

Flahertys 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

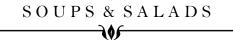
Fire Roasted / Steamed Hot or Served Cold / Flaherty's Slaw / Dijon Mayo / Corn and Black Beans/ Citrus Relish \$9.95

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



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 / Sauteed / 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 / Sauteed 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 Beaurre 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



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



Penguinos

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.