

Appetizing Openers

FROM THE GALLEY KETTLE

White or Red Clam Chowder Cup / Bowl 50/50 Chowder Cup / Bowl

Served along with our warm, crusty, San Francisco-style sourdough bread with butter.

Cheese Potato Taquitos (4)

Our signature potatoes wrapped in a corn tortilla with roasted corn, feta cheese and cilantro. Served with a fire-roasted molcajete salsa ranch dip.

Chips & Salsa

Corn tortilla chips served with two fresh salsas, veracruz and molcajete.

Garlic Fries

Crispy fries tossed with fresh roasted garlic and parmesan cheese.

Ceviche Tostadas

Two marinated ceviche tostadas with spicy slaw. A baja favorite!

Crab-stuffed Mushrooms (4)

Crab stuffed mushroom caps oven-roasted au gratin style.

Jumbo Lump Crab Cakes

Twin cakes of sautéed Jumbo Lump Crabmeat cooked to perfection. Served with roasted corn salsa and red pepper aioli sauce.

Jumbo Prawn Cocktail

Our best seller! The finest, number one, white Mexican prawns.

Shrimp Cocktail

Six Mexican white shrimp, served with cocktail sauce on the side.

Crispy Asian Sticky Ribs (5)

A savory island favorite in a hoisin spicy sauce.

Coconut Shrimp Appetizer

Torpedo white shrimp encrusted in Panko bread crumbs and coconut, served with piña colada dipping sauce.

“Hot” Smoked Salmon

Served with sweet red onion, gherkins, capers, and lemon.

Crab Won Tons

Stuffed with crabmeat and cream cheese served with our spicy Thai dipping sauce.

Traditional Calamari

Popular, crisp and golden calamari served with cocktail sauce on the side.

Sweet & Spicy Calamari

Buttermilk-crusting, golden calamari drizzled in our sweet & spicy sauce.

Sautéed Mushrooms

Sliced mushrooms sautéed with garlic and white wine.

Bloomin’ Cheesy Bread & Spinach Artichoke Dip

Fresh sourdough bread infused with mozzarella cheese and baked to a golden brown. Served with our Spinach and Artichoke dip.

Yucatan Shrimp Cocktail

Spicy and refreshing! Tender, cooked, Mexican white shrimp marinated in fresh salsa, chunks of avocado, tomatoes and lime juice.

FROM *our* MASTER SUSHI CHEF

Travis Kamiyama

Tempura Shrimp Roll

Shrimp tempura, avocado, spicy mayo & tempura coated rice topped with sweet sushi sauce.

Spicy Tuna Roll

Marinated, Ahi tuna with cucumber and tempura cooked rice. Served with ginger & wasabi.

California Krunch Roll

Hand-rolled with crabmeat, avocado, & cucumber in a traditional nori wrap. Served with wasabi and drizzled with sweet sushi sauce.

Salmon Lover’s Ultimate Roll

SLUR. Salmon, avocado, and a white wine sauce atop crab and asparagus wrapped in sesame soy paper.

Surf & Turf Roll

A tempura shrimp and avocado roll topped with seared Cajun sirloin, sour cream and ponzu sauce.

Black & Blue Ahi

Cajun pan-seared, sushi-grade Yellowfin tuna with wasabi, soy, and mustard sauces. Served with papaya relish.

Hawaiian Poke (poh-key)

Marinated Ahi tuna and avocado towered over sticky white rice and painted with wasabi and mustard sauces.

OYSTER BAR

Oyster Shooter

A fresh oyster with lemon and cocktail sauce in a shot glass.

Oysters on the Half Shell

Choose from today’s fresh selections. Order set of (6) or (12) Your choice of two sauces: cocktail, ponzu or mignonette.

Oysters Rockefeller (4)

Fresh Eastern oysters topped with creamy spinach, cheese and baked to perfection.

Sashimi Scallops (6)

Fresh sushi-grade scallops, topped with a citrus ponzu sauce, scallions, and tobiko caviar.

Baked Scallops Casino (4)

Scallops topped with Parmesan cheese, breadcrumbs, baked to golden brown.

Fresh Mussels (Three ways)

Choose from our Thai Curry, marinara or white wine and garlic sauce.

Fresh Steamers

A tureen of steamed clams in a fresh garlic, lemon and white wine broth.

STARTER SALADS

with entrée / a la carte

Half California Caesar

All the flavor, but half the portion of our classic California Caesar.

The Wedge

Large wedge of iceberg lettuce, crumbled bleu cheese, red onion, crisp bacon, scallions, onion straws, topped with bleu cheese dressing.

Seasonal Salad

We only use the freshest ingredients available in season. Ask your server about this season’s special.

Small Dinner Salad

Market Broiler’s classic.

Classic Broiler Seafood Salad

White and Bay shrimp, crab meat, egg, black olives, croutons, and carrot strips on mixed greens. Topped with shredded Parmesan and Roma tomato slices.

Mariner’s Cobb

Made with Smoked Salmon, White and Bay shrimp, crisp bacon, bleu cheese, egg, Roma tomato, croutons, and black olives. Served over our mixed garden greens.

Asian Chicken

Marinated chicken breast, fresh romaine and iceberg lettuce, almonds, Mandarin oranges, ginger, scallions, cilantro, sesame seeds and Napa cabbage. Tossed in a soy ginger dressing.

ENTRÉE SALADS

Most of our dressings are made from scratch.

Bleu Cheese, Ranch, Thousand Island, Caesar, and Raspberry Vinaigrette

Sweet & Spicy Calamari Salad

Asian salad with buttermilk-crusting, golden, calamari tossed with a sweet & spicy sauce. With cilantro, cucumber, tomatoes, red onion, and a creamy ginger dressing.

California Caesar

Crisp, cool hearts of romaine with fresh basil, croutons, Parmesan cheese & pepitas.

Spicy Cajun Chicken Breast atop

Spicy Cajun Grilled Shrimp atop

Spicy Cajun Northwest Salmon atop

Chowder, Salad & Soft Drink

Bowl of chowder, small dinner salad or half caesar salad, bread & your choice of soft drink.

Classic Dinner Entrées

Entrées include our fresh-from-the-oven, warm, crusty San Francisco-style sourdough bread and your choice of two side dishes unless otherwise noted;
Classic Sides: Signature cheese potatoes, steamed red potatoes, baked potato (Fri-Sat; 5-Close) rice pilaf, chef's vegetables, cottage cheese, sliced tomatoes or coleslaw.

Add Small Dinner Salad or White, Red or 50/50 Clam Chowder Cup

Fish & Chips

Pure white Arctic cod, beer-battered or traditional Panko. Served with french fries and coleslaw.

Southern Fried Striped Catfish

Cajun dusted with cornmeal. Served with hush puppies, Cajun-spiced coleslaw and french fries.

Shrimp & Chips

Hand-breaded, butterflied white shrimp served in a crispy Panko breading. Includes french fries and coleslaw.

Fish Tacos

Three beer-battered tacos with cabbage and chipotle sauce. Includes chips, salsa and coleslaw.

Brochettes

Select cuts interlaced with seasonal grilled vegetables.

Fresh Salmon Brochette

Halibut Brochette

Coconut Shrimp

Torpedo white shrimp encrusted in Panko bread crumbs and coconut. Served with piña colada sauce.

Seafood Au Gratin

Shrimp, scallops, salmon, crabmeat and mahi in a garlic cream sauce, topped and then baked with bread crumbs and cheese.

Classic Shrimp Skewer

Succulent premium Mexican white shrimp spaced with bacon and expertly mesquite broiled.

Shrimp Scampi

Tender, Mexican white shrimp sautéed in garlic, wine, lemon, butter and spices.

Prawns Scampi

Eight of our largest Mexican shrimp sautéed in garlic, wine, lemon, butter and spices. *You'll love the flavor!*

Scallops

One 1/2 lb. of medium size, full flavored and sweet, tender, 100% natural Canadian scallops skewered with bacon.

Shrimp and Scallops

Tender white shrimp & Canadian scallops, skewered with bacon.

Snow Crab Platter

A full pound of sweet crab, served steamed with our own delicious MB butter.

Add a half pound to any entrée.

Alaskan Red King Crab Legs

A full pound of Alaska's largest, moist, rich crab. Very little "labor" in this delicacy.

Add a half pound to any entrée.

Lobster Tail

Steamed and served on the shell! Served with MB butter.

Pan-Tossed Pastas

Individually pan sautéed and served with garlic bread.

Harvest of the Sea

Shrimp, scallops, clams, calamari & mussels simmered in olive oil, garlic, olives, white wine & marinara atop linguini with mozzarella.

Linguini & Clams

Tender whole Venus and Eastern chopped clams sautéed in garlic and white wine.

Shellfish Pasta

Sauteed lobster, shrimp and scallops atop linguini in our creamy Alfredo sauce.

Crab Alfredo

Our homemade sauce over fettuccini and topped with crabmeat from Alaskan waters.

Jambalaya

White shrimp, chicken & andouille sausage, with a creamy Cajun sauce, Parmesan cheese & green onions. Choice of pasta or rice.

Fettuccini Alfredo

A special blend of cheeses, rich & creamy.
Add Chicken Add Shrimp

Bang Bang Shrimp

Tender pieces of white shrimp wok-sautéed with a red curry sauce and Thai chili served over white rice.

Thin Crust Pizzas

Napolean Style Crispy Thin Crust Pizzas are served À-la-carté.

Barbecued Chicken Pizza

Tender chicken breast and mozzarella cheese in our tangy special sauce with onions and cilantro.

Jambalaya Pizza

Shrimp, chicken & andouille sausage in a creamy Cajun sauce with mozzarella cheese.

Roasted Garlic Chicken Pizza

Garlic chicken, mozzarella, mushrooms, tomatoes & garlic in a pepper ranch dressing.

Mediterranean Scampi-Style Pizza

Slow-roasted garlic, shrimp scampi, tomatoes, basil and parmesan cheese top this unique Mediterranean style pizza.

Sandwiches

All sandwiches are served on a hamburger bun and include french fries or cottage cheese, unless otherwise noted.

Fresh Chuck Cheddar Burger

1/2 pound, mesquite-grilled Fresh Chuck burger with cheddar cheese, lettuce, tomato, red onion and thousand island.

Mahi Mahi Steak Sandwich

Mahi Mahi, crisp lettuce, tomato, wasabi aioli sauce and avocado on a hamburger bun and served with french fries.

Southwest Chicken Sandwich

Tender breast of broiled chicken with chipotle mayo, pepper jack cheese, lettuce, tomato and avocado.

Crab Melt

100% Dungeness crabmeat, tomatoes, chopped bacon, jalapeño jack and cheddar cheeses on grilled sourdough. Served with a dill pickle and a side caesar salad.

Dishes Without Fishes

	100% Midwestern Premium Grain-Fed Angus Beef	Steak Doneness <i>Rare</i> <i>Medium Rare</i> <i>Medium</i> <i>Medium Well</i> <i>Well Done</i>
	New York - 12 oz. <i>Deep rich flavor; full-bodied and firm to the touch.</i>	
	Petite Filet Mignon - 7 oz. <i>Delicious and tender grain-fed beef at its finest</i>	
	Bone-in Rib Eye - 16 oz. <i>Extensive marbling, flavorful and deliciously juicy</i>	
	Sizzling Filet Mignon - 7 oz. <i>Served with grilled asparagus and MB Butter</i>	

Hawaiian Glazed Baby Back Ribs

A generous portion of ribs basted with flavorful ginger, soy and spicy hoisin sauce for a unique island flavor.

Roasted Chicken

One-half chicken seasoned with fresh citrus and rosemary, then slow roasted to "melt-in-your-mouth" tenderness.

Chicken Marsala

Tender chicken medallions sautéed with mushrooms, peas, atop linguini, all topped with scallions & sesame seeds.

Our poultry is California fresh.

Upgrade to a Seasonal Premium Side

Charred Grilled Asparagus - Sautéed Garlic Spinach - Garlic Green Beans - Macaroni & Cheese Au Gratin

To ensure we are serving the highest quality of produce we only offer our upgraded specialty sides when they meet our quality standards. Please ask your server for today's offerings.

Specialties of the House

INSPIRED *by* EXECUTIVE CHEF

Robin Higa

Pan Seared “Steak House Cut” of

Today’s Market Catch

A generous, thick center-cut, Parmesan crusted with a roasted lemon butter sauce with capers, green olives and served over cheese potatoes with sautéed fresh spinach and grilled asparagus.

Arctic Cod

Alaska Halibut (Seasonal)

Baja Center-Cut Ahi

Chipotle Mango rubbed center-cut Ahi tuna, cooked medium rare. Accompanied with a roasted corn, dirty rice with bacon, pico de gallo, sliced avocado, and chipotle aioli.

Macadamia Nut Mahi Mahi & Coconut Shrimp

Hawaiian-style crusted mahi accompanied by our coconut shrimp. Served with white rice, chef’s vegetables and piña colada sauce.

Halibut Oscar (Seasonal)

Fresh Alaskan Halibut fillet crusted with Alaskan crab atop a bed of cheese potatoes and grilled asparagus spears, with a rich, creamy lobster sauce.

Crab-Stuffed Atlantic Salmon

Topped with a rich lobster sauce and served over cheese potatoes and grilled asparagus.

Snapper Veracruz and Shrimp

Southwest-seasoned, mesquite-broiled snapper fillet served with sautéed scampi-style shrimp, tomatoes, olives, and garlic. Served atop rice pilaf and chef’s vegetables.

Caramelized Salmon and Scallops

Atlantic salmon fillet and Canadian scallops with a chilé lime beurre blanc sauce. Served over cheese potatoes and grilled asparagus.

Sizzling Chilean Seabass

Charred, flaky white Chilean Seabass served with grilled asparagus and finished with our signature MB butter.

Fisherman’s Stew

Lobster, shrimp, scallops, king crab, snow crab, clams, calamari, mussels and fish fillet simmered with rich tomato broth and spices atop linguini. Served with garlic bread.

Sesame Crusted Ahi Tuna

Fillet of sushi-grade yellowfin tuna from the back loin, flash-grilled. Served with white rice, chef’s vegetables, soy ginger sauce, scallions, ginger and wasabi.

Classic Surf & Turf

1855® Premium beef accompanied by your favorite seafood and plenty of MB butter. Served with choice of two sides.

NY Steak & Shrimp.

NY Steak & King Crab.

NY Steak & Lobster Tail.

Ultimate Surf and Turf

Petite Filet Mignon and Steamed Lobster Tail.

Served with choice of two sides.

Creative Combinations

Duo Any Two Choices Trio Any Three Choices

You be the Chef and choose ANY two or three different items from the selections below. Includes two side dishes.

Miso Marinated Mahi Mahi

A delicate fillet of Mahi Mahi marinated in a soy miso ginger sauce.

Blackened Striped Catfish

A southern favorite!

Thresher or Mako Shark

A rich, firm steak of today’s catch. (subject to fresh availability)

Tilapia Fillet

Eat like an Egyptian! First farmed in 2000 BC.

Rainbow Trout Amandine

Clear Springs® farm-raised Idaho trout. Tender and boneless with slivered almonds.

Roasted Chicken

A quarter chicken seasoned with fresh citrus and rosemary, then slow-roasted to “melt in your mouth” tenderness.

Shrimp Skewer

Succulent white shrimp, mesquite broiled.

Coconut Shrimp

Torpedo white shrimp encrusted in Panko bread crumbs and coconut with piña colada dipping sauce.

Golden Shrimp

Hand-breaded, butterflied panko fried shrimp.

Hawaiian Glazed Ribs

Succulent ribs seasoned with flavorful ginger, soy and spicy hoisin.



Twin Teriyaki Steak Kabobs

Tender cubes of choice sirloin skewered with onions, pineapple, bell pepper and mushrooms.



Angus Tri-Tip Steak

We cut and season our own and broil them over mesquite charcoal.

Salmon Fillet

Prime cut, flavorfully fresh from Canada.

Snow Crab

One-half pound of crab, served steamed with our own butter sauce.



Angus NY Steak

We cut and season our own Block cut steaks and broil them over mesquite charcoal.

Canadian Scallops

Medium sized, full-flavored, sweet and tender. Skewered and spaced with bacon.

Alaska Halibut Fillet

Prime-cut, white fillet from Alaskan waters.

Spirits & Wine

SPECIALTY DRINKS

Mission Bay Mai Tai

More rum than you can shake a stick at. You'll come back for more.

Skinny Mai Tai

Don Q® rum, fresh lime juice, ginger, and a touch of agave.

Fish Bowl

Our Mai-Tai for two.

Gold Margarita

Agavales® 100% Agave Tequila, strawberry, melon or banana.

Caramelized Pineapple Margarita

100% agave tequila, caramelized pineapple and splash of sour mix .

Manhattan

Maker's Mark® bourbon, a touch of sweet vermouth and a cherry.

Market Broiler Mary

Smirnoff® and "Mary mix." Tall celery stalk and a jumbo prawn on top.

El Corazon

Agavales® 100% Agave Tequila hand shaken with a blend of Passionfruit, Blood Orange and Pomegranate! Served on the rocks.

5 O'clock Somewhere

Jimmy Buffet Margaritaville® passion fruit tequila, rum and tropical juices.

Summer's Breeze

209® gin, St. Germain®, Aperol® and Fresh ruby red grapefruit juice.

Banana Berry Colada

Bacardi® rum, bananas, strawberries, pineapple juice and coconut.

Long Island Ice Tea

Truly a classic.

MB Madras

Smirnoff® vodka, cranberry juice and peach schnapps.

Pomarita

Agavales® 100% Agave Tequila, pomegranate liqour and sweet n' sour mix.

Mojitos

Bacardi® rum, mint leaves and a splash of sprite will cool down your day. Try it Original or Cilantro.

Coco Mojito

Malibu® rum, mint leaves, pineapple and tropical juices.

Skinny Margarita

Peligroso® silver tequila, fresh lime, fresh lemon and orange muddled topped with soda.

Lemon Drop

Made with Meyer Lemon and Absolut® Citron with a sugared rim.

Raspberry Kiss

Pinnacle® Raspberry vodka, Chambord® and a splash of pineapple.

CLASSIC MARTINIS

Cabo San Lucas

Camerena® tequila. Cointreau® and fresh-squeezed lime. Salted rim too!

Cosmopolitan

Absolut® , cranberry, fresh lime, simple syrup and a twist of lemon.

Hendricks® Martini

Hendricks® gin, shaken with fresh cucumber.

Ketel One® Martini

A slighly dirty Ketel One® martini with a blue cheese stuffed olive and touch of olive juice.

Patron® Margatini

Patron® tequila shaken with Cointreau® fresh lime, lemon and agave.

MULES

Mules were originally created in Moscow. They are vodka served in a copper mug with ginger beer. These drinks are our spin on a classic!

American Mule

New Amsterdam® Vodka, fresh lime, simple syrup and ginger beer.

Tennessee Mule

Jack Daniel's® Whiskey or Jack Daniel's® Tennessee Honey Whiskey, fresh lime, simple syrup and ginger beer.

Jalisco Mule

Avion® Tequila, fresh lime, ginger beer and agave.

Dublin Donkey

Jameson's® Irish Whiskey, fresh lime, simple syrup and ginger beer.

BEER & ALE CHOICES

ON TAP

Coors Light
Anchor Steam
Sierra Nevada Seasonal
Blue Moon
Hangar 24
Alaskan Amber

DOMESTIC

Budweiser
Bud Light
Miller Genuine Draft
Michelob Ultra

IMPORTED

Corona
Heineken
Amstel Light
Dos Equis Lager
Guinness Stout
Bass Premium Ale

Newcastle Brown Ale
Weihenstephaner
Pacífico
Stella Artois

ALCOHOL FREE

Buckler (by Heineken)

FINE WINES

HOUSE WINE - Grand Cru

Chardonnay - Sauvignon Blanc
Cabernet Sauvignon - White Zinfandel

SPARKLING WINE

Carta Nevada Cava, Spain

DRY WHITE

Luna Vineyards, Pinot Grigio, Napa
Kunde, Sauvignon Blanc, Sonoma
Starborough Sav. Blanc, New Zealand
Ferrari Carano Fume Blanc, Sonoma

CHARDONNAY

Cupcake, Central Coast
Coppola Diamond, California
Kendall Jackson, California
Chamisal, Unoaked, Central Coast
Kunde Estate, Sonoma
Flora Springs, Napa

FRUITY WINES

Mirrasou Moscato, California
J. Lohr, Riesling, Monterey
Chateau St. Michelle, Riesling, Washington

RED

Camelot, Pinot Noir, California
Penfolds "Koonuga Hill", Shiraz, Australia
Parker Station, Pinot Noir, Centra Coast
Catalpa, Malbec, Argentina

MERLOTS

Entwine Merlot, California
Cellar No. 8, California
Blackstone, California
Robert Mondavi, Napa

CABERNET SAUVIGNON

BV Coastal, California
Hess Select, Northern Coast
Louis Martini, Sonoma
Clos La Chance, Central Coast
Souverain Cabernet, Sonoma,
Alexander Valley

LIQUORLESS LIBATIONS

Clear-Headed Colada
Oreo Cookie

Not-So-Very Bloody Mary
Very Berry Smoothie

Cool Jamaican Wind
Treasure Island

Always available: Coffee, Hot Tea, Milk, Lemonade, Juices, Coca-Cola, Diet Coke, Mr. Pibb, Root Beer, Sprite, Iced Tea, Raspberry Iced Tea, Passion Iced Tea, Pellegrino and Fiji Water.



You are welcome to order from the dinner menu at any time.

Lively Luncheon Line-Up

Luncheon portions served 11 am to 3 pm, Monday - Saturday

Most lunches include our fresh-from-the-oven, warm, crusty, San Francisco-style sourdough bread and your choice of two side dishes unless otherwise noted; Signature cheese potatoes, rice pilaf, steamed baby red potatoes, sautéed chef's vegetables, cottage cheese, sliced tomatoes or creamy coleslaw.

Add Small Dinner Salad or White Clam Chowder Cup

MESQUITE BROILED FISH

Includes your choice of two side dishes.
Subject to fishing luck and availability.

Striped Catfish - Asia

Tilapia - Ecuador

Red Snapper - Oregon

Shark - Mexico

Rainbow Trout - Idaho

Mahi Mahi - Costa Rica

Salmon - Canada

Halibut - Alaska

CLASSIC FAVORITES

Fish & Chips

Arctic cod, beer-battered or traditional Panko.
Served with french fries and coleslaw.

Southern Fried Striped Catfish

Cajun dusted with cornmeal. Served with hush puppies, Cajun-spiced coleslaw and french fries.

Fish Tacos

Two beer-battered tacos with cabbage and chipotle sauce; with chips and salsa and coleslaw.

Shrimp & Chips

Large, tender Mexican white shrimp, tasty and golden fried.

Coconut Shrimp

Torpedo white shrimp, encrusted in Panko bread crumbs & coconut, served with our piña colada dipping sauce.

Shrimp on a Skewer

Mesquite-grilled, tender Mexican white shrimp spaced with bacon.

Shrimp Scampi

Mexican white shrimp sautéed in garlic, wine, lemon, butter, salt & pepper.

Shrimp & Scallops

Two favorites team up for a real treat, skewered with bacon.

Scallops

Tender Canadian scallops on a skewer with bacon.

Bang Bang Shrimp

Tender pieces of white shrimp wok-sautéed with a red curry sauce and Thai chili served over white rice.

Fresh Salmon Brochette

Atlantic salmon skewered with seasonal grilled veggies.

DISHES *without* FISHES

1855[®] Teriyaki Sesame Steak Kabob

Cubes of sirloin with onion, pineapple, bell pepper and mushroom.

Roasted Chicken

A half chicken seasoned with fresh citrus and rosemary.

Chicken Tenders

Fresh chicken strips, Panko-breaded. Served with fries and coleslaw.

Chicken Marsala

Tender chicken medallions sautéed with mushrooms, peas, atop alfredo style linguini, all topped with scallions and sesame seeds.

Bang Bang Chicken

Tender pieces of chicken, wok-sautéed with a red curry sauce and Thai chili served over white rice.

SANDWICHES

Mahi Mahi Steak Sandwich

Mahi Mahi, crisp lettuce, tomato, wasabi aioli sauce and avocado on a hamburger bun and served with french fries.

Southwest Chicken Sandwich

Tender breast of broiled chicken with chipotle mayo, pepper jack cheese, lettuce, tomato and avocado on a hamburger bun and served with french fries.

Fresh Chuck Cheddar Burger

1/2 pound, mesquite-grilled Fresh Chuck burger with cheddar cheese, lettuce, tomato, red onion and thousand island. French fries too!

Crab Melt

100% Dungeness crabmeat, tomatoes, chopped bacon, jalapeño jack and cheddar cheeses on grilled sourdough. Served with a dill pickle and a side caesar salad.

PASTA

Served with garlic bread.

Harvest of the Sea

Luscious shrimp, scallops, clams, calamari and mussels simmered in olive oil, fresh garlic, olives, white wine and marinara atop linguini, sprinkled with mozzarella cheese.

Crab Alfredo

Our homemade sauce topped with sweet crabmeat.

Jambalaya

Served over your choice of pasta or rice. Tender pieces of white shrimp sautéed with chicken and andouille sausage, topped with a creamy Cajun sauce, Parmesan cheese and green onions.

Fettuccini Alfredo

Fettuccini with an Alfredo sauce.
Add Chicken Add Shrimp

LUNCH COMBOS

Includes your choice of two side dishes.

Shrimp Feast

Three coconut shrimp, three golden shrimp, and a dozen grilled shrimp skewer.

Hawaiian Combo

Miso marinated Mahi Mahi and a dozen grilled shrimp skewer.

Atlantic Catch

Fresh Atlantic Salmon fillet and a dozen grilled shrimp skewer.

1855[®] Premium Steak & Shrimp

Tri-tip steak and a dozen grilled shrimp skewer.

Roasted Chicken & Shrimp

Roasted chicken and a dozen shrimp skewer.

Cajun Catch

Cajun-spiced striped catfish and a dozen grilled Cajun shrimp skewer.

Upgrade to a Seasonal Premium Side

Charred Grilled Asparagus - Sautéed Garlic Spinach - Garlic Green Beans - Macaroni & Cheese Au Gratin

To ensure we are serving the highest quality of produce we only offer our upgraded specialty sides when they meet our quality standards. Please ask your server for today's offerings.

We reserve the right to refuse service to anyone. Not responsible for lost articles.

Sales tax will be added to all taxable items.