



# Flaherty's Seafood Grill & Oyster Bar RESTAURANT



## DINNER

FRESH SEAFOOD • SERVING LOCALLY SINCE 1976 •

### APPETIZERS

#### **Crispy Local Calamari**

Corn Crusted Rings and Tentacles / Cocktail Sauce / Tartar Sauce \$10.95

#### **Flaherty's Signature Crab Cakes**

Pacific Coast Crab with Gluten Free Breading / Corn and Black Beans Citrus Relish / Flaherty's Slaw / Roasted Red Pepper Sauce \$12.95

#### **Castroville Artichoke**

Fire Roasted / Steamed Hot or Served Cold / Flaherty's Slaw / Dijon Mayo / Corn and Black Beans / Citrus Relish \$9.95

#### **Pacific Fried Oysters**

Crispy Gluten Free Crusted / Corn and Black Beans / Citrus Relish / Aioli / Cocktail Sauce \$11.95

#### **Crab and Fire Roasted Artichoke Quesadilla**

Jack & Cheddar Cheese / Avocado Salsa / Caramelized Onions / Green Chilies / Black Beans / Sour Cream \$13.95

### SOUPS & SALADS

#### **Creamy New England or Manhattan Clam Chowder**

Thickened by the natural starches of the potato cup \$5.95 bowl \$8.95

#### **Flaherty's Seafood Cobb**

Pacific Crab / Bay Shrimp Salad / Hard- Boiled Egg / Peppered Bacon / Maytag Bleu Cheese / Tomatoes / Avocado / Romaine / Louie Dressing \$19.95

#### **Seafood Mediterranean**

Pacific Crab / Bay Shrimp Salad / Hard- Boiled Egg / Peppered Bacon / Maytag Bleu Cheese / Tomatoes / Avocado / Romaine / Louie Dressing \$14.95

**Refer to other lunch menu options which can be modified to be gluten free**

### ENTRÉES

#### **Linguini with Fresh Clams**

Organic Corn & Quinoa Flour Based Linguini / Sautéed / Olive Oil / Garlic / Shallots / Fresh Herbs / Tomatoes / White Wine Butter Sauce / with Sausage Add \$2.00 \$21.95

#### **Linguini con Pestacore**

Organic Corn & Quinoa Flour Based Linguini / Sautéed Sea Scallops / Tiger Prawns / Clams Mussels / Garlic / Capers / Artichoke Hearts / Mushrooms / Black Olives / Sherry / Broth \$26.95

#### **Pan Roasted Pacific Sand Dabs**

Lightly Dusted with Rice Flour & Tapioca Starch Bread Crumbs Served with Lemon- Tarragon Beurre Blanc \$25.95

#### **Mixed Seafood Grill**

Charbroiled Fresh Fish / Mussels / Sea Scallops / Tiger Prawns / Steamed Clams / Seasonal Vegetables & your choice of Heirloom Potatoes Selection of the Day or Specialty Rice \$29.95

### BISTRO

#### **Amazing Brioche Lobster Melt**

Lobster Louie / Grilled Brioche / Caesar Salad / Heirloom Tomatoes / Cheddar Cheese / your choice of Udi's White or Whole Grain Bread \$18.95

#### **English Fish and Chips**

Flaherty's Slaw / Tartar Sauce / Rice & Corn Flour Battered Fish \$15.95

#### **Crab BLT and New England Clam Chowder**

Crab Louie / Peppered Bacon / Flaherty's Slaw / your choice of Udi's White or Whole Grain Bread \$18.95

#### **Heirloom Tomato Pizza**

Roasted Garlic / Caramelized Onions / Mariposa Baking Company Pizza Crust \$13.95



## DESSERTS

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### **Penguins**

A cream-filled chocolate cupcake that is gluten, dairy, nut-free and vegan!

### **Coconut Lemon Square**

These perfectly lemony squares are layered with pecans and coconut – an irresistible delight!  
Gluten & wheat free.

### **Sour Cream Coffecake**

Layered with a sweet and crunchy walnut and cinnamon brown sugar streuse. Gluten & wheat free.

### **Flourless Chocolate Torte**

A blend of four chocolates and finished with a ganache topping.

### **Triple Chocolate Truffle Brownie**

Three kinds of the finest chocolate make this an fabulous & incredible treat! Gluten and wheat free.

