

FINE WINES

SPARKLING WINE & CHAMPAGNE

Pol Clément, Blanc de Blanc, France *187 ml* **10**

La Marca, Italian Prosecco *187 ml* **10**

Piper Sonoma, California **45**

Louis Roederer Cristal, France **425**

Taittinger Brut La Francaise NV, France **75**

CHARDONNAY

Laurier, Los Carneros **11~34**

Iron Horse "Unoaked", Russian River **44**

White Oak, Russian River **15~45**

Sonoma-Cutrer, Russian River **18~58**

Nickel & Nickel, "Stiling Vineyard" **65**

Barnett, Carneros **50**

SAUVIGNON BLANC

Giesen, New Zealand **11~34**

Emmolo, Napa Valley **15~40**

Blank Stare, Russian River Valley, Sonoma **80**

PINOT NOIR

Babcock, Santa Rita Hills, California **48**

Three Saints, Santa Maria **15~45**

Sea Smoke, Southing **135**

Sea Smoke, Ten **250**

MERLOT

J. Lohr, Los Osos **11~34**

Oberon, Napa **15~46**

Whitehall Lane, Napa **50**

CABERNET SAUVIGNON

Angeline, White Label California **11~34**

Avalon, Napa **14~42**

William Hill, Napa **48**

St. Supéry, Rutherford **65**

Barnett, "Spring Mountain," Napa **120**

INTERESTING WINES

Kaiken, Malbec, Argentina **14~48**

Louis Jadot, "Chateau des Jacques" Morgon AOC,
Beaujolais, France **48**

Zocker, Gruner Veltliner, Estate, Paragon Vineyard **12~35**

Conundrum, Red Blend, California **12~38**

Merryvale Profile, Red Blend, Napa Valley **350**

Curran, Tempranillo, Santa Barbra **12~45**

Cass, Vintage Ted, Paso Robles **165**

Charles and Charles, Riesling, Columbia Valley **11~34**

Toresella, Pinot Grigio, Veneto, Italy **11~35**

Bodega Norton, Moscato, Argentina **10~31**

Ferrari-Carano, Fume Blanc, Sonoma **10~38**

Bieler Pere et fils, Rosé, France **11~36**

SPECIALTY DRINKS

Fisherman's Mary 20

Choose:

Mary - Caesar - Maria

Served with Chilled Jumbo Shrimp
and Jalapeño Bacon

Fish Bowl 40

A tropical drink for two
Rum, Vodka, tropical juices & More Rum,

Watermelon Sangria 13

Watermelon, Moscato, Splash of Cranberry
& Soda

Nutty Fisherman 13

Bailey's, Frangelico, Coffee & Cream Warm
or Rocks

Pineapple or Cucumber Jalapeño

Margarita 13

Tequila, Cointreau, Fresh Lime, Jalapeño,
Pineapple or Cucumber

Drunken Monkey 13

Banana Liquor, Pineapple, Coconut,
Myers's Rum

Cucumber Martini 13

Kru Cucumber Vodka, Dry Vermouth,
Fresh Cucumber

Cantaloupe Martini 13

Vanilla Vodka, Orange, Watermelon

BEER SELECTIONS

Budweiser • Bud Light • Michelob Ultra

6

**Stella Artois • Hanger 24 Orange Wheat • 805 Firestone • Bitburger N/A
Coachella Valley Brewing Company Seasonal Draft • Estrella Jalisco
Coronado Islander IPA • Coronado Red • Anchor Steam Porter**

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STARTERS

Fisherman's Famous Garlic Cheese Bread	5.5
Shrimp Cocktail spicy cocktail sauce	17.5
Crab Quesadilla pepper jack cheese, avocado & pico de gallo	16.5
Crab Cakes chipotle tartar	18.5
One Avocado Guacamole with chips.....	12.5
Fried Avocado stuffed with crab, shrimp.....	14.5
Clams and Mussels spicy, tomato, wine, garlic & herb broth.....	16.5

RAW BAR

Oysters on the half shell	18.5
Ahi Sashimi wasabi, soy, and pickled ginger.....	19.5
Shrimp & Scallop Ceviche mango plum salsa.....	15.5

FISHERMAN'S POKE BAR

Appetizer 19.5 • Entree 34.5

Select a base: rice, wonton chips, mixed greens

Mix in one: tofu, ahi tuna, salmon, shrimp, snapper

Add on: cucumber, red onion, green onion, avocado

Sauce it: ponzu, sweet chili cream, japanese, teriyaki

Top with: crab, pickled ginger, wasabi, jalapeños, seaweed salad

SOUP AND SALAD

Dressing choices: loule, blue cheese, caesar, ranch, raspberry vinaigrette, balsamic vinaigrette, or ginger soy

Iceberg Wedge blue cheese, red onion, bacon, tomato, and balsamic reduction	10.5
Caesar Salad	6.5
Small Salad greens, tomato, cucumber, onion, carrot, cheese and dressing of your choice	7.5
Gazpacho with shrimp & crab.....	20
Boston Clam Chowder	cup 4.5 bowl 13.5
Lobster Bisque	cup 5.5 bowl 15.5

FISHERMAN'S BUCKETS

Fried Jumbo Shrimp	17.5
Fried Calamari	15.5
Seafood Tower cold crab legs, ahi sashimi, oysters, ahi poke, scallops, shrimp, and mussels.....	80.5

Most menu items are gluten-free. Please ask a Crew Member for assistance. Split plate charge 6. Groups of eight (8) or more will include a 20% service charge. Fisherman's Landing: (760) 423-6079

Sandwiches and tacos served with your choice of two sides: fisherman's potato wedges, sweet potato fries, landing's potato chips, cole slaw, fresh vegetables, house rice, or garlic mashed potatoes

LANDING'S SALADS

Choice of dressing served with garlic cheese bread: louie, blue cheese, caesar, ranch, raspberry vinaigrette, balsamic vinaigrette, or ginger soy

Lobster Salad	27.5
mixed greens, pear, raspberries, tomatoes, candied walnuts, lobster medallions with raspberry vinaigrette	
Fisherman's Salad mahi mahi, jumbo shrimp and crab	24.5
Crab Louie chilled iceberg wedge, egg, avocado, carrot, onion, cucumber, tomato and crab served with louie dressing	21.5
Seafood Cobb Salad shrimp, crab, egg, tomato, avocado, bacon, blue cheese	26.5

TACOS

All Taco Meals corn tortillas, cabbage, pico de gallo, and our world famous white sauce	17.5
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WORLD FAMOUS BAJA FISH TACO
as featured on the Rachael Ray Show

Pacific Halibut	(fried, grilled or cajun)
Mahi Mahi	(fried, grilled or cajun)
Baja Shrimp	(fried, grilled or cajun)
Pacific Swordfish	(grilled or cajun)
Chicken	(fried, grilled or cajun)
Ahi Tuna	(seared rare)
California Baja Lobster Taco sweet chili cream sauce, cabbage and carrot	27.5

LANDING'S SANDWICHES

Lettuce and tomato on a brioche bun

California Lobster Roll sweet pacific lobster, tossed in our lemon herb mayo, served on a baguette	27.5
Pacific Halibut Sandwich lightly battered and fried, tartar sauce	19.5
Salmon Club spicy bacon, lettuce, tomato, avocado, and lemon dill mayo on a baguette	16.5
Fisherman's Chop Steak lettuce, tomato, onion and mayo	13.5
Shrimp Po Boy tomato and tartar sauce	12.5
Ultimate Grilled Cheese thick pullman bread, pepper jack cheese, spicy bacon, tomato, avocado and crab. grilled golden brown. served with dill mayo	18.5
Half Ultimate Grilled Cheese served with a cup of lobster bisque, clam chowder or small salad	13.5
Grilled Lamb Burger Red onion, lettuce, carrot, mint, dijon mayo	15.5

FISHERMAN'S SPECIALTIES

<i> Cioppino fresh fish, shrimp, mussels and clams in a tomato wine herb broth</i>	28.5
<i> Vegetable Stir-Fry tofu, jasmine rice, ginger soy sauce. Add Chicken +8, Salmon +9, Shrimp +10...</i>	18.5
<i> Hawaiian Combo mahi mahi, shrimp, salmon, and pineapple with a delicious teriyaki glaze</i>	25.5
<i> Stuffed Sole pacific sole stuffed with crab and shrimp dressing, sautéed, and served with lemon caper butter</i>	26.5
<i> Coconut Shrimp sweet orange chili sauce</i>	25.5
<i> Catfish lightly battered and fried golden brown</i>	25.5
<i> Mixed Seafood Grille changes daily</i>	25.5
<i> Lobster Tail (grilled or fried).....</i>	MP
<i> King Crab Legs (hot or cold)</i>	41.5
<i> Shrimp Scampi large shrimp, lemon, capers, and garlic butter served with pasta and garlic crostini....</i>	23.5
<i> Fisherman's Pasta shrimp, crab, scallops, mussels, clams, garlic basil, white wine, and butter on pasta</i>	28.5

FISHERMAN'S FAMOUS FISH & CHIPS

3-Pieces 20.5 • 2-Pieces 17.5

Pacific Halibut

Alaskan Cod

Shrimp & Cod 20.5

Baja Shrimp 20.5

Fisherman's Boat 28.5

cod, shrimp, calamari, and scallops; all fried golden brown

All entrées served with your choice of two sides: fisherman's potato wedges, sweet potato fries, landing's potato chips, cole slaw, fresh vegetables, house rice, or garlic mashed potatoes

SIMPLY GRILLED

Alaskan Halibut (grilled or cajun).....	31.5
Pacific Swordfish (grilled or cajun)	28.5
Atlantic Salmon (grilled or cajun).....	25.5
Mahi Mahi (grilled or cajun).....	26.5
Jumbo Scallops (fried, grilled or cajun)	34.5
Ahi Tuna (seared rare)	30.5
Pacific Red Snapper (Boston Grilled or Cajun).....	21.5
Chef's Daily Fresh Selection	MP
Simply Great Toppings on Steaks or Fish wasabi avocado butter, mango salsa, sweet and spicy pepper sauce, and chipotle tartar sauce	2 each

LANDING'S STEAK

Add Lobster Tail or Crab Legs to any entrée for 35

Filet Mignon	40.5
Flat Iron Steak	35.5
Grilled Chicken Teriyaki	21.5
New Zealand Rack of Lamb	38.5
Tomahawk Rib Eye	55
Jumbo Shrimp & Marinated Flat Iron Steak Skewer	25.5

LITTLE FISHERMEN'S MENU 10.5

For Children 12 and Under. Includes beverage.

Pick One of the Following:

- Shrimp and Chips
- Corn Dog
- Chicken Fingers
- Grilled Cheese
- Mac 'n Cheese

DESSERTS

Selections change daily!

Please ask your server 10.5

Items and prices on this menu are subject to change without notice. ATTENTION: Thoroughly cooking foods of animal origin, such as shellfish, reduces the risk of foodborne illness. Individuals with certain health conditions, such as liver disease, chronic alcohol abuse, cancer, and stomach, blood, or immune disorders, may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. WWW.FISHERMANS.COM