## Pismo's Coastal Grill and Fresh Fish Market

## Iced Cold Seafood Appetizers

*Oysters on the Half Shell
Half Dozen 21
Full Dozen 36
Seafood Ceviche 18
Shrimp, fresh fish, avocado, cilantro, red onions, grilled jalapenos, tortilla chips
*Hawaiian Ahi Poke Tower 22
Wasabi, sweet soy sauce, jalapenos, and wonton chips
*Ahi Tuna Sashimi 22
Ponzu, wasabi, white BBQ, Fresno chilis and micro greens
Shrimp Cocktail 18
Cocktail sauce, horseradish
Crab Cocktail 39
Serranos, micro cilantro, lemongarlic marinade, dijonaise sauce *Sashimi Pizza 24
Ahi tuna sashimi, avocado, red onion, jalapeno, red onion, edamame, Fresno chilies, ginger, spicy mayo, wasabi aioli on crispy rice paper shell

## Pismo's Clam Chowder

Your Choice:
Classic White, Spicy Red,
Rhode Island Clear or
$1 / 2$ and $1 / 2$
SAMPLE ALL 3 CHOWDERS 9

Cup 8 Mug or Bowl 11 Add bay shrimp topper 1.99

Bread Bowl 12
Mug and Salad 17
Bread Bowl and Salad 18

## Hot Appetizers

Pismo's Famous San Francisco Sourdough Round Bread 6.25

Grilled Artichokes 14

Lemon-garlic aioli
Santa Maria Steak 19
Wood grilled tri-tip,
sweet BBQ sauce, creamy horseradish, crumbled blue cheese, fried onions

Hot Roasted Edamame 8
Pistachio Crusted Calamari 18
Lemon beurre blanc
Crispy Fried Calamari 17
Spicy tomato sauce and tartar

## sauce

Pismo's Crab Cakes 21
Lemon beurre blanc
Fried Snapper Bites 15
Crispy fried snapper nuggets, tartar, and cocktail sauce

> | Steamed Manila Clams or |
| :--- |
| Pacific Mussels |
| garlic, white wine butter |
| Regular $20 \quad$ Large 23 |

Wood Grilled Oysters 18
garlic butter and parmesan
Fried Clams 14
New England clams, lemon gremolata, parsley, and house tartar sauce
Garlic Fries 9
Sweet Potato Fries 10
cilantro-jalapeno sauce

PLEASE NOTIFY YOUR SERVER OF
ANY ALLERGIES YOU MAY HAVE

## Louie Salads

Ultimate Combo Louie 31
Jumbo Prawns, shrimp, Dungeness
crab, hardboiled egg, gherkins,
green beans, tomatoes
Shrimp Louie 23
Crab Louie (7 oz.) 43

> Iron Pot Cioppino 39
> Spicy wine-tomato sauce with lots of clams, mussels, shrimp, scallop and white fish
> Add crab topper 10
> Add linguini pasta 3
> Lazy Man's Cioppino and Salad 26

## Pastas

Linguini and Clams 26
Fresh manila clams, linguini pasta in a light white wine garlic sauce (Double Clams \$29)

## Shrimp Pasta 26

Linguini pasta in a light white wine garlic sauce

## Seafood Pasta 28

Spaghetti noodles with shrimp, scallops, calamari, broccolini in a light spicy tomato-wine sauce
Fish and ChipsCole slaw and fries19Fried Shrimp and Fish 21Fried Shrimp 23

## Burgers / Sandwiches USDA PRIME

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

## Pier Burger 17

Lettuce, tomatoes, onion, American cheese, Louie dressing
California Burger 18
Guacamole, bacon, tomatoes, arugula, crispy onions, jack cheese, cilantro aioli
Sweet and Spicy Crispy Fish Sandwich 17
Crispy whitefish filet, spicy tartar, pickles, tomato, and crisp slaw
Spiced Crusted Tri-Tip

## Sandwich 17

Watercress, crispy onions
pickled red onions, creamy
horseradish sauce
Chicken BLT Sandwich 16
Rosemary grilled chicken, arugula, bacon, cilantro aioli, tomato
Grilled Mahi-Mahi Sandwich 20
Crispy brussel sprouts, fried onions, micro greens, soy ginger vinaigrette
Tuna Melt 15
Fully sustainable, line caught wild albacore tuna salad, jack cheese, toasted sourdough

## Fish Tacos 19 <br> Blackened Salmon <br> Blackened Shrimp

Fire roasted salsa, avocado, cabbagecilantro slaw, heirloom tomato pico de Gallo, fresh lime crema. Served with green chili black bean
$18 \%$ 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.

Sales Tax will be added to all items

## Salads

## Mixed Green 9 / 14

Mixed greens, tomatoes, carrots, cucumbers, sourdough croutons Dressings: Creamy bleu cheese, ranch, Louie, Italian, champagne vinaigrette Caesar 9 / 14
Romaine, sourdough croutons, arugula, parmesan cheese

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\begin{array}{r}
\text { Specialt Salads } \\
\text { Bistro Salad } 10 / 16 \\
\text { Mixed artisan, roasted sweet potatoes, dried cranberries, } \\
\text { Pumpkin seeds, fontina cheese, champagne vinaigrette } \\
\text { Wedge } 11 / 17 \\
\text { Creamy bleu, bacon bits, crumbled blue cheese, cherry tomatoes, radishes } \\
\text { Sesame Shrimp } 18
\end{array}
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## Entrees

Served with the following choices
Two regular sides or one primo side
Regular Side Choices
Poppy seed coleslaw, fries, cilantro rice, roasted cauliflower with almonds, steamed broccoli, Hoisin glazed brussel sprouts, tabouli salad, grilled Castroville artichoke, sautéed arugula, sweet potato hash

Primo Side Choice
creamy polenta, Caesar salad, mix green salad, (add \$2 to substitute for a specialty salad)
Top Your Fish with Our Shrimp or Crab Topper 8
Grilled Chilean Sea Bass MP
Grilled Alaskan Halibut 36
Grilled Atlantic Salmon 29
Grilled Wild Blackened Snapper 24
Grilled Wild Mahi Mahi 28
Grilled Wild Swordfish 29
Market Fish MP
Grilled Prawns 23
Pistachio Crusted Calamari 22
Pismo's Crab Cakes 29
Pan Seared Diver Scallops 33
Pan Seared Scallops and Crab Cake Combo 31
Pan Seared Scallops and Calamari Combo 31
Grilled Rosemary Chicken 19
Santa Maria Sirloin 26

## Desserts

Peanut Butter Pretzel Pie 10<br>Oreo crust, peanut butter mousse, pretzel crumble, salted caramel whipped cream

Lemon Mascarpone Cheesecake 11
Almond graham crust, lemon curd

Warm Brownie a la Mode 9
French vanilla ice cream, hazelnut crème anglaise

## Kid's Menu 10

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 3.99
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper, Mug's Root Beer, Orange Crush, Sobe life water yumberry/pomegranate
"Freshly Squeezed" Lemonade 4.5
(Strawberry add .50)
REFILLS \$1.00

Voss Still or Sparkling Water 6
Numi Organic Hot Teas 5
Breakfast blend, aged earl grey, gunpowder green, orange spice, Chamomile lemon (decaf)

