

DINNER MENU

For Starters

Oyster Shooter <i>Vodka, bloody Mary mix, & lime juice</i>	4.95
Oyster on half shell	
Market Oysters	(6) 9.95
Famous Kumamoto Oysters	(6) 14.95
Baked Oyster Rockefeller (Allow 20 minutes)	(6) 15.95
Hollandaise sauce, fresh spinach, cheese & Pernod liqueur	
Pan Fried Oyster Appetizer	12.95
Bay Shrimp Cocktail	8.95
Dungeness Crab Cocktail	12.95
Combination Cocktail <i>Shrimp & Crab</i>	11.95
Prawns Cocktail	10.95
Small Bucket of Steamed Clams	9.95
Crab Cake Appetizer	(1) 8.95 (2) 12.95
Vegetable Egg roll	(1/2) 3.95 (full) 7.95
Chicken Vegetable Dumping	(1/2) 3.95 (full) 7.95
Fried Zucchini Romano	(1/2) 3.95 (full) 7.95
Fried Mushrooms Romano	(1/2) 3.95 (full) 7.95
Garlic Bread	3.25
Garlic French Fries	3.95
Fried Chicken Strip Appetizer	7.95
Fried Shrimp Appetizer	7.95
Fried Calamari Appetizer	7.95
Fried Clam Strip Appetizer	7.95
Grilled Shrimp Appetizer	9.95
Chicken on a skewer appetizer	7.95
Pier 29 Appetizer <i>Fried shrimp, fried calamari, & fried clam</i>	12.95
Ballena Appetizer Chicken dumpling, grilled shrimp, & vegetable egg roll	12.95

HOUSE SPECIALTIES

Choice of soup or green salad (Caesar salad \$2.00 extra), & garlic bread

Steamers	19.95
Bucket of steamed clams in white wine garlic clam broth	
Captain's Stew	19.95
Combination of seafood: fish, scallops, prawns, clams, calamari, & bay shrimp in white wine garlic clam broth	

Fisherman's Stew 19.95
Combination of seafood: fish, scallops, prawns, clams, calamari,
& bay shrimp in marinara broth

PASTA

Choice of soup or green salad (Caesar salad \$2.00 extra)
Choice of Angel Hair or Rigatoni Pasta

Cajun Pasta 16.95
Shrimp, hot sausage & chicken, sautéed with green bell pepper, onion, in spicy Cajun
tomato sauce

Choice of creamy Alfredo or Marinara sauce for pasta dishes below

Clam Pasta (Baby Clams & Fresh Clams) 15.95
Seafood Pasta (Crabs, scallops, shrimp, prawns) 19.95
Shrimp Pasta 15.95
Crab Pasta 20.95
Chicken Pasta (Tender chicken breast) 15.95
Prawns Pasta 17.95
Scallop Pasta 18.95
Calamari Pasta 15.95

MEAT ENTREES

Choice of soup or green salad (Caesar salad \$2.00 extra)
Choice of Rice Pilaf, Garlic Mashed Potatoes, Baked Potato, French Fries, or Jasmine
rice served with fresh vegetables

Prime Rib 20.95 Extra cut 25.95
Boneless, tender, Angus Prime Rib

New York Steak OR Rib Eye Steak 20.95 Extra cut 25.95

Blackened New York OR Rib Eye Steak 21.95 Extra cut 26.95

Teriyaki New York OR Rib Eye Steak 21.95 Extra cut 26.95

Peppercorn New York OR Rib Eye Steak 21.95 Extra cut 26.95
Served in a Dijon mustard, garlic peppercorn sauce

Bleu Cheese New York OR Rib Eye Steak 22.95 Extra cut 27.95
with melted bleu cheese

Petite Chateaubriand <i>Charbroiled filet mignon w/ delicious fresh mushroom wine sauce</i>	26.95
Teriyaki Filet Mignon <i>served w/ teriyaki ginger sauce</i>	26.95
Blackened Filet Mignon <i>marinated in Cajun Spice</i>	26.95
Peppercorn Filet Mignon <i>Served in a Dijon mustard, garlic peppercorn sauce</i>	26.95
Blue Cheese Filet Mignon <i>w/ melted blue cheese</i>	27.95
Lamb Shank Braised in red wine & herbs, served w/ mint jelly	17.95
Lamb Chops Charbroiled rack of lamb chops served w/ rosemary sauce & mint jelly	25.95
Veal Marsala w/ fresh mushrooms and wine sauce	18.95
Veal Scaloppini with fresh mushrooms and marinara sauce	18.95
Veal Parmigiana Baked w/ marinara sauce and melted mozzarella cheese	18.95
Pork Tenderloin Marsala <i>Served w/ fresh mushrooms and wine sauce</i>	17.95
Blackened Pork Tenderloin <i>marinated in Cajun spices</i>	17.95
Peppercorn Pork Tenderloin <i>Served in a Dijon mustard, garlic peppercorn sauce</i>	17.95
Teriyaki Pork Tenderloin w/ ginger teriyaki sauce <i>Bleu Cheese Pork Tenderloin w/ melted bleu cheese</i>	17.95
Bleu Cheese Pork Tenderloin w/ melted bleu cheese	18.95
Pier 29 Pork Loins <i>Charbroiled boneless pork loin marinated in garlic honey soy sauce</i>	16.95
Teriyaki Baby Back Ribs charbroiled	17.95
BBQ Baby Back Ribs charbroiled	17.95
Chicken Marsala <i>w/ fresh mushrooms and wine sauce</i>	15.95

Teriyaki Chicken <i>w/ ginger teriyaki sauce</i>	15.95
Blackened Chicken <i>marinated in Cajun spices</i>	15.95
Chicken Scallopini <i>w/ fresh mushrooms & marinara sauce</i>	15.95
Chicken Parmigiana <i>Baked w/ marinara sauce & melted mozzarella cheese</i>	15.95
Golden Fried Chicken <i>½ chicken deep fried in homemade batter</i>	15.95
Old Fashioned Chicken Fried Steak <i>Breaded sirloin steak served w/ homemade country sausage gravy</i>	14.95

SEAFOOD ENTREES

Choice of soup or green salad (Caesar salad \$2.00 extra)

Choice of Rice Pilaf, Garlic Mashed Potatoes, Baked Potato, French Fries, or Jasmine rice served with fresh vegetables.

Crab Cakes Homemade crab cakes served with sweet and sour mild chili sauce	18.95
Captain's Plate Fried prawns, scallops, oysters & white fish in homemade batter	19.95
Fisherman's Plate Charbroiled prawns, scallops & calamari marinated in garlic honey soy sauce	19.95
Seafood Sauté Sautéed prawns, scallops, crab, onions, mushrooms & garlic in lemon butter brandy sauce	19.95
Scallops Sautéed Sautéed scallops with onions, mushrooms & garlic in lemon butter brandy sauce	18.95
Grilled Scallops Grilled to golden brown and sautéed with garlic olive oil and herbs	18.95
Teriyaki Scallops Grilled to golden brown and served with ginger teriyaki sauce	18.95
Golden Fried Scallops	18.95
Golden Friend Oysters	17.95
Pan Fried Oysters	18.95

Sautéed w/ garlic olive oil & herbs

Baked Oyster Rockefeller (Allow 20 minutes) 22.95
Hollandaise sauce, fresh spinach, cheese & Pernod liqueur

Golden Fried Calamari 15.95

Pan Fried Calamari 15.95

Sautéed with garlic olive oil & herbs

Calamari Steak Dore 15.95

Grilled in light egg batter and topped with lemon caper sauce

Grilled Prawns 17.95

Grilled to golden brown and sautéed with garlic olive oil and herbs

Golden Fried Prawns 17.95

Charbroiled Prawns 17.95

marinated in honey garlic soy sauce

Blackened Prawns on a skewer 17.95

marinated in Cajun spice (Spicy)

Cajun Prawns 17.95

Sautéed with bell pepper, onions & garlic in Cajun tomato sauce (spicy)

Scampi Supreme 17.95

Large prawns sautéed with onion, mushrooms, garlic & lemon butter brandy sauce

Shrimp Scatter Platter of small golden friend shrimp 15.95

Vegetable Entrees

Choice of soup or salad

Pasta Primavera (broccoli, zucchini, spinach, tomato, peas, carrot) 13.95

Rigatoni pasta sautéed w/ olive oil, garlic, & marinara sauce

Choice of garlic mashed potatoes, French fries, rice pilaf, jasmine rice,
or baked potato & fresh vegetables

Mixed Vegetable Saute 13.95

Eggplant, mushrooms, broccoli, carrots, & zucchini sautéed in olive oil, garlic, &
wine sauce

Eggplant Parmigiana 14.95

Breaded eggplant baked w/ marinara sauce & melted mozzarella cheese

Fish Entrees

Choice of soup or green salad (Caesar salad \$2.00 extra)

Choice of Rice Pilaf, Garlic Mashed Potatoes, Baked Potato, French Fries, or Jasmine rice served with fresh vegetables.

(Occasional bone may be found in fish fillet)

Teriyaki Salmon	18.95
Blackened Salmon marinated in Cajun spice (Spicy)	18.95
Salmon with lemon caper sauce	18.95
Salmon w/ crab & shrimp cream sauce	20.95
Petrале Sole Dore	18.95
Grilled in egg batter & topped with lemon butter caper sauce	
Petrале Sole Almondine	18.95
Grilled in almond & egg batter, served w/ tartar sauce	
Pan Fried Petrале Sole	19.95
Sautéed in garlic olive oil & herbs	
Petrале Sole with Crab & Shrimp sauce	20.95
Blackened Snapper marinated in Cajun spice	17.95
Snapper with lemon butter caper sauce	17.95
Blackened Sand Dabs marinated in Cajun spice	17.95
Sand Dabs with lemon butter caper sauce	17.95

CAPTAIN'S CHOICE

Choice of soup or green salad (Caesar salad \$2.00 extra)

Choice of Rice Pilaf, Garlic Mashed Potatoes, Baked Potato, French Fries, or Jasmine rice served with fresh vegetables.

Petite Australian Lobster Tail 5 oz. (Australian) Allow 20 minutes	39.95
Petite Lobster Tail Combo	49.95
With choice of New York Steak, Prime Rib, or Teriyaki Chicken	
Teriyaki Filet Mignon- Add \$5.00	
Australian Lobster Tail 12 oz Allow 25 minutes	59.95

Lobster Tail Combo	69.95
With choice of New York Steak, Prime Rib, or Teriyaki Chicken	
Teriyaki Filet Mignon- Add \$5.00	
New York or Rib-Eye Steak or Prime Rib Combo	
w/ Fried Prawns	26.95
w/ Charbroiled Prawns	26.95
Teriyaki Chicken Combo	
w/ Fried Prawns	21.95
w/ Charbroiled Prawns	21.95
Teriyaki Baby Back Rib Combo	
w/ Fried Prawns	23.95
w/ Charbroiled Prawns	23.95
Pier 29 Pork Loins	
Charbroiled boneless pork loin marinated in garlic honey soy sauce	
w/ Fried Prawns	23.95
w/ Charbroiled Prawns	23.95

Salads

Served w/ cup of soup

All salads- add avocado for \$1.55

LOUIE SALAD

On a bed of Romaine lettuce, boiled egg, beets, tomato, cucumber, and olives

Bay Shrimp	16.95
Dungeness Crab Louie	20.95
Combo Louise Shrimp & Crab	18.95
Albacore Tuna Louie	16.95

Oriental Salad 12.95

Romaine lettuce tossed with special oriental dressing, crispy egg noodles, cashews, green onions, & mandarin oranges

With grilled chicken	15.95
With grilled prawns	17.95
With grilled scallops	18.95
With grilled pork	17.95

Thai Salad (Spicy) 12.95

Romaine lettuce tossed with sweet & sour chili dressing, pineapple, crispy egg noodle, cilantro, & honey roasted peanuts

With grilled chicken	15.95
With grilled prawns	17.95
With grilled scallops	18.95
With grilled pork	17.95
Caesar Salad Add anchovies for \$1.50	12.95
Romaine lettuce tossed with Bleu cheese dressing, bleu cheese crumbles, & slivered almonds	
With grilled chicken	15.95
With bay shrimp	16.95
With grilled prawns	17.95
With blackened salmon	18.95
With grilled scallops	18.95
Spring Mixed Green Salad	12.95
Tossed with raspberry vinaigrette, sliced apples, glazed walnuts, & Gorgonzola cheese	
With grilled chicken	15.95
With grilled prawns	17.95
With grilled scallops	18.95
With grilled salmon	18.95
Spinach Salad	12.95
Tossed with balsamic honey & Tarragon vinaigrette, fresh strawberries, pecans, & feta cheese	
With grilled chicken	15.95
With grilled prawns	17.95
With grilled scallops	18.95
With grilled salmon	18.95
Stuffed Avocado Salad	
On a bed of Romaine salad, tomatoes, & served with House Italian dressing	
With Bay shrimp	18.95
With Albacore tuna	18.95
With Dungeness crab	22.95

DINNER ON THE LIGHT SIDE

Soup & Salad Combo	9.95
Famous New England Clam Chowder	
Served with a small green salad with Bay Shrimp & choice of dressing	

FAVORITE CHOICES

Served with Cole Slaw

Fish & Chips	8.95
Prawn & Chips	10.95
Oysters & Chips	9.95
Combo & Chips (Fish & Prawns)	10.50

Burgers & Sandwiches

Served with French Fries or Cole Slaw or Fresh Fruits

Pier 29 Sandwich Grilled real crab & Bay Shrimp with cheddar cheese on sourdough bread	9.95
Grilled Dungeness Crab & Cheese Sandwich	14.95
Grilled Albacore Tuna & Cheese Sandwich	8.95
Cheeseburger (Add bacon- \$1.00 extra)	7.95
French Dip Served with Au Jus	8.95
Philly Cheese steak Sandwich Grilled lean beef with onions, roasted sweet pepper, topped w/ melted jack cheese on soft French Roll	8.95
BBQ Beef Sandwich Lean roasted beef w/ BBQ sauce & sautéed onions on French Roll	8.95

SIDE ORDER

Sauteed Mushrooms	3.95
Sauteed Spinach	3.95
Fresh Vegetables	2.95
Cup of Soup	3.50
Bowl of Soup	4.95
Small Caesar Salad	3.95
Mashed Potatos	2.95
Baked Potato (after 3:00pm)	2.95
with bacon and/or cheese (each)	0.50
Small Green Salad	3.50
Blue cheese crumble	1.00
Add Bay Shrimps	3.00
Add Dungeness Crab	6.00

Corkage Fee	750 ML	\$15.00
	Magnum	\$22.00

Dessert Service Fee \$0.75 per person

Party of 6 or more will add 16% gratuity to the check
Split plate charge \$5.00