried cranberries, Pumpkin seeds, fontina cheese, champagne vinaigrette

### Wilted Spinach 8.5 / 13

Warm bacon vinaigrette, bleu cheese, chopped egg, fried shallots

### Beet and Goat Cheese

#### 9 / 14

baby greens, slow roasted beets, herb goat cheese, toasted hazelnuts, orange vinaigrette

## Louie Salads

### Ultimate Combo Louie 27

Jumbo prawns, shrimp, Dungeness crab, hard boiled egg, gherkins, green beans, tomatoes

### Shrimp Louie 19

### Crab Louie (6 oz.) 25

## Iron Pot Cioppino 37

spicy wine-tomato sauce  
with lots of clams, mussels, shrimp,  
scallop and white fish

add crab topper 8

add linguini pasta 2

## Pastas

### Linguini and Clams 21

fresh manila clams, linguini pasta in a light white wine garlic sauce

(Double Clams 25)

### Shrimp Pasta 21

### Shrimp and Clams Pasta 23

linguini pasta in a light white wine garlic sauce

### Seafood Pasta 21

spaghetti noodles with shrimp, scallops, calamari, broccolini in a light spicy tomato-wine sauce

### Pesto Seafood Pasta 21

linguini pasta, calamari, shrimp, scallops, broccolini in a light pesto sauce

## Burgers / Sandwiches

Fries or cole slaw

(2 for garlic fries or sweet potato fries,  
3 for truffle fries)

**BURGERS SEARED PLANCHA STYLE !!**

### Beach Burger 17

caramelized onions, sautéed mushrooms, tomatoes, mayonnaise, bacon and Tillamook cheddar cheese

### California Burger 17

guacamole, bacon, tomatoes, arugula, crispy onions, jack cheese, cilantro aioli

### Pier Burger 16

lettuce, tomatoes, onion, American cheese, special sauce

### Spiced Crusted Tri-Tip

#### Sandwich 18

watercress, crispy onions, pickled red onions, creamy horseradish dressing

### Chicken BLT Sandwich 17

rosemary grilled chicken, arugula, tomatoes, bacon, cilantro aioli

### Blackened Salmon Burger 17

roasted red pepper aioli, crispy shallot slaw

### Snapper Sandwich 18

grilled Snapper, tomatoes, tartar sauce, chopped romaine

18% Gratuity added to parties of 10 or more

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

## Entrees

Served with the following choices

two regular sides or one primo side

### Regular Side Choices

roasted cauliflower with almonds, fries, cilantro rice, potato au gratin with bacon, steamed broccoli, tabouli salad, grilled Castroville artichoke, Yukon gold mashed potatoes, sautéed arugula, sweet potato hash

### Primo Side Choices

Creamy polenta, Pasta du Jour, caeser salad, mix green salad  
(add \$2 to substitute for a specialty salad)

### **Top Your Fish With Our Shrimp or Crab Topper 8**

Grilled Wild Chilean Sea Bass	37
Grilled Alaskan Halibut	34
Grilled Wild Sea Bass	29
Grilled Atlantic Salmon	23
Grilled Wild Shark	22
Grilled Wild Blackened Snapper	19
Grilled Wild Mahi Mahi	27
Grilled Wild Swordfish	26
Grilled Trout	22
Grilled Prawns	21
Pistachio Crusted Calamari	21
Crab Cakes	25
Pan Seared Diver Scallops	36
Pan Seared Scallops and Crab Cake Combo	31
Pan Seared Scallops and Calamari Combo	31
1 Lb Butter Poached Lobster Tail	45
½ Lb Butter Poached Lobster Tail	31

### **Wood Grilled Favorites**

Grilled Rosemary Chicken	18
Santa Maria Sirloin	23
Grilled Ribeye 15 oz. - herb butter	33

### **Surf and Turf**

Grilled Rosemary Chicken and Shrimp	21
Santa Maria Sirloin and Shrimp	25
Santa Maria Sirloin and Calamari Steak	24
Ribeye Steak and ½ Lb Lobster tail	51
Santa Maria Sirloin and ½ Lb Lobster tail	46

## **Dungeness Crab Dinners**

Served with two regular sides or one primo side

Served hot with melted butter or chilled - marinated in our crab o' matic.

**Sirloin and Dungeness Crab (10 oz.) 30**

**Ribeye and Dungeness Crab (10oz.) 40**

**Cracked Dungeness Crab Dinner (20oz.) 35**

Sales Tax will be added to all items

# Desserts

## Peanut Butter Pretzel Pie 8.50

Oreo crust, peanut butter mousse, pretzel crumble,  
salted caramel whipped cream

## Lemon Mascarpone Cheesecake 8.50

Almond graham crust, lemon curd

## Warm Brownie a la Mode 8.50

French vanilla ice cream, hazelnut crème anglaise

## Kid's Menu 8

Choice of drink, fries, cole slaw or steamed broccoli  
(For 10 years and younger)

Chicken Fingers, Popcorn Shrimp, Grilled Cheese, Grilled Mahi,  
Buttered Noodles, Grilled Salmon, Cheese Burger, Fried Snapper

# Beverages

## Harney & Sons Regular Iced Tea, Tropical Green or Sodas 3.79

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,  
Dr. Pepper, Mug's Root Beer, Orange Crush,  
Sobe life water yumberry/pomegranate

## "Freshly Squeezed" Lemonade 4.00

(Strawberry add .50)

REFILLS \$1.00

## Voss Still or Sparkling Water 5

## Numi Organic Hot Teas 5

Breakfast blend, aged earl grey, gunpowder green, orange spice,  
Chamomile lemon (decaf)

## America's Best Coffee Italian Roast or Decaf Coffee 4

<b>Draft Beers</b>	<b>16oz.</b>	<b>22oz.</b>	<b>Bottle</b>
<b>Beers</b>			
Bud Light (St. Louis, Mo)	6	7	Bud, Bud Light 4.5
Coors Light (Golden, Co)	6	7	Coors, Coors Light 4.5
Sierra Nevada (Chico, Ca)	7	8	Miller Lite 4.5
Firestone Double Barrel (Paso Robles, Ca)	7	8	Michelob Ultra 4.5
Firestone "805" (Paso Robles, Ca)	7	8	Corona, Corona Light 5.5
Stella Artois (Leuven, Belgium)	7	8	Heineken 5.5
Lagunitas IPA (Petaluma, Ca)	7	8	Sam Adams 5.5
Modelo (Mexico)	7	8	Fat Tire 1554 5.5
Blue Moon Belgian Ale (Golden, Co)	7	8	Pacifico 5.5
Tioga-Sequoia Half Dome Wheat (Fresno)	7	8	Negra Modelo 5.5
Ballast Point			Dos Equis Lager 5.5
Grapefruit Sculpin IPA (San Diego, Ca)	7	8	O'Douls 5.5
Firestone Luponnic Distortion (Paso Robles, Ca)	7	8	Ocho Reales Ale 5.5
			Ocho Reales Imperial Ale 5.5
			Guinness 6.5