



Flaherty's

APPETIZERS

1. **Sesame-Crusted Seared Ahi Tuna & Avoc**
\$ 1 1 . 9 5
Thinly sliced sushi grade ahi tuna, ginger, soy sauce and wasabi
2. **Baked Brie & Roasted Garlic (Dinner O**
\$ 8 . 9 5
ciabatta crisps and seasonal fruit chutney
3. **Classic Oysters Rockefeller (Dinner O**
\$ 1 3 . 9 5
4 Pacific Oysters
4. **Pacific Fried Oysters** \$11.95
Crispy, Panko-Crusted oysters, corn and black bean citrus relish, aioli & Cocktail Sauce.
5. **Clams or Mussels or Combination**
\$ 1 3 . 9 5
Steamed in garlic, shallots, butter, leeks, white wine and clam broth
6. **Crab & Fire-Roasted Artichoke Quesadi**
\$ 1 3 . 9 5
Crab, Monterey jack & cheddar cheese, caramelized onions, green chiles and avocado salsa
7. **Dungeness Crab Cocktail**
Dinner \$15.95, Lunch \$14.95. A Large martini glass with cocktail sauce
8. **Crispy Local Calamari**
dinner \$9.95, lunch \$10.95. Fried rings and tentacles served with cocktail & tartar sauces
9. **Signature Crab Cakes** \$12.95
Corn & Black bean citrus relish with flaherty's slaw and roasted red pepper aioli
10. **Castroville Artichoke** \$8.95
Steamed hot or served cold with flaherty's slaw, dijon mayo, corn and black bean citrus relish.
11. **Salmon & Tuna Tartare** \$10.95
With ciabatta crisps
12. **Seared Diver Sea Scallops (Dinner Onl**
\$ 1 0 . 9 5
Grilled Pineapple, Coconut Ginger sauce
13. **Jumbo Prawns Cocktail** \$14.95
W/ Spicy Cocktail Sauce
14. **Oysters on the Half Shell**
Fresh west or east coast oysters. With balsamic shallot vinaigrette. Seasonal, market price
15. **BBQ Oysters** \$11.95
Large, freshly shucked and char-broiled
16. **Abalone (Dinner only)**
wild medallions, marketprice

SMALL PLATES

17. **Trio of Sliders** \$10.95
Grilled Ahi, Bay Shrimp Louie, Crab Salad

18. **West Coast Crab Tamale** \$9.50
Oaxacan mole sauce and monterey jack cheese
19. **Potato Pancake & Smoked Salmon**
\$ 8 . 9 5
Creme fraiche and Cavier
20. **Heirloom Tomato Pizza**
regular \$13.95, with grilled chicken \$15.95, with grilled prawns \$16.95, with organic veggies \$14.95. roasted garlic and caramelized onions

SOUPS & CHOWDERS

21. **Flaherty's Signature Clam Chowders**
dinner \$0.00, lunch \$0.00. Creamy New England or Manhattan Red
22. **Chowder & Our House Salad (Lunch Only)**
\$ 1 2 . 9 5
bowl of chowder and house salad
23. **Flaherty's Traditional Cioppino**
Dinner Price \$29.95, Lunch price \$18.95. Prawns, scallops, fresh catch, clams, mussels, calamari, crab simmered in a rich roma tomato broth
24. **Lobster & Tomato Bisque**
Bowl \$11.95, Cup \$9.95. with artichokes, tomatoes and lobster
25. **Oyster Stew** \$13.95
Plump Washington oysters in spicy cream with a touch of sherry
26. **West Coast Crab Chowder** \$13.95
Rich creamy crab chowder sweet corn & potatoes
27. **Monterey Bay Fish Stew (Lunch Only)**
\$ 1 5 . 9 5
Fresh fin fish steamed in rich tomato broth

SALADS

28. **Classic Wedge Salad**
no shrimp \$8.95, with shrimp \$10.95. Wedge of iceberg lettuce topped red onions, maytag blue cheese crumbles & dressing. With applewood smoked bacon, tomatoes and candied walnuts.
29. **Flaherty's Mixed Greens** \$5.95
Trio bean salad, tomatoes choice of dressing
30. **Seafood Mediterranean Salad**
Dinner \$14.95, Lunch \$13.95. Greek style with feta cheese, olives, cucumber, tomatoes, roasted peppers, red onions, avocado, marinated calamari, bay shrimp with Balsamic dressing on the side
31. **Flaherty's Seafood Cobb**
Dinner Seafood Cobb \$19.95, Lunch Seafood Cobb \$16.95. Crab louis & bay shrimp salad hard-boiled egg, applewood-smoked bacon with maytag blue cheese, tomatoes, avocado, romain lettuce with Louie dressing
32. **Classic Caesar Salad** \$9.95
Salinas valley romaine, parmesan reggiano, roasted garlic croutons & classic caesar dressing
33. **Dungeness Crab Louis** \$18.95
Crab folded in louis dressing on a bed of romaine, hard boiled egg, cucumbers, tomatoes, olives, avocado

SANDWICHES

34. **Amazing Brioche Crab Louis Melt (lunc**
\$ 1 3 . 9 5
Cheddar melted over West coast crab. Includes Flaherty's slaw.

35. Original New Orleans Shrimp Po' Boys

\$	1	3	.	9	5
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With Flaherty's tartar sauce, tomatoes, lettuce, onions and roll. Comes with Flaherty's Slaw.

36. Grilled Ahi Tuna Sandwich W/ Caesar S

\$	1	5	.	9	5
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Generally cooked medium rare on a ciabatta with lettuce, tomatoes, red onion, citrus vinaigrette, center-cut. Comes with Flaherty's Slaw.

37. Lobster Louie BLT (Lunch Only)

\$	1	5	.	9	5
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Lobster, applewood-smoked bacon plus L+T Partners & pesto-mayo on a baguette. Comes with Flaherty's Slaw.

38. California Chicken Club (Lunch Only)

\$	1	2	.	9	5
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Regional classic of grilled chicken with applewood-smoked bacon, jack cheese, lettuce, tomato, avocado served on a La Brea roll. Comes with Flaherty's Slaw.

39. Black Angus Hamburger & Fries

dinner \$13.95, lunch \$10.95. Half pound of black angus ground steak with a dill pickle, tomato, lettuce, red onions on a La Brea roll. Comes with Flaherty's Slaw & fries.

40. Shrimp Louie Sandwich

caesar salad \$0.00, fries \$0.00. On La Brea baguette. Comes with Flaherty's Slaw.

41. Calamari Sandwich (Lunch Only)

\$	1	2	.	9	5
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Piccata style. With Lettuce, Tomatoes on La Brea roll. Comes with Flaherty's Slaw.

42. Fresh Fish Sandwich (lunch only)

caesar salad \$0.00, fries \$0.00. La Brea roll. Market price

BRUNCH ALL DAY**43. Smoked Salmon Omelette \$12.95**

Potato pancakes with caesar salad and heirloom tomatoes.

44. Pacific Crab & Avocado Omelette

\$	1	3	.	9	5
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with Monterey jack cheese, spinach, red onion, caesar salad, heirloom tomatoes, potato pancakes.

45. Crab Cake Benedict \$15.95

Hollandaise sauce, potato pancake, Wolferman's English muffin

99. Wild Salmon Hash \$12.95

poached eggs, caesar salad and fresh berries

SHELLFISH & PASTA**46. Prawns Italiano**

dinner \$25.95, lunch \$18.95. Prawns sauteed with fresh garlic, shallots, capers, tomatoes, white wine, mushrooms, artichoke hearts, black olives in a marinara sauce, with imported pasta.

47. Linguini Con Pescatore (Dinner Only)

\$	2	6	.	9	5
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Sauteed sea scallops, tiger prawns, clams, mussels with garlic, capers, artichoke hearts, mushrooms, black olives in a sherry broth

48. Dungeness Crab & Pasta (Dinner Only)

\$	2	6	.	9	5
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With baby Spinach, shitake mushrooms, fresh roma tomatoes in a lemon cream sauce

49. Linguini W/ Fresh Clams

dinner \$21.50, lunch \$16.95. Sauteed in olive oil, garlic, shallots with fresh herbs and diced tomatoes in a white wine butter sauce

50. Chesapeake Crab Ravioli w/ Grilled Sc

\$	2	5	.	9	5
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Tobiko caviar, lobster sherry cream

51. Pacific Crab & Ricotta Gnocchi (Lunch

\$	1	6	.	9	5
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Slow roasted tomatoes & basil sauce with a touch of cream

LOBSTER & CRAB**52. Australian Lobster Tail (Dinner Only)**

Oven broiled. Market price. Served with fried green tomatoes, fire-roasted corn and drawn butter.

53. Live Maine Lobster (Dinner Only)

broiled \$0.00, steamed fresh \$0.00. Steamed fresh or broiled from our salt water tank, market price. Served with fried green tomatoes, fire-roasted corn and drawn butter.

54. Fresh Dungeness Whole Cracked Crab (D

Served Cold \$0.00, Served Hot \$0.00. Served Hot or Cold. Market price. Served with fried green tomatoes, fire-roasted corn and drawn butter.

55. Alaskan King Crab Legs (Dinner only)

Market price. Served with fried green tomatoes, fire-roasted corn and drawn butter.

BISTRO**56. Amazing Brioche Lobster Melt (Dinner**

\$	1	8	.	9	5
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lobster louie, grilled brioche, caesar salad, and heirloom tomatoes

57. Crab BLT & Chowder (Dinner Only)

\$	1	6	.	9	5
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crab louie on a baguette. Comes with Flaherty's Coleslaw.

59. English Fish & Chips \$15.95

With Flaherty's Cole Slaw and tartar sauce

FRESH CATCH SEAFOOD**60. Pan Roasted Pacific Sand Dabs**

dinner \$24.95, lunch \$15.95. Lightly dusted with sourdough bread crumbs. Served with lemon-tarragon beurre blanc.

61. Fresh Grilled Wild Salmon

dinner \$28.95, lunch \$24.95. Slow roasted salmon in lemon aioli

62. Seared Pacific Ahi Tuna (Dinner Only)

\$	2	5	.	9	5
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With black & white toasted sesame seeds

63. Charbroiled Pacific Swordfish (Dinner

\$	2	4	.	9	5
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Citrus pesto, roasted pine nuts, citrus fruit

64. Wild Halibut

dinner \$30.50, lunch \$25.50. Encrusted with cashew nuts, wild mushroom, basil cream, and a touch of sherry

65. Pan Roasted Wild Salmon (Lunch only)

lemon aioli. market price

66. Seafood Sampler (Lunch only)

Fried crispy and crunchy fish & chips, shrimp, scallops, calamari rings & tentacles, clams, flaherty's slaw and fire roasted corn. market price.

SPECIALTIES

- 67. Mixed Seafood Grill (Dinner Only)**
 \$ 2 9 . 9 5
charbroiled fresh fish, mussels, sea scallops, tiger prawns, steamed clams
- 68. Calamari Steak & Pasta (Dinner Only)**
 \$ 2 1 . 9 5
Capers, roasted garlic butter, lemon, pinot grigio, lemon, dusted with sourdough crumbs
- 69. Calamari Piccata & Pasta (Dinner only)**
 \$ 2 1 . 9 5
Capers, roasted garlic butter, pinot grigio lemon, dusted w/ sour dough crumbs
- 69. European Scampi and Risotto(Dinner On**
 \$ 2 5 . 9 5
Sauteed with maitre d' butter and pinot grigio
- 70. Lobster & Wild Mushroom Risotto (Dinn**
 \$ 3 4 . 9 5
Baby spinach, peas and roasted corn
- 71. Scallops with White Beans & Bacon (Di**
 \$ 2 6 . 9 5
Grilled, New England caught
- 72. Monterey Bay Abalone (Dinner only)**
wild medallions. market price
- 73. Flaherty's Fish Bowl (lunch only) \$14.95**
Fresh Fish served in a bowl, red and yellow bell peppers, served with black beans, specialty rice, avocado salsa and flaherty's slaw.
- 74. Seafood Tacos (lunch only)**
with crab \$14.95, with fresh fish \$12.95. with black beans and rice. Two tacos served with avocado salsa, fresh cabbage slaw and cilantro pesto.
- 75. Black Angus Steak & Fries (lunch only)**
 \$ 1 6 . 9 5
with flaherty's slaw and maitre d' butter

FROM THE GRILL

- 76. Free-Range Chicken Breast(Dinner Only)**
 \$ 2 1 . 5 0
changes monthly
- 77. Rib Eye Steak (Dinner Only) \$35.95**
W/ Roasted Garlic Butter
- 78. Petit Filet Mignon (Dinner Only) \$36.95**
With Bearnaise Sauce

VEGETARIAN

- 79. Fire Roasted Polenta \$18.95**
seasonal local and organic vegetables
- 80. Roasted Vegetable Risotto \$18.95**
Seasonal vegetables

SIDE

- 81. Creamed Spinach \$5.95**
- 82. Roasted Garlic Butter French Fries \$5.95**
- 83. Fire Roasted Corn - Maple Buttter \$5.95**
- 84. Heirloom Fried Green Tomatoes \$5.95**
**Seasonal*-Please,check with us first.*
- 85. Mac and Cheese \$5.95**

KIDS MENU

- 87. Kids Grilled Fish \$8.95**
Served with rice pilaf, Veggies or fries
- 88. Kids Fish & Chips \$8.95**
Fried pacific snapper with french fries and Veggies
- 89. Mini corn dogs and chips \$8.95**
with fries.
- 90. Kids Pasta \$8.95**
Linguini W/ Marinara sauce or butter and parmesan cheese
- 91. Kids Chicken Strips \$8.95**
Chicken tender strips served with rice pilaf, veggies or fries
- 92. Kids Macaroni and Cheese \$8.95**
- 93. Kids Pizza \$8.95**
Mozzarella cheese & tomato sauce
- 94. Mini Burger \$8.95**
with fries, rice pilaf or veggies
- 95. Cheesy Quesadilla \$8.95**
Cheddar and Jack Cheese.

DESSERTS

- 96. Olalaberry Pie \$6.50**
- 97. Apple Tart \$6.50**
- 98. Pecan Pie \$6.50**
- 100. Key Lime Pie \$6.50**
- 101. Cheesecake \$6.50**
- 102. Brioche Bread Pudding \$6.50**
- 103. Chocolate Decadence Cake \$6.50**
- 99. Special Request Misc**