



SANTA MONICA

SEAFOOD®

From the Oyster Bar

Served with lemons, cocktail sauce and mignonette.

Oysters

- Kusshi, *British Columbia* 3.50
- Misty Points, *Virginia* 3.25
- Beausoleil, *New Brunswick* 3.50
- Malpeque, *Prince Edward Island* 2.75
- Fanny Bay, *British Columbia* 2.50
- Kumamoto, *California* 3.25

Choose from Any Oysters of Your Choice

- Half Dozen 16
- Dozen 30

Chilled Shellfish

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

Classic Seafood Tower

Please ask your server for the delectable details 39/75

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 9/14

Steamed Littleneck Clams

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

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

*18% Gratuity will be added to parties of 6 or more.
Split Plate Charge \$5.00*

Entrées

Pan Roasted Wild Alaskan Halibut

Served with roasted potatoes, caramelized onions, red bell peppers, micro basil and a tomato basil vinaigrette 29

Grilled Swordfish

Served on a bed of mixed greens with quinoa, mango salsa and a mango vinaigrette 26

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 Troll King Salmon

Served with tri colour salad, sunflower seeds and lemon oil 26

Royal Red Shrimp and Bay Scallops with Mushroom Ravioli

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

Pan Roasted Lake Superior Whitefish

Drizzled with lemon oil and served over a bed of spinach with quinoa and bell peppers 24

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

Spicy Swordfish Sliders

3 sliders on Hawaiian rolls with chipotle aioli, spicy coleslaw and roasted tomatoes 13

Grilled Mahi Mahi Flat Bread

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

Maine Lobster Roll

Fresh lobster meat with lemon aioli and chives in a traditional white bun served with French fries 19

Salads

Dungeness Crab Louie

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

Grilled Vegetables & Shrimp

Mixed greens, zucchini, eggplant, peppers and tomatoes with lemon oil 15

Smoked Salmon

Butter lettuce, hardboiled egg, radishes and chilled salmon with a green goddess dressing 15

Grilled Shrimp Panzanella

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

ADD ONS

Crab Meat	10
Atlantic Lobster Tail	9
Shrimp	3
Grilled Ciabatta	1
Avocado	2
Extra Sauce	.75

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 3
- illy Iced Tea 2.50
- Soft Drinks 2.75

Wine & Beer

White

- Chardonnay, House Glass 7 Bottle 26
- Chardonnay, Duck Pond Glass 9 Bottle 35
- Chardonnay, Kali Hart Glass 11 Bottle 42
- Sauvignon Blanc, White Haven Glass 8 Bottle 30
- Sauvignon Blanc, Honig Glass 9 Bottle 35
- Riesling, Pierre Sparr Glass 11 Bottle 36
- Pinot Grigio, Stella Glass 7 Bottle 27
- Pinot Grigio, Santa Margherita Glass 10 Bottle 36
- Viognier/Chenin Blanc, Pine Ridge Glass 9 Bottle 35
- Felines Jourdan Glass 12 Bottle 42
- Albarino, Paco and Lola Glass 11 Bottle 39
- Chablis Glass 9 Bottle 35
- Rose, Triennes Glass 9 Bottle 35

Sparkling

- Prosecco Glass 9 Bottle 34
- Sofia Blanc de Blancs Glass 9
- Bailly LaPierre Cremant de Bourgogne Glass 12 Bottle 44
- Bailly LaPierre Cremant de Bourgogne Split 24
- Dassai Sparkling Nigori Glass 14

Red

- Cabernet, Alexander Valley Estate Glass 10 Bottle 39
- Pinot Noir, Sean Minor Four Bears Glass 10 Bottle 39
- Pinot Noir, Francis Ford Coppola Glass 12 Bottle 42
- Malbec, Mas del Perie Glass 11 Bottle 37
- Frontier Red Glass 8 Bottle 30

Beers

- Amstel Light (Netherlands) 5
- Heineken (Netherlands) 6
- Peroni (Italy) 6
- Guinness (Ireland) 6
- Sam Smith Organic Ale (England) 7
- Asahi (Japan) 21 oz 10
- Pinkus Hefeweizen (Germany) 17 oz 10
- Bitburger Non Alcoholic 4
- Sierra Nevada (USA) 5
- Fat Tire (USA) 5
- Oro Di Milano (Italy) 6
- Chang (Thailand) 6

Corkage Fee \$10.00

"Due to our limited seating, during peak hours, we do have an hour and a half maximum dining limit."

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.

1000 Wilshire Blvd., Santa Monica, CA 90401
310-393-5244
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.*