

# Lunch

## APPETIZERS

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**Lobster Lumpia** ..... 18

Lobster meat wrapped in a wonton with peppers, onion, garlic, avocado, Sambal sauce, Dijon and a touch of mayo. Deep fried, drizzled with orange glaze.

**Tenderloin Tips Diablo** ..... 15

Beef tips sautéed with garlic, Cajun spices, soy, demi & butter. Served with seasoned crostini

**Crab Tower** ..... 16

A blend of Dungeness & Blue crab, avocado, fresh corn, micro greens & heirloom tomatoes with avocado cilantro vinaigrette. Served with crispy wonton chips.

**Crab Cakes** ..... 22

Served in a pool of smoked pepper chipotle sauce & garnished with a mango relish.

**Prawn Cocktail GF** ..... 15

6 large chilled wild prawns with house made cocktail sauce & lemon.

**Chardonnay Cream Clams** ..... 18

A generous portion of fresh clams steamed in white wine, garlic, butter, lemon, tomato & shallots with a hint of fresh cream. Served with seasoned crostini.

**\*Seared Ahi Tuna** ..... 14

Sashimi grade tuna seared rare with a 5-spice blend, fresh lime & sesame seeds. Drizzled with wasabi vinaigrette & soy glaze. Served on a bed of Udon noodles with green onions & carrots.

**Calamari Fritti** ..... 13

Crispy breaded & fried calamari steak fingers with cocktail sauce & buttermilk ranch.

**\*Oysters on the Half Shell GF** ..... 18

6 oysters, 3 different varieties served with horseradish, house made cocktail sauce, lemon & a white wine mignonette. Ask your server for today's offering.

**Crab & Artichoke Heart Dip** ..... 16

Dungeness & Blue crab blended with mozzarella & Parmesan cheeses, an artichoke heart mixture & a crispy panko topping. Crowned with roasted red pepper relish & served with seasoned crostini.

**\*Smith's Landing Seafood Extravaganza** ..... 59

King Crab Leg, 6 Jumbo Wild Prawns, 6 Oysters (Ask your server for today's selection) & steamed, chilled mussels. Served with house made cocktail sauce, horseradish & white wine mignonette.

## STARTERS

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**\*Caesar Salad V** ..... 9

Hearts of romaine tossed in a house made Caesar dressing. Topped with Grana Padano cheese & croutons

**Wedge of Iceberg Salad** ..... 10

Sprinkled with tomatoes, crumbled bleu cheese, crumbled bacon, croutons & bleu cheese dressing.

**Clam Chowder** ..... 9

**Lobster Bisque** ..... 9

## ENTRÉE SALADS

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**Dungeness Crab Louie GF** ..... 24

Chopped iceberg lettuce topped with sliced avocado, cherry tomatoes, hard boiled egg, asparagus spears & sliced cucumber. Crowned with sweet Dungeness crab & served with our house made Louie dressing.

**Octopus Salad** ..... 17

Diced octopus tossed in a red wine vinaigrette with Italian parsley, celery, English cucumbers, red onion, capers, kalamata olives & diced tomatoes. Served with seasoned crostini.

**Prawn Cobb Salad** ..... 18

Spring mix with a smoked tomato vinaigrette layered with a skewer of large wild prawns, bacon strips, grilled fresh corn, avocado, egg & cherry tomatoes. Topped with crumbled bleu cheese.

**Pacific Rim Salad** <sup>VEGAN</sup> ..... 14

Napa cabbage with green onions, shredded carrots, snow peas, mandarin oranges, cashews, jicama tossed in a soy ginger vinaigrette & garnished with crispy rice noodles, sesame seeds & pickled ginger.

ADD MARY'S FREE RANGE GRILLED OR CAJUN SEASONED CHICKEN BREAST. \$5 JUMBO WILD SHRIMP \$8 GRILLED WILD SALMON \$10

Smith's Landing Seafood Grill proudly serves wild seafood & choice or prime meats.

## SANDWICHES, ETC...

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### **Alaskan Cod "Po'Boy Sandwich** . . . . . 14

Beer battered & fried crisp on grilled sour dough bread with fresh avocado, shredded lettuce, tomatoes, sambal aioli and house made tartar sauce. Served with French Fries.

### **\*SL Burger** . . . . . 14

Braveheart Black Angus served with the usual suspects & 1000 Island dressing. Served with French Fries.

ADD CHEESE AND/OR BACON \$2 EA.

### **Prime Rib Dip Melt** . . . . . 17

Slow roasted prime rib, sliced thin & served on a toasted French roll with havarti cheese & a side of creamy horseradish.

### **Salmon Sliders** . . . . . 14

Havarti cheese, shredded lettuce & Sambal aioli. Served with French Fries.

### **\*Ahi Tuna Tacos** . . . . . 15

Seared rare, in warm corn tortillas, spicy wasabi slaw, green onions, Asian dipping sauce.

### **Chicken Cordon Bleu Sandwich** . . . . . 15

Panko coated Mary's free range chicken breast sautéed golden brown with prosciutto, Havarti cheese & Dijon mustard on grilled sourdough. Served with French Fries.

### **Avocado Chicken Burger** . . . . . 14

A Mary's free range Cajun spiced chicken breast grilled to perfection & topped with a thick slice of house smoked cheddar & avocado. Served on a toasted bun with a side of spicy chipotle mayonnaise.

### **Shrimp Tacos GF** . . . . . 14

Spicy grilled jumbo wild shrimp in warm corn tortillas with ranch slaw, sliced avocado & pico de gallo. Served with a side of salsa & fresh lime for extra zip.

### **Fried Avocado Tacos V** . . . . . 12

Fresh avocado coated in panko & deep fried. Served in a corn tortilla with shredded lettuce & corn relish. Finished with a drizzle of poblano ranch dressing.

## ENTRÉES

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### **Alaskan Cod Fish & Chips** . . . . . 18

Beer battered & fried crisp. Served with french fries, house made tarter sauce & lemon.

### **Macadamia Crusted Sea Bass** . . . . . 26

Roasted California sea bass coated with a mixture of macadamia nuts & panko. Topped with a sweet & spicy chili mango salsa. Served with Au Gratin potatoes & seasonal vegetables.

### **Four Cheese Ravioli with Prawns** . . . . . 23

Filled with ricotta, Parmesan, Romano & Asiago in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.

### **Pasta Ortolano <sup>VEGAN</sup>** . . . . . 18

Grilled zucchini, crookneck squash, eggplant & bell peppers. Served with a penne pasta & house made marinara. Garnished with basil & balsamic glaze.

### **\*Point Reyes Tenderloin Medallions** . . . . . 27

Grilled with caramelized onions & topped with a Point Reyes Bleu Cheese sauce. Served with roasted red mashed potatoes & seasonal vegetables.

### **Eggplant Parmesan** . . . . . 19

Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & mozzarella cheeses & topped with marinara sauce. Served with penne pasta & seasonal vegetable.

### **Simply Grilled Salmon** . . . . . 28

Grilled seasonal salmon served with a side of citrus beurre blanc sauce, roasted red mashed potatoes & seasonal vegetable.

### **Cioppino** . . . . . 29

Clams, mussels, scallops, prawns, halibut & sea bass braised in a white wine, tomato, basil stew.

### **Bucatini Ala Monte Carlo** . . . . . 28

Lobster meat, halibut, seabass & prawns sautéed with shallots, brandy & a creamy lobster bisque sauce. Garnished with chopped chives & truffle oil

### **Blackened Chicken Bucatini** . . . . . 25

Served with a white wine, garlic, Parmesan cheese cream sauce. Garnished with chives & more Parmesan.

### **Molasses Glazed Meatloaf GF** . . . . . 19

House cured ground beef wrapped in apple-wood smoked bacon & topped with molasses glaze. Served with roasted red mashed potatoes & seasonal vegetables.

### **Heirloom Tomato Napoleon <sup>VEGAN</sup>** . . . . . 18

A hazelnut, walnut, cashew, Pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil and balsamic glaze.

V - Vegetarian. GF - Gluten Free. SL12-18

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Due to shared cooking & prep areas in our full service kitchen, we can not guarantee that any menu item will be completely free of allergens that you may have. Please consult your server in detail regarding any food allergies so we can better assist you.