



MONTEREY BAY FISH GROTTO



WINTER SPECIALS

Chowder and a half	\$9.95	Swordfish Tyler	\$22.95
<i>A cup of chowder or a Caesar salad with your choice of either a half grilled turkey club or a half Reuben sandwich.</i>		<i>Rosemary and garlic marinated swordfish, grilled and served over sautéed spinach and roasted red pepper with a balsamic sundried tomato reduction and chateau potatoes</i>	
Blackened Cajun Mahi	\$14.95	Pittsburgh Surf and Turf	\$14.95
<i>Cajun spiced blackened Mahi, served with lettuce, tomato, onion, pickles, and mayonnaise on a grilled Italian roll with a choice of side dish.</i>		<i>Battered fresh cod, grilled kielbasa, and onion smothered cheese pierogies served with mustard and Remoulade. Served with a house salad.</i>	
Asian Tuna Burger	\$14.95	Lobster Cobb Salad	\$14.95
<i>Freshly ground Yellow Fin Tuna mixed with scallions, sesame oil and a touch of dry mustard. Grilled and served on a fresh Kaiser roll with wasabi mayonnaise.</i>		<i>Chilled claw and knuckle meat, bacon, blue cheese, Tomatoes, avocado over romaine lettuce with a Capers garlic vinaigrette.</i>	

Appetizers

Combination Platter	\$18.95	Cajun Shrimp	\$11.95
<i>One Crab Cake, Two Cajun Jumbo Shrimp and a skewer of Ichiban</i>		<i>Lightly seasoned with Cajun spices and seared in a white hot iron skillet</i>	
Jumbo Shrimp Cocktail	\$12.95	Crab Cake	\$14.95
<i>Chilled Jumbo Shrimp with cocktail sauce</i>		<i>Fresh jumbo lump crab with remoulade sauce</i>	
Ahi Sashimi	\$14.95	Ichiban	\$12.95
<i>Ahi Tuna coated in black sesame seeds, chargrilled rare and served with pickled ginger, wasabi and soy sauce</i>		<i>Five bite size pieces of fresh swordfish, salmon and tuna, marinated then chargrilled rare served over an Ancho chili mayonnaise</i>	
Lobster Nachos	\$18.95	Calamari	\$10.95
<i>Lobster knuckle and claw meat with a sherry cheddar drizzle, tomatoes, olives and scallions</i>		<i>Served with lemon and marinara sauce</i>	
		Baked French Onion Soup	\$5.95

Fresh Fish

Yellow Fin Tuna • WEST COAST	\$17.95	Mahi Mahi • FLORIDA	\$15.95
<ul style="list-style-type: none"> • <i>Wrapped in bacon with a Port Wine sauce</i> • <i>Black peppercorn and green onion sauce—Coated with fresh cracked black pepper, chargrilled, topped with a green onion sauce</i> • <i>Au Poivre—cognac Brandy, Dijon mustard cream sauce</i> • <i>Stilton Blue Cheese Green Peppercorn cream sauce</i> • <i>Stuffed with spinach, mushrooms and goat cheese with a Marsala wine sauce</i> 		<ul style="list-style-type: none"> • <i>Chargrilled</i> • <i>Macadamia Style — Sautéed on a bed of crushed Macadamia nuts</i> • <i>Cape Cod Style — Topped with mandarin oranges and cranberries in a Vodka Chambord, brown sugar sauce</i> 	
Swordfish • WEST COAST	\$22.95	Halibut • ATLANTIC	\$18.95
<ul style="list-style-type: none"> • <i>Ala Lisa — Marinated in an oyster brandy sauce (sauce also includes fresh herbs, olive oil and lemon)</i> • <i>Oscar Style — Crabmeat, asparagus and Hollandaise sauce</i> • <i>Dijon Dill Sauce</i> • <i>Caribbean Style — Jerk spices with pineapple, red peppers and green onion</i> • <i>Parmesan Style — Coated with parmesan cheese, sautéed, then finished with a peppercorn cream sauce</i> 		<ul style="list-style-type: none"> • <i>Chargrilled</i> • <i>Orange Basil — Marinated in a fresh orange and basil sauce then chargrilled</i> • <i>Macadamia Style — Sautéed on a bed of crushed Macadamia nuts</i> 	
Salmon • ATLANTIC	\$16.95	Lemon Sole • ATLANTIC	\$16.95
<ul style="list-style-type: none"> • <i>Rodi Grille House — Marinated in our own Teriyaki sauce, chargrilled, and topped with a honey lime glaze</i> • <i>Basil Champagne — Chargrilled, topped with fresh basil and served over a champagne sauce</i> • <i>Strawberry Style — Chargrilled, finished with fresh peppered strawberries in a red wine sauce</i> 		<ul style="list-style-type: none"> • <i>Almondine — Lightly sautéed, topped with toasted almonds</i> • <i>Meuniere — Sautéed with a lemon herb brown butter</i> 	
		Dayboat Scrod • BOSTON	\$13.95
		<ul style="list-style-type: none"> • <i>English Style — Lightly sautéed with a breadcrumb topping</i> • <i>Monterey Style — Artichoke hearts, black olives, tomato, garlic, green onion and mushrooms, sautéed in a Marsala wine sauce</i> 	
		Maryland Crab Cake	\$18.95
		<i>Fresh jumbo lump crab with remoulade sauce</i>	

Sandwiches

Monterey Steak Burger	\$11.95	Turkey Devonshire	\$13.95
<i>Choice of cheese</i>		<i>Turkey, bacon and tomato served open faced topped with homemade cheddar cheese sauce</i>	
<i>With bacon</i>	\$12.95		
Shrimp Po Boy	\$10.95	Chargrilled Chicken Breast	
<i>Cajun cornmeal breaded shrimp, deep fried, served on a fresh baguette with lettuce, tomato, pickle, red onion and a Louisiana aioli.</i>		<i>-Served on a toasted bun</i>	\$10.95
		<i>-Chargrilled and topped with sautéed onions, mushrooms and Swiss cheese.</i>	\$11.95
Reuben Sandwich	\$9.95	Fish Sandwich	\$9.95
<i>Thinly sliced corned beef grilled with sauerkraut and melted Swiss cheese served on a toasted marble rye bread with a Louie dressing.</i>		<i>Lightly breaded, fried golden and served with remoulade sauce.</i>	
Grilled Turkey Club	\$10.95	Crab Quesadilla	\$15.95
<i>Swiss cheese, tomato and bacon on toasted Italian bread</i>		<i>Jumbo lump crab, Monterey Jack & cheddar cheeses, green onions and tomato. Served with a side of pico de gallo and house salad.</i>	
Mahi Soft Tacos	\$14.95	Smoked Salmon Foccacia	\$15.95
<i>Seasoned and grilled Mahi served in a soft tortilla shell with a mango and pineapple salsa, ginger lime sour cream, guacamole, and cayenne onion rings. Served with house salad.</i>		<i>Our own house smoked salmon on toasted foccacia with Portobello mushrooms, roasted red peppers, goat cheese, mozzarella, arugula and a three mustard aioli.</i>	

Salads/Entrees

Monterey Bay Chicken Salad	\$14.95	Fresh Broiled Sea Scallops	\$14.95
<i>Charbroiled chicken breast served over fresh spinach with mushrooms, cucumbers, red onion and provolone cheese with choice of dressing.</i>		<i>Finished with lemon butter and Parmesan cheese</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 mozzarella with choice of dressing.</i>		<i>Topped with Marinara sauce and Parmesan Cheese</i>	
Blackened Cajun Swordfish Caesar	\$18.95	Chicken Vincenzo	\$14.95
<i>Served on Romaine and tossed with Caesar dressing.</i>		<i>Chargrilled boneless chicken breast marinated in imported Italian olive oil with fresh herbs and roasted red peppers</i>	
		Smoked Salmon Quiche	\$11.95
		<i>Our house smoked salmon with sautéed shallots, chevre cheese and fresh dill in a light egg custard, baked in a savory crust. Served with fruit skewers and a house salad.</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, 2008	\$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	Hayman and Hill, Cabernet Sauvignon, Napa Valley, 2008	\$14.75
<i>Displays aromas of peach, passion fruit and pears, accented by floral blossoms and honeysuckle.</i>		<i>Hints of black cherry, mocha, cedar, and red licorice come on the nose, followed by classic Cabernet elements of blackberry. The silky texture is complimented by flavor notes of toffee, dark chocolate, and tarry plum which flow through the elegantly weighted palate with a lingering black cherry finish framed by soft, integrated tannins.</i>	
Murphy Goode "the Fume", Sauvignon Blanc, 2007	\$10.25	Girard Artistry, Napa 2005	\$14.50
<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 flavors of tropical fruit, a touch of vanilla and lingering finish.</i>			
Hahn Estate, Chardonnay, Santa Lucia Highlands, 2010	\$14.75		
<i>Classic Monterey County wine with a lovely hue of pale gold, this Chardonnay opens to a nose of golden apple, tropical fruit and toasted oak. Flavors of pear, peach, vanilla and pineapple.</i>			
Bouchaine Estate Chardonnay, Carneros, 2008	\$17.25		
<i>Medium-light golden yellow color; attractive, forward, baked apple pie aroma with hints of coconut, butterscotch, and toasted hazelnut; medium-full to full body; rich, layered, lemony, melon and baked apple flavors with bright acidity and overtones of vanilla; lingering aftertaste.</i>			