



MONTEREY BAY FISH GROTTO



JULY SPECIALS

Lobster Bisque

Cup	\$6.95
Bowl	\$11.95

New England Clam Chowder

Cup	\$3.95
Bowl	\$7.95

Swordfish filled Soft Tacos

 \$11.95

Tempura swordfish, char tomato salsa, cilantro, black beans, shredded lettuce, Monterey jack cheese and chipotle sour cream on a flour tortilla. Served with cayenne onion rings.

Fish and Chips

 \$13.95

Panko fried scrod, Old Bay seasoned waffle fries, malt vinegar and remoulade sauce. Served with a house salad.

Prosciutto Scallop Salad

 \$14.95

Prosciutto wrapped scallops, sun dried tomato pesto served on arugula salad with toast points.

Lobster Cobb Salad

 \$14.95

Chilled claw and knuckle lobster meat, bacon, blue cheese, tomatoes, avocado, romaine lettuce with a caper garlic vinaigrette.

Baked and Fried Shrimp Calzone

 \$17.95

Shrimp, cappicola and salami, mushrooms, onions, spinach, tomatoes with parmesan, mozzarella and ricotta cheeses. Baked in a half moon pizza dough then deep fried. Served with a side Caesar salad.

APPETIZERS

Combination Platter

 \$18.95

One Crab Cake, Two Cajun Jumbo Shrimp and a skewer of Ichiban

Cajun Shrimp

 \$11.95

Lightly seasoned with Cajun spices and seared in a white hot iron skillet

Jumbo Shrimp Cocktail

 \$12.95

Chilled Jumbo Shrimp with cocktail sauce

Crab Cake

 \$14.95

Fresh jumbo lump crab with remoulade sauce

Ahi Sashimi

 \$14.95

Ahi Tuna coated in black sesame seeds, chargrilled rare and served with pickled ginger, wasabi and soy sauce

Ichiban

 \$12.95

Five bite size pieces of fresh swordfish, salmon and tuna, marinated then chargrilled rare served over an Ancho chili mayonnaise

Calamari

 \$10.95

Served with lemon and marinara sauce

Baked French Onion Soup

 \$5.95

FRESH FISH

Yellow Fin Tuna WEST COAST

 \$17.95

*Wrapped in bacon with a Port Wine sauce
Black peppercorn and green onion sauce—Coated with fresh cracked black pepper, chargrilled, topped with a green onion sauce
Au Poivre—cognac Brandy, Dijon mustard cream sauce
Stilton Blue Cheese Green Peppercorn cream sauce
Stuffed with spinach, mushrooms and goat cheese with a Marsala wine sauce*

Mahi Mahi FLORIDA

 \$15.95

*Chargrilled
Macadamia Style — Sautéed on a bed of crushed Macadamia nuts
Cape Cod Style — Topped with mandarin oranges and cranberries in a Vodka Chambord, brown sugar sauce*

Swordfish WEST COAST

 \$22.95

*Ala Lisa—Marinated in an oyster brandy sauce (sauce also includes fresh herbs, olive oil and lemon)
Oscar Style—Crabmeat, asparagus and Hollandaise sauce
Dijon Dill Sauce
Caribbean Style—Jerk spices with pineapple, red peppers and green onion
Parmesan Style—Coated with parmesan cheese, sautéed, then finished with a parmesan cream sauce*

Halibut ATLANTIC

 \$18.95

*Chargrilled
Orange Basil — Marinated in a fresh orange and basil sauce then chargrilled
Macadamia Style — Sautéed on a bed of crushed Macadamia nuts*

Lemon Sole ATLANTIC

 \$16.95

*Almondine — Lightly sautéed, topped with toasted almonds
Meuniere — Sautéed with a lemon herb brown butter*

Salmon SCOTLAND

 \$16.95

*Rodi Grille House—Marinated in our own Teriyaki sauce, chargrilled, and topped with a honey lime glaze
Basil Champagne—Chargrilled, topped with fresh basil and served over a champagne sauce
Strawberry Style—Chargrilled, finished with fresh peppered strawberries in a red wine sauce*

Dayboat Scrod BOSTON

 \$13.95

*English Style — Lightly sautéed with a breadcrumb topping
Monterey Style — Artichoke hearts, black olives, tomato, garlic, green onion and mushrooms, sautéed in a Marsala wine sauce*

Maryland Crab Cake

 \$18.95

Fresh jumbo lump crab with remoulade sauce

SANDWICHES

Monterey Steak Burger	\$11.95	Smothered Chicken	\$11.95
<i>Choice of cheese With bacon</i>	\$12.95	<i>Chargrilled and topped with sautéed onions, mushrooms and Swiss cheese</i>	
Turkey Devonshire	\$13.95	Grilled Turkey Club	\$10.95
<i>Turkey, bacon and tomato served open faced topped with homemade cheddar cheese sauce</i>		<i>Swiss cheese, tomato and bacon on toasted Italian bread</i>	
California Turkey	\$11.95	Chargrilled Chicken Breast	\$10.95
<i>Roasted turkey breast, Provolone cheese, red onion, tomato and alfalfa sprouts with mayonnaise served on honey wheat bread</i>		<i>Served on a toasted bun</i>	
		Fish Sandwich	\$9.95
		<i>Lightly breaded, fried golden and served with remoulade sauce</i>	

SALADS/ENTREES

Monterey Bay Chicken Salad	\$14.95	Blackened Cajun Swordfish Caesar	\$18.95
<i>Charbroiled chicken breast served over fresh spinach with mushrooms, cucumbers, red onion and Provolone cheese, choice of dressing</i>		<i>Served on Romaine and tossed with Caesar dressing</i>	
Spinach Salad	\$11.95	Chicken Teriyaki	\$14.95
<i>Fresh spinach greens topped with chopped egg, red onion, bacon and choice of dressing</i>		<i>Marinated in Teriyaki sauce and charbroiled</i>	
Steak Salad	\$18.95	Chicken Parmesan	\$14.95
<i>Grilled to temperature and served over fresh greens with cucumbers, red onion, mushrooms, fried potatoes and Mozzarellacheese and choice of dressing</i>		<i>Topped with Marinara sauce and Parmesan Cheese</i>	
Fresh Broiled Sea Scallops	\$14.95	Chicken Vincenzo	\$14.95
<i>Finished with lemon butter and sprinkled with Parmesan cheese</i>		<i>Chargrilled boneless chicken breast marinated in imported Italian olive oil with fresh herbs and roasted red peppers</i>	

WINE BY THE GLASS

Sycamore Lane	\$8.50	MacMurray Ranch, Pinot Noir, 2007	\$12.00
<i>White Zinfandel ≈ Pinot Grigio ≈ Cabernet Sauvignon</i>		<i>This rich, ripe Sonoma Coast Pinot Noir offers flavors of red and black cherries, roses and raspberries accentuated with herbal spices and subtle vanilla characters.</i>	
Beringer California Collection	\$10.25	Byron, Pinot Noir, 2007	\$14.75
<i>Chardonnay ≈ Merlot</i>		<i>This wine displays aromas of dark plum & dark cherry with hints of brown sugar, vanilla and spice, backed with a smoky finish.</i>	
14 Hands Riesling, 2007	\$13.00	Napa Cellars, Merlot, 2005	\$14.25
<i>Exhibits fruit-driven aromas of ripe, juicy pineapple, peach and mango and is rich. This wine maintains a crisp, well-balanced style that is typical of a Washington state Riesling.</i>		<i>Classic Napa Valley Merlot with aromas of tart black cherry with hints of black tea, cinnamon-vanilla spice with supple tannins.</i>	
Piper Sonoma, Blanc de Blancs Sparkling	\$12.50	Louis Martini, Cabernet Sauvignon, Napa, 2004	\$12.50
<i>This wine is full and crisp in the mouth. There are hints of citrus and spice with a smooth finish.</i>		<i>Aromas of cassis, sweet herbs and pipe tobacco enhanced by profound flavors of briery red fruits displaying classic Napa Valley Cabernet Sauvignon structure finishing with soft tannins and a long enjoyable finish.</i>	
King Estate "Signature", Pinot Gris, 2007	\$11.75	William Hill Estate, Cabernet Sauvignon, Napa, 2005	\$14.00
<i>Displays aromas of peach, passion fruit and pears, accented by floral blossoms and honeysuckle.</i>		<i>Currant and raspberry aromas with undertones of cassis and deep blackberry flavors. A touch of spicy oak brings elements of vanilla and clove to the palette.</i>	
Murphy Goode "the Fume", Sauvignon Blanc, 2007	\$9.50	Girard Artistry, Napa 2005	\$21.00
<i>This is a wine that exhibits flavors of mango, pineapple, melon and pear, with touches of lemon zest and tangerine.</i>		<i>A blend of five Bordeaux grape varieties, jammy flavors of black cherry and plum, a touch of spice and firm tannins.</i>	
Santa Barbara Winery, Chardonnay, 2007	\$13.00		
<i>Bright with flavors of tropical fruit, a touch of vanilla and lingering finish.</i>			
Gainey, Chardonnay, Sta Rita Hills, 2005	\$15.25		
<i>Medium rich with flavors of pineapple and lime, mild oakiness, long finish.</i>			
Ramey, Carneros, Chardonnay, 2005	\$18.50		
<i>Full bodied with hints of lemon, lime, and orange blossom, good acidity with a fresh and vibrant finish.</i>			