

STARTERS

CALAMARI

Strips breaded (No tentacles), served with our Caribbean tartar sauce 14

CRAB CAKES

Two snow crab cakes served with habanero butter cream sauce (Mild spice) 15

COCONUT SHRIMP

Five prawns breaded in coconut flakes served with ginger sesame sauce 15

GREEN LIP MUSSELS

Eight steamed mussels in white wine, velouté cream, garlic, and salsa Fresca 15

CRAB TOSTADITAS

Two crispy corn tortillas with snow crab mix, cashew pesto sauce, topped with our salsa Brava 15

CHEESE FLAUTAS

Crispy corn tortilla cheese flutes, served with salsa Brava and Fresca, black beans with crème fraiche 11

PASTAS

Fresh local Fettuccine

ALFREDO COMBO

Bay scallops, bay shrimp & snow crab, sautéed with garlic, shallots, butter, and shellfish based velouté, pepper flakes and parmesan cheese 22

PORTOFINO

Marinara made with mussels, octopus, shrimp, scallops, clams, calamari, fish, and finished with Parmesan cheese 22

PRIMAVERA

Sautéed tomatoes, broccoli, bell pepper, onions, carrots, jicama, garlic, salsa Fresca and Parmesan cheese 16

MARINARA

Roasted tomatoes, garlic, fresh basil and Parmesan cheese 14

ALFREDO

Sautéed with garlic, shallots, butter, cream in a shellfish based velouté, pepper flakes and Parmesan cheese 14

AL PESTO

Sautéed garlic with fresh basil paste, pine nuts and cream finished with Parmesan cheese 14

FISH & CHIPS

Breaded in seasoned corn meal and bread crumbs, served with tartar sauce and French fries

COMBO & CHIPS

Calamari, tilapia and prawns 22

FISH & CHIPS (tilapia) 18

PRAWNS & CHIPS 19

Additions:

KING SALMON 12 • SOLE 9

PRAWN (Six prawn) 10 • CHICKEN 8

SOUP & SALAD

FISHWIFE'S CLAM CHOWDER

Home made with cream, potatoes, onions, clams garnished with our salsa Fresca

Cup 8 • Bowl 11

FISHWIFE'S TOSTADA SALAD

Cajun Tilapia on a crisp corn tortilla with green cashew sauce.

Served on a bed of black beans and rice, hidden underneath fresh greens, with salsa Fresca and Brava, avocado salsa and sprinkled with cheese 18

FISHWIFE'S SEA GARDEN SALAD

Fresh spring mix greens, onions, carrots, radish, cherry tomato, cucumbers served with salsa Brava, salsa Fresca and house honey mustard vinaigrette 12

COBB SALAD

Fresh spring mix greens, cherry tomato, bacon, hardboiled egg, avocado, blue cheese crumbles and dressing 14

ASIAN GINGER SESAME SALAD

Romaine, cashews, mandarin oranges, cranberries, tortilla chips, ginger sesame dressing 14

CAESAR SALAD

Romaine, croutons, parmesan cheese and Caesar dressing 10

Additions:

KING SALMON 12 CALAMARI (Breaded & fried) 10 SOLE 9
SNOW CRAB MIX 10 PRAWN (Six Prawn) 10 CHICKEN 8

Sandwiches

Choice of grilled, Cajun or fried. Served on a bun with tomatoes, onions, our Caribbean tartar sauce, and French fries

KING SALMON	19	TILAPIA	16	CALAMARI	18	OYSTERS	19
CHICKEN	16	CRAB BURGER	19	PRAWN (Six prawn)	19		

FRIED ENTREES

Served with French fries, black beans with crème fraiche and seasonal vegetables

CALAMARI	19	PRAWN (Six prawn)	20	OYSTERS	20	TILAPIA	18
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CLASSICS

BARRAMUNDI

A sweet, mild tasting and delicate fish, seasoned Mayan style with salsa Brava and ginger cilantro aioli on a crisp corn tortilla. Served with rice, black beans and seasonal vegetables 19

TILAPIA CANCUN

Spiced with achiote paste (mild spice) served with cilantro cashew pesto sauce and topped with salsa Brava accompanied with mushroom rice, black beans and seasonal vegetables 18

CALAMARI STEAK, ABALONE STYLE

Lightly floured, egg-battered, sautéed with shallots, garlic, white wine, lemon juice, tomatoes and parsley Served with rice, black beans and seasonal vegetables 20

SHRIMP CLEOPATRA

Sautéed with shallots, garlic, white wine, lemon juice and capers finished with fresh cream, salsa fresca and fresh parsley. Served with rice, black beans and seasonal vegetables 20

COMBO WRAP

Sautéed scallops, shrimp and snow crab in habanero cream sauce with red crushed peppers and salsa fresca, served with rice, beans and wrapped in a flour tortilla Served with a small salad 18

SEAFOOD QUESADILLA

Shrimp, scallops, and snow crab sautéed in roasted habanero cream sauce accompanied with our dinner salad 17

EGGS MERIDA

Two eggs on a fried corn tortilla with black beans, salsa fresca and cheddar cheese Served with black beans, rice and two corn tortillas 16

FISHERMAN'S BRUNCH

Two scrambled eggs with tomatoes and onions, served with fresh grilled Cajun tilapia (Spicy) Served with black beans, rice and two corn tortillas 16

GLUTEN FREE

SPAGHETTI MARINARA

Rice and corn spaghetti with tomato marinara sauce, fresh basil and Parmesan cheese 14

VEGETARIAN BOWL

Fresh seasonal vegetables, black beans, rice, and Caribbean cabbage drizzled with ginger sesame vinaigrette 16

Additions:

KING SALMON 12 • SOLE 9

PRAWNS (Six prawn) 10 • CHICKEN 8

GLUTEN FREE COCKTAILS

KIR ROYALE

Mionetto, prosecco Brut from Italy and Chambord liqueur 13

LEMON REFRESHER

Tito's vodka, Lemon juice and simple syrup 13

THE ORIGINAL DARK & STORMY

Gosling's dark rum and ginger beer, garnished with a lime 13

CHILD'S PLATES

(for 12 and under)

FETTUCCINE

Choice of Alfredo sauce or butter topped with Parmesan cheese 11

The following are grilled or fried, served with French fries and fresh vegetables

SOLE 12

TILAPIA 11

PRAWN (Five prawn) 13

CHICKEN TENDERS (Fried only) 10

BEVERAGES

MR ESPRESSO COFFEE 4

We proudly brew oak wood roasted coffee

VOSS WATER (500 ML) 4

SOFT DRINK 3

Pepsi, diet Pepsi, mountain dew, mist twist

SHIRLEY TEMPLE (No refill) 4

HOME MADE LEMONADE (No refill) 4

SPARKY'S LOCAL ROOT BEER 4

MANGO FLAVORED ICED TEA 4

HOT TEA Assorted Organic tea 4

SIDES

FRESH VEGETABLES 5

BLACK BEANS 5

FRENCH FRIES 5

RICE 5

GARLIC BREAD 3

FULL BAR AVAILABLE

PLEASE ASK YOUR WAITPERSON FOR OUR SELECTIONS

Prices are subject to change

No separate checks, please

- *To conserve our natural resources, water is served upon request.*
- *We accept Visa, Master card, American express and Discover.*
- *Not responsible for lost or stolen items.*

No personal checks, please.

The Fishwife at Asilomar Beach

1996 1/2 Sunset Drive, Pacific Grove, CA 93950 831-375-7107 www.FISHWIFE.com

Signature Drinks

Millionaire's Hibiscus Margarita

Patron reposado, Cointreau orange liqueur, sweet & sour mix, fresh lime juice, splash of OJ & hibiscus juice, float of Grand Marnier 16

Fishwife's Old Fashioned

Redemption Bourbon, bitters, muddled orange, maraschino cherry, sweet vermouth 14

Moscow Mule

Russian standard vodka, ginger beer, fresh lime, and bitters 12

Cucumber Mojito

Pearl cucumber vodka, fresh mint, cucumber slice, simple syrup, soda water and fresh lime 14

Mimosa

Mionetto prosecco DOC Trevino brut with our organic orange juice 10

Bloody Mary

Absolute vodka, bloody Mary mix, and garnished with a shrimp, celery, olive, bacon and lime 14

