
MONTEREY'S FISH HOUSE

MENU

APPETIZERS

Oysters on the Half Shell (6)	16.75	Prawn Cocktail (4)	16.75
Oak Grilled Oysters (6)	17.95	BBQ Artichoke	14.95
Fried Oysters (5)	17.95	Steamed Artichoke	
Steamed Clams	16.75	Served Chilled	14.95
Fried Calamari	18.95	Sautéed Mussels	18.95
Sicilian Calamari	18.95	BBQ Baby Octopus	14.95
Crab Ravioli	18.95	Garlic Bread	5.95
Crab Cake	18.95		

SOUP

Soup of the Day	cup	4.95	bowl	7.95
New England Clam Chowder	cup	5.95	bowl	10.95

SALAD

Classic Caesar Salad 10.95 / with shrimp 16.95 / with BBQ Prawns (4) 24.95
House Mixed Green with an Avocado Vinaigrette dressing 8.95 / with shrimp 15.95
Spinach Salad with a Honey Sesame dressing 8.95 / with shrimp 15.95

FROM THE SEA

Served with Fresh Vegetables and Pasta *

Grilled Sole Dore' style 25.95

Snapper Choose from oak grilled or blackened 23.95

Salmon Choose from oak grilled or blackened 25.95

Swordfish Choose from oak grilled or blackened 29.95

Curry Snapper Bell peppers, onions, mushrooms in a sweet sake sauce 26.95

Cioppino Traditionally Italian! Fish and shellfish in tomato-based clam broth, with garlic bread 30.95

Calamari Parmesan Large Mexican squid steak, breaded and baked with eggplant and topped with marinara sauce and parmesan cheese 23.95

Calamari Steak Large Mexican squid steak, breaded and grilled 21.95

BBQ Baby Octopus Succulent baby octopus grilled 22.95

- Add \$2.00 for Piccata, Marsala Wine sauces or Honey Roasted Almond Crusted -

* Except Cioppino which is served with Garlic Bread

PASTA

Homemade Linguini

- Pasta Marinara** Roma tomato sauce with fresh vegetables and pesto 17.95
Squid Pasta Squid sautéed with peas in a marinara sauce 23.95
Clam Pasta Clams sautéed in a butter garlic clam broth 23.95
Mussel Pasta Mussels sautéed in a spicy marinara sauce with sweet sake 27.95
Prawn Pasta Prawns sautéed in a vodka cream sauce with fresh cut tomatoes, green onions and shallots 28.95
Fish House Pasta Baby shrimp sautéed in a clam broth with fresh tomatoes, olives, onions and shallots 24.95
Crab Ravioli Fresh pasta pockets stuffed with crab and ricotta cheese topped with rose shrimp sauce 24.95
Sausage Ravioli Fresh pasta pockets stuffed with sausage and ricotta cheese topped with marinara sauce 21.95
Putanesca Capers, Kalamata olives, anchovies, red peppers in a marinara sauce 23.95
Sicilian Holiday Pasta Fresh seasonal fish with clams, mussels, calamari, prawns and octopus 31.95

MEAT & POULTRY

Served with Fresh Vegetables and Chef's Choice

- Rib Eye Steak - 16oz** Choose from oak grilled or blackened 32.95
New York Steak - 14oz Choose from oak grilled or blackened 29.95
Pork Chops Choose from oak grilled or blackened 27.95
Chicken Marsala Half a boneless chicken topped with mushrooms, green onion, and tomato in a Marsala wine sauce 23.95
Boneless Grilled Chicken Half a boneless chicken oak grilled or blackened 23.95
Hamburger or Cheeseburger Served with French fries 15.95
- Add \$2.00 for au pouvre or red wine garlic sauces -

DESSERT

Crème Bruleé	8.50	Cheese Cake	8.50
Tiramisu	8.50	Chocolate Mousse	8.50
Chocolate Chocolate Cake	8.50	Cannoli	8.50
Mud Pie	8.50	Spumoni Ice Cream	5.00
Carrot Cake	8.50	Vanilla Ice Cream	5.00

BEVERAGES

Soft Drinks	2.95	Coffee	2.95	Mineral Water	3.00
Juices	3.50	Tea	3.50		

BEER - 7.00

Firestone Hopnosis (on tap)	Cali Squeeze Hefe	Martinelli's Hard Cider	Pacifico
Dust Bowl (seasonal on tap)	Corona	Michelob Ultra	Shiner Bock Dark
Apocalypse IPA	Dust Bowl Taco Truck	Modelo Especial	Stella Artois
Bud or Bud Light	805	Negra Modelo	Stella 00 (non-alcoholic)

WINE

All Wines Offered by the Glass - See Back Page for Selection