



MONTEREY BAY FISH GROTTO



JANUARY SPECIALS

Loaded Baked Potato Soup \$8.95
Creamy potato soup, crumbled bacon, cheddar cheese, green onion and sour cream

Crab Cake Sliders \$21.95
Monterey Bay's Signature crab cake, toasted rolls with remoulade and French fries.

Panko Crusted Grouper Sandwich \$18.95
with chipotle remoulade on a buttery toasted roll and your choice of side.

Shrimp & Scallop Mediterranean Pesto Pasta \$18.95
Lightly sautéed shellfish with artichoke, red bell pepper and feta in a pesto sauce tossed with penne pasta

Gloucester Reuben \$15.95
New England cod fillet lightly breaded w/1000 island slaw, melted swiss on marble rye, with French fries

Appetizers

Combination Platter \$20.95
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, char grilled 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 \$18.95
*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*

Grouper FLORIDA \$18.95
*Chargrilled
Monterey Style—Artichoke hearts, black olives, tomato, garlic, green onion and mushrooms, sauteed in a Marsala wine 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*

Lemon Sole ATLANTIC \$16.95
*Almondine—Lightly sautéed, topped with toasted almonds
Meuniere—Sautéed with a lemon herb brown butter*

Mahi Mahi FLORIDA \$16.95
*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*

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*

Escolar HAWAII \$18.95
*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*

Trout IDAHO \$13.95
*Almondine—lightly sautéed, topped with toasted almonds
Meuniere—sauteed with a lemon herb brown butter*

Maryland Crab Cake \$21.95
Fresh jumbo lump crab with remoulade sauce

Sandwiches

Monterey Steak Burger <i>Choice of cheese With bacon</i>	\$11.95 \$12.95	Grilled Turkey Club <i>Swiss cheese, tomato and bacon on toasted Italian bread</i>	\$12.95
Turkey Devonshire <i>Turkey, bacon and tomato served open faced topped with homemade cheddar cheese sauce</i>	\$13.95	Fish Sandwich <i>Lightly breaded, fried golden and served with remoulade sauce</i>	\$9.95

Salads/Entrees

Lobster Caesar Salad <i>Maine Lobster served with Crisp Romaine in a traditional Caesar dressing with Lemon toasted croutons</i>	\$16.95	Monterey Bay Chicken Salad <i>Charbroiled Gerber Farms chicken served over fresh spinach with mushrooms, cucumbers, red onion and Provolone cheese, choice of dressing</i>	\$14.95
Spinach Salad <i>Fresh spinach greens topped with chopped egg, red onion, bacon and choice of dressing</i>	\$11.95	Blackened Cajun Swordfish Caesar <i>Served on Romaine and tossed with Caesar dressing</i>	\$18.95
Steak Salad <i>Grilled to temperature and served over fresh greens with cucumbers, red onion, mushrooms, fried potatoes and mozzarella cheese and choice of dressing</i>	\$18.95	Fresh Broiled Sea Scallops <i>Finished with lemon butter and sprinkled with Parmesan cheese</i>	\$17.95
		New York Strip Steak <i>Luncheon portion of a favorite steak</i>	\$18.95

Wines By The Glass

Woodbridge, By Robert Mondavi <i>White Zinfandel ≈ Pinot Grigio ≈ Merlot</i>	\$8.50	MacMurray Ranch, Pinot Noir, 2009 <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>	\$12.00
Robert Mondavi, Private Selection <i>Chardonnay ≈ Cabernet Sauvignon ≈ Pinot Noir</i>	\$10.25	Byron, Pinot Noir, 2009 <i>This wine displays aromas of dark plum & dark cherry with hints of brown sugar, vanilla and spice, backed with a smoky finish.</i>	\$14.75
Mumm Napa Brut Prestige, Sparkling <i>This wine is full and crisp in the mouth. There are hints of citrus and spice with a smooth finish.</i>	\$12.50	Laetitia Reserve, Pinot Noir, 2009 <i>Rich wine that opens with gentle perfume notes of cherry, rose petal, Asian spice and cola, the bouquet continues on the palate with richness and a round finish.</i>	\$18.50
14 Hands, Riesling, 2010 <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>	\$13.00	Napa Cellars, Merlot, 2008 <i>Classic Napa Valley Merlot with aromas of tart black cherry with hints of black tea, cinnamon-vanilla spice with supple tannins.</i>	\$14.25
King Estate "Signature", Pinot Gris, 2009 <i>Displays aromas of peach, passion fruit and pears, accented by floral blossoms and honeysuckle.</i>	\$11.75	Louis Martini, Cabernet Sauvignon, Napa, 2008 <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>	\$12.50
Murphy Goode "the Fume", Sauvignon Blanc, 2009 <i>This is a wine that exhibits flavors of mango, pineapple, melon and pear, with touches of lemon zest and tangerine.</i>	\$10.25	Hayman & Hill, Cabernet Sauvignon, Napa, 2008 <i>Hints of black cherry, mocha, cedar and red licorice 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>	\$14.75
Santa Barbara Winery, Chardonnay, 2009 <i>Bright with flavors of tropical fruit, touch of vanilla and lingering finish.</i>	\$13.00		
Hahn Estate, Chardonnay, 2010 <i>Classic wine with a lovely hue of pale gold, this Chardonnay opens to a nose of golden apple, tropical fruit and toasted oak. A sip reveals flavors of pear, peach, vanilla, and pineapple</i>	\$14.75		
Bouchaine Estate Chardonnay, 2008 <i>Medium-light golden yellow color; baked apple pie aroma with hints of coconut, butterscotch and toasted hazelnut; rich, layered with bright acidity and overtones of vanilla</i>	\$17.25		