



APPETIZERS

Oysters on The Half Shell MP
Fresh West or East Coast Oysters
Balsamic-Shallot Vinaigrette

Baked Brie & Roasted Garlic 8⁹⁵
Ciabatta Crisps / Seasonal Fruit Chutney

Castroville Artichoke 9⁹⁵
Fire Roasted, Steamed Hot, or Served Cold
Dijon Mayo / Corn & Black Bean Relish / Slaw

Crispy Local Calamari 11⁹⁵
Seasoned / Aioli / Cocktail / Tartar Sauce
Corn & Black Bean Relish / Slaw

Sesame-Crusted Seared Ahi Tuna 12⁹⁵
Thinly Sliced Sushi Grade / Avocado
Seaweed Salad / Ginger / Soy Sauce / Wasabi

Pacific Fried Oysters 12⁹⁵
(4) Crispy Panko Crusted
Corn & Black Bean Relish / Slaw
Aioli / Cocktail Sauce

BBQ Oysters 13⁹⁵
(4) Large & Freshly Shucked
Garlic Butter / Parmesan Cheese

Eastern Inlet Clams 14⁹⁵
Steamed in Garlic / Shallots / Leeks / Pesto
Butter / White Wine / Clam Broth

Clams / Mussels or Combination

Penn Cove Mussels 14⁹⁵
Steamed in Garlic / Shallots / Leeks / Tomatoes
Butter / White Wine / Clam Broth

"Classic" Oysters Rockefeller 14⁹⁵
(4) Pacific Oysters

Dungeness Crab Cocktail 15⁹⁵
House Cocktail Sauce

Jumbo Prawns Cocktail 14⁹⁵
House Cocktail Sauce

Signature Crab Cakes 13⁹⁵
Corn & Black Bean Relish / Slaw
Roasted Red Pepper Sauce

Salmon & Tuna Tartare 11⁹⁵
Roasted Pepper Sauce / Aioli / Ciabatta Crisps

Abalone MP
Tender Abalone Medallions
Sautéed Dore Style or Flour Dusted

VEGETARIAN

Fire Roasted Polenta 19⁹⁵
Seasonal Local & Organic Vegetables

Wild mushroom & Vegetables Risotto 19⁹⁵
Seasonal Local Vegetables

Roasted Vegetable Pappardelle 18⁹⁵
Cherry Tomato / Basil Pesto

SOUPS & CHOWDERS

Flaherty's Signature Clam Chowders
Creamy New England or Manhattan Red
Cup 5⁹⁵ Bowl 8⁹⁵
San Francisco Sourdough Bread Bowl 12⁹⁵

**Flaherty's Traditional
Cioppino** 30⁹⁵

Prawns / Scallops / Fresh Catch
Clams / Mussels / Calamari / Dungeness Crab
Simmered in a Rich Roma Tomato Broth

Award Winning Lobster Bisque
Artichokes / Tomatoes / Parmesan
Cup 9⁹⁵ Bowl 11⁹⁵

Oyster Stew 15⁹⁵
Plump Washington Oysters / Spicy Cream / Touch of Sherry

Monterey Bay Fish Stew 21⁹⁵
Fresh Fin Fish Steamed in Rich Tomato Broth

West Coast Crab Chowder 13⁹⁵
Sweet Corn / Potatoes

SALADS

Classic Wedge with Shrimp 11⁹⁵
without Bay Shrimp 9⁹⁵
Maytag Bleu Cheese Crumbles & Dressing
Candied Walnuts / Peppered Bacon / Tomatoes / Red Onions

Flaherty's Mixed Greens 5⁹⁵
Cherry Tomatoes / Two Bean Salad
Balsamic Dressing / N.Y. Russian / Country Ranch / Bleu Cheese

Seafood Mediterranean 14⁹⁵
Marinated Calamari / Bay Shrimp / Feta / Olives / Cucumber / Tomatoes
Roasted Peppers / Red Onions / Avocado / Balsamic Vinaigrette

Flaherty's Seafood Cobb 18⁹⁵
Pacific Crab / Bay Shrimp / Hard-Boiled Egg
Peppered Bacon / Maytag Bleu Cheese / Tomatoes / Avocado
Romaine / Louie Dressing

Classic Caesar Salad 10⁹⁵
Salinas Valley Romaine / Parmesan Reggiano
Roasted Croutons / Classic Caesar Dressing
with Grilled Prawns 15⁹⁵
with Free Range Chicken 13⁹⁵
with Ahi Tuna 15⁹⁵
with Dungeness Crab 18⁹⁵

Dungeness Crab Louie 18⁹⁵
Crab Folded in Louie Dressing / Cucumbers / Tomatoes
Romaine / Hard-Boiled Egg / Olives / Avocado

Seafood Louie 24⁹⁵
Dungeness Crab / Chilled Prawns / Bay Shrimp / Louie Dressing
Avocado / Tomatoes / Cucumber / Olives / Romaine

All fish subject to bones • **Water served only on request**
Some menu items may contain nuts or shellfish.
Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
18% gratuity may be added to parties of 6 or more.
Gluten Free * Vegetarian * Nut Free Available

Please Advise Wait Staff of Your Personal Preferences



PASTA

Dungeness Crab & Pasta 26⁹⁵
Spinach / Wild Mushrooms / Fresh Tomatoes / Cream Sauce

Classic Prawns Italiano 26⁹⁵
Garlic / Shallots / Capers / Tomatoes
Pinot Grigio / Wild Mushrooms / Artichoke
Black Olives / Marinara Sauce / Imported Pasta

Linguine Pescatore 26⁹⁵
Sea Scallops / Prawns / Clams / Mussels / Garlic / Capers
Artichoke Hearts / Mushrooms / Black Olives / Sherry / Broth

**Chesapeake Bay Crab Ravioli
with Grilled Scallops** 26⁹⁵
Seasonal Vegetables
Tobiko Caviar / Lobster Sherry Cream

Linguine with Eastern Clams 21⁹⁵
Sautéed in Olive Oil / Garlic / Shallots / Fresh Herbs / Tomatoes
Pesto Sauce / White Wine / Finished with Whole Butter
with Sausage Add 2⁰⁰

LOBSTER and CRAB

Fried Tomatoes / Fire-Roasted Corn / Drawn Butter
when available

Pacific Coast Lobster Tail MP

Alaskan King Crab Legs MP

Fresh Dungeness Whole Cracked Crab MP

Live Maine Lobster MP

BISTRO

Amazing Brioche Lobster Melt 18⁹⁵
Lobster Louie / Grilled Brioche / Caesar Salad
Heirloom Tomatoes / Cheddar Cheese

English Fish & Chips 15⁹⁵
Tartar Sauce / Flaherty's Slaw

Crab BLT & Chowder 18⁹⁵
Crab Louie / Peppered Bacon / Flaherty's Slaw / Grilled Roll

Fried Coconut Shrimp & Flaherty's Fries 18⁹⁵
Spicy Orange Sauce / Fire-Roasted Corn / Flaherty's Slaw

House Ground Hamburger 13⁹⁵
Brioche Bun / Fries / Flaherty's Slaw

Heirloom Tomato Pizza 13⁹⁵
Roasted Garlic / Caramelized Onions
with Grilled Prawns 16⁹⁵
with Free Range Grilled Chicken 15⁹⁵
with Organic Vegetables 14⁹⁵

Pacific Crab & Artichoke Quesadilla 15⁹⁵
Jack & Cheddar Cheese / Avocado Salsa / Caramelized Onions
Green Chilies / Black Beans / Sour Cream

Maine Lobster Tacos 18⁹⁵
Black Beans + Rice
(2) Tacos Served with Avocado Salsa
Fresh Cabbage Slaw / Cilantro Pesto / Aioli

FRESH CATCH SEAFOOD

Wild Caught Pacific Sand Dabs 25⁹⁵
Heirloom Potatoes + Veggies
Lightly Dusted with Sourdough Bread Crumbs
Served with Lemon-Tarragon Beurre Blanc

Fresh Pan-Roasted Salmon 24⁹⁵/28⁹⁵
Flaherty's Rice + Veggies
Lemon Aioli

Seared Pacific Ahi Tuna 26⁹⁵
Crispy Noodle Pillow with Sesame Vinaigrette
Toasted Sesame Seeds / Braised Leeks

Grilled Pacific Swordfish 26⁹⁵
Potato-Spinach Gnocchi
Citrus Pesto / Slow Roasted Tomatoes

Wild Halibut 30⁹⁵
Encrusted with Cashew Nuts
Wild Mushrooms / Porcini Mushroom / Sherry cream sauce

SPECIALTIES

Shellfish Risotto 34⁹⁵
Lobster + Shrimp + Scallops + Mussels + Clams
Lobster Sauce / Baby Spinach / Peas / Mushrooms

Wild Caught Scallops 26⁹⁵
White Beans + Bacon + Veggies
Grilled / New England Caught

European Scampi 26⁹⁵
Risotto + Veggies
Sautéed with Maitre d' Butter / Pinot Grigio

Local Calamari Steak 22⁹⁵
Pappardelle Pasta + Veggies
Roasted Garlic Butter / Pinot Grigio / Capers / Lemon
Dusted with Sourdough Crumbs

Mixed Seafood Grill 29⁹⁵
Flaherty's Fries + Fire-Roasted Corn
Grilled Fresh Fish / Sea Scallops / Prawns / Steamed Clams / Mussels

FROM THE GRILL

"Black Angus" Rib Eye Steak 32⁹⁵

Medallions of Filet Mignon 29⁹⁵

Choice of Two:

Caramelized Onions	Béarnaise
Sautéed Mushrooms	Balsamic Glaze
Roasted Garlic	Dijonaise-Aioli
	Demi Glace

"Make a Combo"
Add Fresh Fish 6⁹⁵
Add Prawns 7⁹⁵
Add Lobster Tail MP

Free-Range Chicken 21⁹⁵
Creative Selection

Entrees include seasonal vegetables
All fish subject to bones • Water served only on request
18% gratuity may be added to parties of 6 or more
Gluten Free * Vegetarian * Nut Free * Options Available