

~ Sea Harvest Moss Landing ~

Live Long ~ Stay Healthy ~ Eat Fish

We are happy to prepare any fish, any style, at Market Price

~ Appetizers ~

½ Pound Peel & Eat Prawns ~ \$11

steamed and served with drawn butter and cocktail sauce

6 Oysters on the ½ Shell ~ \$13

blue point oysters, served with cocktail sauce, horseradish and lemon

6 BBQ Oysters ~ \$14

pacific oysters, charbroiled, topped with sauteed garlic, shallots, white wine, and butter

Shrimp or Crab Cocktail ~ \$9

bay shrimp or rock crab, served with cocktail sauce and lemon

Steamers ~ \$11

mussels or clams, sauteed with garlic, shallots, tomatoes, green onions, white wine and butter

Roasted Garlic Crostini ~ \$10

roasted garlic, caramelized peppers & onions, roasted beet pesto, fried goat cheese

Fire Roasted Artichoke ~ \$11

served with chili vinaigrette and sundried tomato remoulade

Fried Artichoke Hearts ~ \$10

marinated, breaded and fried, served with ranch

Seafood Arancini ~ \$13

italian rice balls, filled with bay shrimp, rock crab and peas, dill cream sauce on the side

~ Soup & Salad ~

Traditional New England Style Clam Chowder

Cup ~ \$5

Bowl ~ \$7

Bread Bowl ~ \$11

House Salad ~ \$7

spring mix, tomatoes, shredded beets and carrots, tossed with house vinaigrette

Caesar Salad ~ \$10

*romaine hearts, croutons, parmesan cheese *traditional or creamy- anchovies upon request**

~ add chicken breast for \$5

*~ add seafood *market price**

Sea Harvest Louie ~ \$12

bay shrimp & rock crab, romaine lettuce, hard boiled egg, tomato, grilled asparagus, and louie dressing

~ Sandwiches & Burgers ~

Served with Fries or Coleslaw

- add Garlic or Cajun Fries for \$1.00

Fish Sandwich ~ \$12

local cod, grilled, served on a soft roll with mayo, lettuce, tomato, and onion

Calamari Sandwich ~ \$11

local squid, breaded and fried, served on a soft roll with tartar slaw, tomato and onion

Salmon Burger ~ \$13

charbroiled, served on a sesame bun with tartar sauce, lettuce, tomato and onion

Sea Harvest Burger ~ \$13

ground angus, charbroiled, served on a sesame bun with lettuce, tomato and onion with jack, cheddar, or bleu cheese

“Veggie” Burger ~ \$13

artichoke, sun dried tomato and goat cheese patty, panko breaded and fried, served on

a sesame bun with garlic aioli, caramelized peppers & onions

~ From Our Fryer ~

*Served with Fries or Coleslaw
~ add Garlic or Cajun Fries for \$1.00*

Fish ~ \$11

catch of the day, battered, served with tartar sauce and lemon

Calamari ~ \$11

local squid fillets, lightly breaded, served with tartar sauce and lemon

Prawns ~ \$14

*medium prawns, *battered or coconut breaded*, served with cocktail sauce and lemon*

Combo ~ \$16

fish, prawns, and calamari, served with tartar sauce, cocktail sauce and lemon

Chicken ~ \$11

chicken tenders lightly breaded, served with BBQ sauce

~ Pasta ~

Served with Garlic Bread

Smoked Salmon Alfredo - \$17

housemade smoked salmon sauteed in a rich cream sauce

Shellfish Medley - \$19

clams, mussels, prawns, and bay scallops in a garlic and white wine sauce

Roasted Beet Pesto ~ \$15

topped with fried goat cheese

~ Entrees ~

Served with Seasonal Vegetables and Rice

Local Rockfish ~ \$15

grilled, topped with lemon pepper

Salmon ~ \$18

charbroiled, served with dill cream sauce

Jumbo Prawns ~ \$18

charbroiled, topped with garlic butter sauce

Calamari Steak ~ \$14

breaded and grilled, topped with lemon caper sauce

Sand Dabs ~ \$16

panko breaded and grilled, served with lemon and tartar sauce on the side

Seafood Kabob ~ \$19

swordfish, salmon, sea scallop, & prawn, charbroiled, topped with teriyaki glaze

~ House Specialties ~

Crab Cakes ~ \$16

grilled, served over our house salad with citrus vinaigrette, topped with lemon-basil aioli

Ginger Encrusted Sablefish ~ \$18

pan seared, served with rice and spicy asian slaw, topped with teriyaki glaze

Bacon Wrapped Sea Scallops ~ \$24

pan seared with chili butter, served over spring mix with citrus vinaigrette and pickled onions

Cajun Swordfish ~ \$24

charbroiled, served over our house salad and topped with seasonal fruit salsa

Halibut Risotto ~ \$28

grilled, served over creamy risotto with bacon, mushrooms and peas

*** Our seafood is available based on the luck of our fisherman and the whim of the sea***
