

## STARTERS

<b>Ceviche Mixto</b>	<b>10.99</b>
Fresh Catch of the Day, Octopus and Shrimp slow marinated in fresh lime juice, cilantro, peppers, onions and avocado. Served with our homemade tortilla chips.	
<b>Baja Cocktail Mixto</b>	<b>11.99</b>
Chilled shrimp, bay scallops, oyster in citrus cocktail marinade, salsa fresca with lime, served with homemade tortilla chips.	
<b>Poke Nachos</b>	<b>10.99</b>
Fresh ahi poke with spicy scallops, surimi crabmeat, pico de gallo and sriracha mayo over our homemade tortilla chips with a seaweed and nori furikake garnish.	
<b>Guacamole n Chips</b>	<b>5.99</b>
Fresh made with street corn, chiles, cilantro and lime.	
<b>Shrimp Tempura</b>	<b>9.99</b>
Lightly battered shrimp with our zesty spicy aioli.	
<b>Crispy Calamari</b>	<b>6.99</b>
Fresh calamari lightly battered with cornmeal breading.	

## SOUPS & FRESH SALADS

<b>Fisherman's Wharf Clam Chowder</b>	<b>3.99/6.99</b>
Traditional creamy chowder with sea clams, baby clams, onions, celery and Idaho potatoes.	
<b>Baja Seafood Chowder</b>	<b>3.99/6.99</b>
Sea clams, fish, carrots, onions, celery, hominy corn, tomatoes and Idaho potatoes.	
<b>Quinoa Kale w/ Chimichurri Shrimp</b>	<b>12.99</b>
Citrus-infused kale with southwest quinoa, roasted brussels sprouts, tomatoes, granny smith apples, raspberries, cotija cheese and our home-baked cornbread croutons with a honey dijon dressing.	
<b>Cajun Salmon Caesar</b>	<b>12.99</b>
Romaine lettuce, brussels sprouts, tomatoes, home baked cornbread croutons and shaved parmesan with the classic Caesar dressing.	
<b>Mexican Quinoa w/ Chimichurri Shrimp</b>	<b>12.99</b>
Romaine and mixed greens with southwest quinoa, black beans, tomatoes, cilantro, avocado, tortilla strips and cotija cheese with an avocado-ranch dressing.	
<b>Hawaiian Poke Salad</b>	<b>12.99</b>
Fresh poke over mixed greens, cucumber, tomatoes, edamame, carrots and avocado with a limon ginger dressing. Choice of Ahi, Spicy or Salmon Poke.	
<b>Aloha Poke Salad</b>	<b>13.99</b>
Fresh ahi poke over mixed greens with seaweed salad, masago, cucumber, tomatoes, edamame, carrots and avocado with a limon ginger dressing.	
<b>Simple Green Salad</b>	<b>7.99</b>
Mixed greens, sweet corn, tomatoes, hothouse cucumber, cotija cheese and home-baked cornbread croutons with our house dressing.	

\* Gluten-free / While we offer gluten free items, our kitchen operations involves shared cooking and preparation areas. Therefore we cannot guarantee that any menu item is completely free from gluten or any other particular allergen.

## POKE BOWLS

All Poke Bowls are served with a choice of base:  
Seasurf Rice/Brown Rice, Topped with pickled cucumbers, avocado and nori furikake.

<b>Original Poke Bowl</b>	<b>11.99</b>	<b>Spicy Poke Bowl</b>	<b>11.99</b>
Fresh Ahi Tuna in our sesame soy marinade, the Hawaiian classic.		Fresh Ahi Tuna in our signature marinade and tossed with Yogi Sriracha.	
<b>Salmon Poke Bowl</b>	<b>11.99</b>	<b>California Poke Bowl</b>	<b>12.99</b>
Fresh Salmon in our sesame soy marinade.		Our savory Ahi Poke paired with our sweet surimi and shrimp crabmeat.	
<b>Aloha Poke Bowl</b>			<b>12.99</b>
Fresh Ahi Poke with seaweed salad, edamame and masago.			

### FIXINS

Ginger	Edamame	.50	Surimi Crabmeat	.99
Wasabi	Seasurf Slaw	.50	Extra Avocado	.99
Red Onions	Pickled Cucumbers	.50	Southwest Quinoa	.99
Nori furikake	Chopped Kale	.50	Seaweed Salad	.99
Crispy Onions	Field Greens	.50	Shrimp Poke	1.99
	Masago	.50	Spicy Scallops	1.99

## SANDWICHES

Served with our Seasurf slaw.

<b>Chicken Fried Sandwich</b>	<b>11.99</b>
Fried Chicken breast housemade from scratch with pickle slaw, crispy onions and pink salt aioli on a King's Hawaiian bun. ***Grilled chicken option available.	
<b>California Po' Boy</b>	<b>11.99</b>
Panko breaded tiger shrimp with avocado, Bibb lettuce, tomato, and our house spread on a hoagie roll.	
<b>Fried Oyster Po' Boy</b>	<b>12.99</b>
Southern Cornmeal breaded oysters with lettuce, tomato, dill pickles and our comeback sauce on a hoagie roll.	
<b>The Surf n Turf</b>	<b>11.99</b>
Panko breaded Alaskan cod with bacon, Bibb lettuce, pickles, tomato, American cheese and homemade tartar sauce on a King's Hawaiian bun.	
<b>Cajun Mahi Mahi Sandwich</b>	<b>13.99</b>
Grilled Mahi Mahi with blackened seasoning and lettuce, caramelized onions, tomato, and tartar sauce on a King's Hawaiian Bun.	

## SEASURF FAVORITES

<b>Beer Battered Fish n Chips</b> 13.99	<b>North Shore Garlic Shrimp</b> 15.99
The classic pub favorite. Beer battered Alaskan Cod fried to perfection, served with fries and Seasurf slaw.	Our homage to the Big Island. Sauteed ginger garlic shrimp with a kick, served with Seasurf rice and our Asian cucumber salad.
<b>Jumbo Shrimp n Chips</b> 12.99	<b>Seafood Cioppino</b> 16.99
Panko breaded Jumbo Shrimp quick-fried to appeal to your taste buds. Served with fries and Seasurf slaw.	Traditional Italian stew with mussels, shrimp, clams, fish, calamari and scallops in a garlic tomato sauce. Served over rice with grilled butter toast.
<b>Cornmeal Catfish n Chips</b> 12.99	
The icon of Southern cooking. Hand-breaded White Fish, served with fries and Seasurf slaw.	

## SIGNATURE BOWLS

Choice of Protein  
Chimichurri Garlic Shrimp, Cajun Salmon, Garlic Butter Mahi Mahi or Grilled Chicken

<b>CHIMICHURRI STREET CORN &amp; QUINOA</b> 14.99
Sweet potato, roasted chimichurri cauliflower, street corn, black beans, cotija queso over our Southwest quinoa with a mango salsa fresca and a cilantro avocado drizzle.
<b>FAJITA EGG CRACKER</b> 14.99
Guacamole, roasted corn pico, black beans with cotija cheese, grilled onions and tomato with our avocado crema and salsa fresca over Seasurf rice and a fried egg.

## STEAMERS

Our fresh seafood is steam boiled and tossed in your choice of seasoning:  
Garlic Butter / Spicy Soy Ginger Glaze / Louisiana Cajun  
Served with our grilled butter toast.

<b>Peel n Eat Shrimp</b> 15.99
Jumbo Shrimp, Louisiana Sausage, corn on the cob and red potato.
<b>The Fisherman's Catch</b> 16.99
Pacific mussels, Jumbo Shrimp, Manila clams, calamari, bay scallops, Louisiana sausage, corn on the cob and red potato.

## OFF THE GRILL

All charbroiled fish served with Seasurf rice and sautéed vegetables.  
Choice of seasonings: Garlic Butter / Spicy Soy Ginger Glaze / Louisiana Cajun

<b>White Fish Basa</b> 11.99	<b>Grilled Jumbo Shrimp</b> 14.99
	Butterflied on the half shell
<b>Mahi Mahi</b> 14.99	<b>Atlantic Salmon</b> 14.99
<b>Barramundi</b> 14.99	<b>Ahi Tuna</b> 14.99
	Served medium-rare

## TAQUERIA

Served with black beans and our homemade chips n salsa.

<b>Classic Fish Tacos</b> 8.99	<b>Avocado Shrimp Tacos</b> 10.99
Beer battered Ensenada-style, with cabbage, fresh pico de gallo and our signature crema on two corn tortillas. A la carte 3.50 Each	Old bay marinated shrimp with avocado, cabbage, pickled onions, cotija cheese, corn pico and our signature crema on two flour tortillas. A la carte 4.50 Each
<b>Cajun Salmon Tacos</b> 10.99	<b>Roasted Sweet Potato Tacos</b> 9.99
Cajun salmon tacos with avocado spread, cabbage, corn pico, cucumber crema, cotija cheese and pickled onions on flour tortillas. A la carte 4.50 Each	Chimichurri cauliflower with sweet potato, avocado, cabbage, cotija cheese, pickled onions, corn pico and a cilantro-avocado drizzle on two corn tortillas. A la carte 4.50 Each
<b>Cajun White Fish Tacos</b> 9.99	
Blackened white fish with avocado, cabbage, mango pico, cotija cheese, pickled onions, and our signature crema on two corn tortillas. A la carte 4.00 Each	

## BURRITO WRAPS

Rice, black beans, pico de gallo, citrus slaw and our signature crema in a flour tortilla wrap.  
Served with our homemade chips and salsa.

<b>The Classic Fish Burrito</b> 9.99	<b>Cajun Salmon Burrito</b> 11.99
Battered and Fried	
<b>Grilled White Fish Burrito</b> 9.99	<b>Chimichurri Shrimp Burrito</b> 11.99