

STARTERS

CALAMARI

Strips breaded upon order (without tentacles) served with our Caribbean tartar sauce 14

COMBO PLATTER

Fried calamari, shrimp, cheese flautas, and chicken tenders 22

CRAB CAKES

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

COCONUT SHRIMP

Five shrimp 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

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

CHEESE FLAUTAS

Crispy corn tortilla flutes filled with cheese, served with salsa Brava and fresca, black beans with creme fraiche 11

FRIED ENTREES

Breaded in seasoned corn meal and breadcrumbs served with seasonal vegetables, black beans and French fries with our Caribbean tartar sauce.

SEAFOOD COMBO 25

calamari, sole, scallop, shrimp, oyster

TILAPIA 18 CALAMARI 20 SOLE 19

PRAWN 20

PASTAS

Fresh local Fettuccine

ALFREDO COMBO

Bay scallops, bay shrimp and snow crab, sautéed with garlic, shallots, butter, 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 peppers, onions, carrots, jicama, garlic, salsa fresco and Parmesan cheese 17

MARINARA

Roasted tomatoes, garlic, fresh basil and Parmesan cheese 15

ALFREDO

Sautéed with garlic, shallots, butter, cream in a shellfish based velouté, pepper flakes and Parmesan cheese 15

AL PESTO

Sautéed garlic with fresh basil paste, pine nuts and cream finished with Parmesan cheese 15

Additions:

KING SALMON 12 • SOLE 10

PRAWN 12 • 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 SEA GARDEN SALAD

Fresh spring mix greens, onions, carrots, radish, cherry tomato, cucumbers served with salsa Brava, salsa fresco and honey mustard vinaigrette 13

COBB SALAD

Fresh spring mix greens, cherry tomato, bacon, hardboiled egg, avocado, blue cheese crumbles and dressing 15

ASIAN GINGER SESAME SALAD

Romaine, cashews, mandarin oranges, cranberries, tortilla chips, ginger sesame dressing 15

CAESAR SALAD

Romaine, croutons, Parmesan cheese and Caesar dressing 11

Additions:

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

FISHERMAN'S BOWLS

Served in a bowl of rice, black beans, seasonal vegetables, Caribbean cabbage drizzled with ginger sesame sauce and garnish with fresh salsa

BAJA

Bay shrimp, bay scallops and snow crab, sautéed in lobster sauce 23

MAZATLAN

Six grilled prawn 20

COZUMEL

Tilapia filet rubbed with achiote paste then grilled 19

ENSENADA

Fried scallops, shrimp, calamari, tilapia 24

HAWAIIAN

Mahi-mahi grilled with ginger sesame dressing 23

DINNER CLASSICS

SALMON LAFAYETTE

Rubbed with Cajun spices, topped with salsa Fresca. Accompanied mashed potato and seasonal vegetables 27

BARRAMUNDI

A sweet, mild tasting and delicate fish, seasoned Mayan style with salsa Brava, ginger cilantro aioli on a crisp corn tortilla. Served with rice, black beans and seasonal vegetables 21

SOLE PICCATA

Wild caught sole topped with lemon caper sauce. Served with mashed potato and seasonal vegetables 20

TILAPIA CANCUN

Spiced with achiote paste (mild spice) served with cilantro cashew pesto sauce. Topped with salsa Brava, rice, black beans and seasonal vegetables 19

CALAMARI STEAK, ABALONE STYLE

Lightly floured, egg-battered, sautéed with shallots, garlic, white wine, cream, tomatoes and parsley Served with rice, black beans and seasonal vegetables 23

PRAWNS BELIZE

Shrimp sautéed with onions, tomatoes, jicama, fresh serrano chilis, lime juice and cashews Served with rice, black beans and seasonal vegetables 21

SHRIMP VENETO

Scampi shrimp, sautéed with garlic, shallots, butter and white wine, finished with fresh cream and parsley Served with rice, black beans and seasonal vegetables 23

FROM THE LAND

SURF & TURF

10 oz New York steak grilled and topped with mushrooms and a red wine sauce reduction five grilled shrimp brushed with butter, Served with mashed potato and seasonal vegetables 40

CHICKEN PICCATA

Grilled and topped with lemon caper sauce. Served with mashed potato and seasonal vegetables 19

GLUTEN FREE

SPAGHETTI MARINARA

Rice and corn spaghetti with tomato marinara sauce, fresh basil and Parmesan cheese 15

VEGETARIAN BOWL

Fresh seasonal vegetables, black beans, rice, and Caribbean cabbage drizzled with ginger sesame vinaigrette 17

Additions:

KING SALMON 12 CHICKEN 8

SOLE 10 • PRAWNS 12

grilled and seasoned with pepper and salt

GLUTEN FREE COCKTAILS

KIR ROYALE

Mionetto, prosecco Brut and Chambord liqueur 13

CITROEN SPRITZ

Ketel One Citroen, St. Germain, Ginger Ale, fresh lemon 13

THE ORIGINAL DARK & STORMY

Goslings dark rum and ginger beer, garnished with a lime 13

FISHWIFE PALOMA

Don Julio Blanco, Grapefruit juice, Agave and fresh lime 13

CHILD'S PLATES (for 12 and under)

FETTUCCHINE

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 4

SOFT DRINK 4

Pepsi, diet Pepsi, mountain dew, mist twist

SHIRLEY TEMPLE 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, MasterCard, 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 and 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

Martinis

007

Belvedere vodka and number 209 gin, Lillete French aperitif, stir and garnished with a lemon twist 14

Caramel Apple

Effen apple vodka, apple pucker, butter shots and caramel syrup 14

Cameo's Tropical Storm

Pineapple and mango Cîroc vodka, splash of pineapple juice and sweet & sour 14

Fishwife's Key Lime Pie

Sky vanilla vodka, coconut syrup, pineapple juice, splash of melon liquor and key lime juice 14

Coco Loco

Sky coconut vodka and white creme de coco are shaken and served with a chocolate coconut rim 14