



SANTA MONICA

SEAFOOD®

From the Oyster Bar

Served with lemons, cocktail sauce and mignonette.

Oysters

- Fanny Bay, *British Columbia* 2.75
- Malpeque, *Canada* 2.75
- Misty Point, *Virginia* 3.25
- Paradise Point, *Canada* 3
- Kumamoto, *California* 3.25
- Kusshi, *British Columbia* 3.50

Our Oyster Sampler - *A selection of the season's finest* 14

Chilled Shellfish

- Alaskan King Crab (*market*)
- Whole Cracked Dungeness Crab 27
- Littleneck Clam 1.50

Starters

Ahi Tuna Tartare

With avocado, cucumber, tomato, chili sauce, basil and balsamic reduction with pita crisps 15

Calamari Fritti

Lightly breaded and served with spicy tomato sauce and lemon aioli 9/14

Steamed Mediterranean Mussels

With white wine, tomatoes, garlic and grilled ciabatta 10/15

Steamed Littleneck Clams

With white wine, tomatoes, garlic and grilled ciabatta (small 8pcs / large 12pcs) 10/15

Pacific Coast Ceviche

White fish marinated in citrus juice with tomato, onion, jalapeno, cilantro and avocado served with crispy corn chips 12

Dungeness Crab Cakes

2 crab cakes served with spicy mustard sauce and organic greens 13

Shrimp Cocktail

5 poached wild, jumbo Mexican white shrimp with cocktail sauce and lemon 15

Soups

New England Clam Chowder

Our family recipe with ocean clams, onions, celery, potatoes and cream (no bacon) 5/8

Manhattan Clam Chowder

Ocean clams, celery, onions, potatoes, plum tomatoes and oregano 5/8

Fish Chowder

An assortment of fish with potatoes, corn and onions in an aromatic finfish and tomato broth 4/7

Entrées

Pan Roasted Red Snapper

Topped with mango salsa served with mixed vegetables 16

Cioppino

A traditional Italian fish stew with clams, mussels, fish, shrimp and calamari in a spicy tomato sauce with grilled ciabatta 20/25

Alaskan Cod Fish and Chips

Battered and quick fried, served with French fries, SMS tartar sauce and lemon 15

Grilled Wild King Salmon

Served with a tri colour salad and sunflower seeds 23/28

Rock Shrimp and Bay Scallops with Mushroom Ravioli

Sautéed in garlic butter with baby spinach, crimini mushrooms and portobello raviolis 21

Pan Roasted Wild Alaskan Halibut

Served with mixed vegetables 25

Grilled Swordfish

Served with mixed greens 20

Sandwiches

Spicy Salmon Burger

Served on a Sesame roll with cucumber, organic greens, tomato and gremolata mayonnaise with a tri colour salad and sunflower seeds 10

Fresh Albacore Tuna Melt

Our tuna salad is made with fresh albacore tuna, on grilled sourdough with fontina cheese and tomatoes, served with organic greens and a white balsamic vinaigrette 10

Grilled Swordfish Sandwich

Served on sourdough bread with lettuce, tomato and pesto aioli with French fries 15

Grilled Mahi Mahi Flat Bread

Shredded cabbage, pesto aioli, grilled peppers and organic greens with white balsamic vinaigrette 13

Salads

Dungeness Crab Louie

Iceberg lettuce, tomatoes, cucumbers, hearts of palm with SMS traditional Louie dressing 18

Oak Roasted Salmon

Butter lettuce, hardboiled egg, radishes and chilled salmon with a green goddess dressing 16

Jumbo Shrimp Caesar Salad

Romaine lettuce with grilled shrimp in our house Caesar dressing with croutons and parmesan cheese 15

Grilled Shrimp Panzanella

Organic greens, capers, avocado, red onion, croutons and tomatoes with white balsamic vinaigrette 15

***Grilled organic chicken breast may be substituted for shrimp*

Split Plate Charge \$5.00

Cajun or Blackened fish available upon request.

18% Gratuity will be added to parties of 6 or more.

Kid's Meals (Age 12 & under)

- Fish & Chips 6
- Grilled Cheese Sandwich & Chips 5
- Mac & Cheese 5
- Chicken Tenders & Chips 5

Served with your choice of French fries or fruit

Desserts

- Lemon Drop Cheesecake 8
- Cannoli 7
- Molten Chocolate Cake 7

Drinks

- illy Coffee 2.75
- illy Iced Tea 2.75
- Soft Drinks 2.75

Wine & Beer

White

- Chardonnay, House Glass 8 Bottle 26
- Chardonnay, Ferrari Carano Glass 9 Bottle 34
- Chardonnay, Kali Hart Glass 11 Bottle 42
- Sauvignon Blanc, White Haven Glass 10 Bottle 30
- Pinot Grigio Glass 8 Bottle 27
- Pinot Grigio, Santa Margarita Glass 11 Bottle 36
- Viognier/Chenin Blanc, Pine Ridge Glass 11 Bottle 35
- Albarino, Fillaboa Glass 11 Bottle 43

Sparkling Split 6

Red

- Merlot, Bin 36 Glass 11 Bottle 34
- Cabernet, Alexander Valley Estate Glass 10 Bottle 39
- Pinot Noir, Bearboat Glass 12 Bottle 45

Beers

- Amstel Light (Netherlands) 5
- Asahi (Japan) 6
- O'douls Non Alcoholic 5
- Sierra Nevada (USA) 5
- Fat Tire (USA) 5
- Corona (Mexico) 5
- Samuel Adams (USA) 5
- Blue Moon (USA) 5
- Stella Artois (Belgium) 5

Corkage Fee \$10.00

From the Pier to Here

In 1939, Jack and Frank Deluca (the uncles of the current generation of Ciglanos) set up shop at the end of the Santa Monica Pier, selling fresh fish to restaurants and residents alike under the company banner of Santa Monica Seafood. They also served up the "catch of the day" (from whatever the local fishermen brought in) to the many hungry tourists visiting the pier. Due to increased vehicular traffic on the pier, the city of Santa Monica asked Jack and Frank to move in the late 1960s. So, in 1969, the Company relocated twelve blocks east to the corner of Colorado Boulevard and 12th Street. In 2000 the Ciglanos relocated the wholesale side of the business to a 60,000 square foot state-of-the-art distribution facility in Rancho Dominguez. With the increasing popularity of the retail store they moved to this new, larger location on Wilshire in 2009. Returning to their roots, the new store includes a café and raw shellfish bar.



Our Commitment to Issues of the Environment & Sustainability

Santa Monica Seafood's deep interest in fisheries management and environmental responsibility extends over three generations. Seafood is our only business and we intend to be around for generations to come by serving not only the freshest and most healthful seafood, but by actively identifying, rewarding and encouraging the more environmentally sustainable fisheries, individual fishers and farmers with our and your business.

Our vision is that responsible seafood sourcing carries the obligation to only deal with companies, countries and governments that conserve and holistically manage their fish and habitat resources assuring diversity and sufficient quantities of fishery products to the maximum benefit of present and future generations everywhere.

154 E. 17th Street, Costa Mesa, CA 92627
949-574-0274

www.santamonica seafood.com

** Contains raw or undercooked products. The consumption of raw or undercooked meat, fish, eggs and shellfish may be harmful to your health.*

** Please alert your server if you have allergies or intolerances and we will do our best to accommodate your needs.*



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