



APPETIZERS

Oysters on The Half Shell - Market Price
Fresh West or East Coast Oysters | Balsamic-Shallot Vinaigrette

Pacific Fried Oysters \$14.95

(4) Crispy Panko Crusted | Corn & Black Bean Relish
Slaw | Aioli | Cocktail Sauce

BBQ Oysters \$15.95

(4) Large & Freshly Shucked | Garlic Butter | Parmesan Cheese

Crispy Local Calamari \$14.95

Seasoned | Cocktail & Tartar Sauce | Slaw | Corn & Black Bean Relish

Signature Crab Cakes \$14.95

Corn & Black Bean Relish | Slaw | Roasted Red | Pepper Sauce

Fried Castroville Artichoke \$10.95

Breaded | Country Ranch | Corn & Black Bean Relish | Slaw

Dungeness Crab or Prawn Cocktail \$16.95

House Cocktail Sauce | Aioli

Eastern Inlet Clams \$16.95

Steamed in Garlic | Shallots | Leeks | Pesto Butter
White Wine | Clam Broth

Clams and Mussels \$16.95

Eastern Mussels \$16.95

Steamed in Garlic | Shallots | Leeks | Tomatoes | Butter
White Wine | Clam Broth

Sesame-Crusted Seared Ahi Tuna \$15.95

Thinly Sliced Sushi Grade | Avocado | Seaweed
Salad | Ginger | Soy Sauce | Wasabi

Spicy Tuna Bowl with Avocado \$16.95

Spicy Tuna Tartare with Steamed Rice, Seaweed,
Wonton Chips and Two Sauces.

SOUPS

Flaherty's Traditional Cioppino

Lunch \$23.95 | Dinner \$28.95

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

Flaherty's Signature Clam Chowders

Creamy New England or Manhattan Red - Cup \$6.95 | Bowl \$8.95

Award Winning Lobster Bisque

Artichokes | Tomatoes | Parmesan - Cup \$10.95 | Bowl \$13.95

West Coast Crab Chowder \$15.95

One size - bread bowls are available

SALADS

Classic Caesar Salad \$11.95

Salinas Valley Romaine | Parmesan Reggiano | Roasted Croutons
Classic Caesar Dressing

Add Dungeness Crab \$18.95 | Add Free Range Chicken \$14.95

Grilled Prawns \$16.95 | Add Ahi Tuna \$17.95

Classic Wedge \$10.95

Maytag Bleu Cheese Crumbles | Dressing | Candied Walnuts
Thick Bacon | Tomatoes & Red Onions

Add Shrimp \$14.95 | Add Avocado \$0.75

Flaherty's Mixed Greens \$6.95

Cherry Tomatoes | Two Bean Salad

Dungeness Crab Louie \$21.95

Crab Folded in Louie Dressing | Cucumbers | Tomatoes
Romaine | Hard-Boiled Egg | Avocado

Flaherty's Seafood Cobb \$19.95

Pacific Crab | Bay Shrimp | Hard-Boiled Egg | Maytag Bleu Cheese
Tomatoes | Avocado | Romaine | Thick Bacon | Louie Dressing

Seafood Mediterranean \$18.95

Marinated Calamari | Bay Shrimp | Feta | Olives | Cucumber | Tomatoes
Roasted Peppers | Red Onions | Avocado | Balsamic Vinaigrette

Seafood Louie \$27.95

Dungeness Crab | Chilled Prawns | Bay Shrimp | Louie Dressing
Avocado | Tomatoes | Cucumber | Romaine | Hard Boiled Egg

Clam Chowder & House Salad \$13.95

Bowl of Our Signature Soup

All Day Menu - FULL BAR - COCKTAILS

831.625.1500 | flahertysseafood.com

11:30am - 8:00pm Mon-Thurs | 11:30am - 8:30pm Fri - Sun

Gluten Free, Vegetarian, and Nut Free Available.

BISTRO

Amazing Brioche Crab Louie Melt \$19.95

Crab Louie | Grilled Brioche Bread | Avocado
Cheddar Cheese | Fries or Cesar Salad

California Chicken Club \$14.95

Peppered Bacon | Monterey Jack | Avocado
Lettuce | Tomatoes | Grilled Roll

Lobster BLT & Lobster Bisque \$19.95

Lobster Louie | Thick bacon | Slaw | Grilled Roll

Tuna Melt with Lobster Bisque \$16.95

With Garnish and Slaw

Coconut Shrimp & Chips \$19.95

Spicy Orange Marmalade Sauce | Fire Roasted Corn

TACOS AND BOWLS

Fish Tacos with Black Beans & Maza Cake \$16.95

(2) Tacos Served with Avocado Salsa | Fresh Cabbage Slaw
Cilantro/Cashew Pesto
Choice of Grilled or Fried

Crab Tacos \$16.95

(2) Tacos Served with Avocado Salsa | Fresh Cabbage Slaw
Cilantro/Cashew Pesto

Pacific Crab & Fire-Roasted Artichoke Quesadilla 18.95

Jack & Cheddar Cheese | Avocado Salsa | Caramelized Onions
Green Chilies | Black Beans | Sour Cream

Flaherty's Fish Bowl \$18.95

Blackened Fish | Red & Yellow Bell Peppers | Black Beans
Specialty Rice | Avocado Salsa | Slaw

PASTA

Classic Prawns Italiano \$28.95

Garlic | Shallots | Marinara Sauce | Capers | Pinot Grigio
Wild Mushrooms | Artichoke Hearts | Black Olives
Tomatoes | Imported Pasta

Linguine Pescatore \$29.95

Scallops | Prawns | Clams | Mussels | Garlic | Capers
Artichoke Hearts | Mushrooms | Black Olives | Sherry Broth Tomatoes

Linguini with Eastern Clams \$25.95

Olive Oil | Garlic | Shallots | Fresh Herbs | Tomatoes | Pesto Sauce
White Wine | Finished w/ Whole Butter

Lobster & Ricotta Gnocchi \$32.95

Pan Fried House-made Gnocchi | Maine Lobster Chunk
Lobster Sauce

Lobster Ravioli w/ Grilled Scallops 29.95

Seasonal Vegetables | Lobster Sherry Cream

Fresh Salmon & Artichoke Pasta \$26.95

Wide Pasta | Artichoke-Pesto Cream | Tomatoes

ALL DAY BRUNCH

Smoked Salmon Artichoke Fritata

Smoked Salmon, Diced Artichoke Hearts, Organic Eggs,
Onions, Goat Cheese, Dill

Pacific Crab & Avocado Omelette

Monterey Jack, Spinach, Red Onions,
Heirloom Tomatoes, Potato Pancakes

FISH SELECTIONS

**HALIBUT - SEABASS
AHI TUNA - SWORDFISH**

English Fish & Chips \$16.95

Flaherty's Tartar Sauce & Slaw

Wild Caught Sand Dabs \$25.95

Flaherty's Rice & Veggies | Lightly Dusted with Sourdough
Bread Crumbs | Lemon Tarragon Beurre Blanc

Pan Roasted Wild Salmon - Market Price

Flaherty's Rice & Veggies | Balsamic Glaze

Mixed Seafood Grill \$32.95

Flaherty's Fries | Fire-Roasted Corn | Grilled Fresh Fish
Sea Scallops Prawns | Steamed Clams | Mussels

Pan-Seared Cod & Cannellini Beans \$25.95

Tomatoes | Basil | Sourdough Crumbs
Olive Oil | Pine Nuts

Wild Halibut Encrusted with Pacific Crab \$32.95

Roasted Potatoes | Baby Carrots | Leeks | Porcini
Mushrooms | Cognac | Clam Stock

Seard Pacific Ahi Tuna \$28.95

Fried Rice with Sesame Vinaigrette | Toasted Sesame
Seeds | Grilled Bok Choy

SEAFOOD SPECIALTIES

Shellfish Risotto \$29.95

Shrimp | Scallops | Mussels | Clams
Lobster Sauce | Baby Spinach | Peas | Mushrooms

Seafood Paella \$27.95

Fish & Shellfish | Chorizo | Artisan Rice with Saffron

European Scampi with Risotto \$27.95

Veggies | Prawns Sautéed with Maitre d' Butter | Pinot Grigio

FROM THE GRILL

Prime New York Steak \$35.95

Choice of Two:

Caramelized Onions | Sautéed Mushrooms | Roasted
Garlic | Bearnaise Balsamic Glaze | Dijonaise-Aioli

"Make a Combo" Add Fresh Fish \$9.95

Add Prawns \$15.95 | Add Lobster Tail MP

VEGETARIAN

Organic Vegetable Curry \$18.95

Seasonal Local Vegetables

DESSERT BAR

Selection of Housemade Desserts

Specialties

**English
Fish & Chips \$16.95**

Flaherty's Tartar Sauce & Slaw

Market Price

- LOCAL WHOLE LIVE CRAB
- LIVE MAINE LOBSTER
- ALASKAN KING CRAB LEGS
- MAINE LOBSTER TAIL

Served with Sides

**Black Angus
House Ground Burger
\$15.95**

Pickle | Lettuce | Tomato | Red
Onions | Brioche Bun
Add Bacon or Avocado \$0.95 | Add Cheddar
or Jack Cheese \$0.95

Please Advise Wait Staff of your Personal Preferences or Allergies

All fish subject to bones, water served only on request. Some menu items may contain nuts or shellfish. Consuming raw or uncooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of food borne illness.

(18% GRATUITY WILL BE ADDED FOR GROUPS 6 AND LARGER)