FINE WINES

SPARKLING WINE & CHAMPAGNE
Pol Clément, Blanc de Blanc, France 187 ml 10
La Marca, Italian Prosecco 187 ml 10
Piper Sonoma, California 45
Louis Roederer Cristal, France 425
Taittinger Brut La Francaise NV, France 75

CHARDONNAY
Laurier, Los Carneros 11~34
Iron Horse "Unoaked", Russian River 44
White Oak, Russian River 15~45
Sonoma-Cutrer, Russian River 18~58
Nickel & Nickel, "Stiling Vineyard" 65
Barnett, Carneros 50

SAUVIGNON BLANC
Giesen, New Zealand 11~34
Emmolo, Napa Valley 15~40
Blank Stare, Russian River Valley, Sonoma 80

PINOT NOIR
Babcock, Santa Rita Hills, California 48
Three Saints, Santa Maria 15~45
Sea Smoke, Southing 135
Sea Smoke, Ten 250

MERLOT
J. Lohr, Los Osos 11~34
Oberon, Napa 15~46
Whitehall Lane, Napa 50

CABERNET SAUVIGNON
Angeline, White Label California 11~34
Avalon, Napa 14~42
William Hill, Napa 48
St. Supéry, Rutherford 65
Barnett, “Spring Mountain,” Napa 120

INTERESTING WINES
Kaiken, Malbec, Argentina 14~48
Louis Jadot, "Chateau des Jacques" Morgon AOC, Beaujolais, France 48
Zocker, Gruner Veltliner, Estate, Paragon Vineyard 12~35
Conundrum, Red Blend, California 12~38
Merryvale Profile, Red Blend, Napa Valley 350

Curran, Tempranillo, Santa Barbra 12~45
Cass, Vintage Ted, Paso Robles 165
Charles and Charles, Riesling, Columbia Valley 11~34
Toresella, Pinot Grigio, Veneto, Italy 11~35
Bodega Norton, Moscato, Argentina 10~31
Ferrari-Carano, Fume Blanc, Sonoma 10~38
Bieler Pere et fils, Rosé, France 11~36
SPECIALTY DRINKS

Fisherman's Mary 20
Choose:
Mary - Caesar - Maria
Served with Chilled Jumbo Shrimp
and Jalapeño Bacon

Fish Bowl 40
A tropical drink for two
Rum, Vodka, tropical juices & More Rum,

Watermelon Sangria 13
Watermelon, Moscato, Splash of Cranberry & Soda

Nutty Fisherman 13
Bailey's, Frangelico, Coffee & Cream Warm or Rocks

Pineapple or Cucumber Jalapeño Margarita 13
Tequila, Cointreau, Fresh Lime, Jalapeño, Pineapple or Cucumber

Drunken Monkey 13
Banana Liquor, Pineapple, Coconut, Myers’s Rum

Cucumber Martini 13
Krü Cucumber Vodka, Dry Vermouth, Fresh Cucumber

Cantaloupe Martini 13
Vanilla Vodka, Orange, Watermelon

BEER SELECTIONS

Budweiser • Bud Light • Michelob Ultra
6

Stella Artois • Hanger 24 Orange Wheat • 805 Firestone • Bitburger N/A
Coachella Valley Brewing Company Seasonal Draft • Estrella Jalisco
Coronado Islander IPA • Coronado Red • Anchor Steam Porter
## Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fisherman’s Famous Garlic Cheese Bread</td>
<td>5.5</td>
</tr>
<tr>
<td>Shrimp Cocktail spicy cocktail sauce</td>
<td>17.5</td>
</tr>
<tr>
<td>Crab Quesadilla pepper jack cheese, avocado &amp; pico de gallo</td>
<td>16.5</td>
</tr>
<tr>
<td>Crab Cakes chipotle tartar</td>
<td>18.5</td>
</tr>
<tr>
<td>One Avocado Guacamole with chips</td>
<td>12.5</td>
</tr>
<tr>
<td>Fried Avocado stuffed with crab, shrimp</td>
<td>14.5</td>
</tr>
<tr>
<td>Clams and Mussels spicy, tomato, wine, garlic &amp; herb broth</td>
<td>16.5</td>
</tr>
</tbody>
</table>

## Raw Bar

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Oysters on the half shell</td>
<td>18.5</td>
</tr>
<tr>
<td>Ahi Sashimi wasabi, soy, and pickled ginger</td>
<td>19.5</td>
</tr>
<tr>
<td>Shrimp &amp; Scallop Ceviche mango plum salsa</td>
<td>15.5</td>
</tr>
</tbody>
</table>

## Fisherman’s Poke Bar

**Appetizer 19.5 • Entree 34.5**

- **Select a base:** rice, wonton chips, mixed greens
- **Mix in one:** tofu, ahi tuna, salmon, shrimp, snapper
- **Add on:** cucumber, red onion, green onion, avocado
- **Sauce it:** ponzu, sweet chili cream, japanese, teriyaki
- **Top with:** crab, pickled ginger, wasabi, jalapeños, seaweed salad

Dressing choices: **houi, blue cheese, caesar, ranch, raspberry vinaigrette, balsamic vinaigrette, or ginger soy**

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Iceberg Wedge blue cheese, red onion, bacon, tomato, and balsamic reduction</td>
<td>10.5</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>6.5</td>
</tr>
<tr>
<td>Small Salad greens, tomato, cucumber, onion, carrot, cheese and dressing of your choice</td>
<td>7.5</td>
</tr>
<tr>
<td>Gazpacho with shrimp &amp; crab</td>
<td>bowl 20</td>
</tr>
<tr>
<td>Boston Clam Chowder</td>
<td>cup 4.5 bowl 13.5</td>
</tr>
<tr>
<td>Lobster Bisque</td>
<td>cup 5.5 bowl 15.5</td>
</tr>
</tbody>
</table>

## Fisherman’s Buckets

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Jumbo Shrimp</td>
<td>17.5</td>
</tr>
<tr>
<td>Fried Calamari</td>
<td>15.5</td>
</tr>
<tr>
<td>Seafood Tower cold crab legs, ahi sashimi, oysters, ahi poke, scallops, shrimp, and mussels</td>
<td>80.5</td>
</tr>
</tbody>
</table>

*Most menu items are gluten-free. Please ask a Crew Member for assistance. Split plate charge 6. Groups of eight (8) or more will include a 20% service charge. Fisherman’s Landing: (760) 423-6079*
Landing's Salads
Choice of dressing served with garlic cheese bread: louie, blue cheese, caesar, ranch, raspberry vinaigrette, balsamic vinaigrette, or ginger soy

Lobster Salad ................................................................. 27.5
mixed greens, pear, raspberries, tomatoes, candied walnuts, lobster medallions with raspberry vinaigrette

Fisherman's Salad mahi mahi, jumbo shrimp and crab .................................................. 24.5

Crab Louie chilled iceberg wedge, egg, avocado, carrot, onion, cucumber, tomato and crab.
served with louie dressing .............................................................. 21.5

Seafood Cobb Salad shrimp, crab, egg, tomato, avocado, bacon, blue cheese ......................... 26.5

Tacos
All Taco Meals corn tortillas, cabbage, pico de gallo, and our world famous white sauce ........... 17.5

World Famous Baja Fish Taco as featured on the Rachael Ray Show

Pacific Halibut ........................................................................................................... (fried, grilled or cajun)

Mahi Mahi .................................................................................................................. (fried, grilled or cajun)

Baja Shrimp .................................................................................................................. (fried, grilled or cajun)

Pacific Swordfish .......................................................................................................... (grilled or cajun)

Chicken ......................................................................................................................... (fried, grilled or cajun)

Ahi Tuna ......................................................................................................................... (seared rare)

California Baja Lobster Taco sweet chili cream sauce, cabbage and carrot ......................... 27.5

Landing's Sandwiches
Lettuce and tomato on a brioche bun

California Lobster Roll sweet pacific lobster, tossed in our lemon herb mayo, served on a baguette .... 27.5

Pacific Halibut Sandwich lightly battered and fried, tartar sauce .............................................. 19.5

Salmon Club spicy bacon, lettuce, tomato, avocado, and lemon dill mayo on a baguette ............ 16.5

Fisherman's Chop Steak lettuce, tomato, onion and mayo ....................................................... 13.5

Shrimp Po Boy tomato and tartar sauce ................................................................................. 12.5

Ultimate Grilled Cheese thick pullman bread, pepper jack cheese, spicy bacon, tomato, avocado
and crab. grilled golden brown. served with dill mayo ......................................................... 18.5

Half Ultimate Grilled Cheese served with a cup of lobster bisque, clam chowder or small salad .... 13.5

Grilled Lamb Burger Red onion, lettuce, carrot, mint, dijon mayo ......................................... 15.5
Cioppino fresh fish, shrimp, mussels and clams in a tomato wine herb broth ........................................... 28.5

Vegetable Stir-Fry tofu, jasmine rice, ginger soy sauce. Add Chicken +8, Salmon +9, Shrimp +10... 18.5

Hawaiian Combo mahi mahi, shrimp, salmon, and pineapple with a delicious teriyaki glaze ........ 25.5

Stuffed Sole pacific sole stuffed with crab and shrimp dressing, sautéed, and served with lemon caper butter ................................................................................................................................. 26.5

Coconut Shrimp sweet orange chili sauce ............................................................................................................................. 25.5

Catfish lightly battered and fried golden brown .................................................................................................................... 25.5

Mixed Seafood Grille changes daily ........................................................................................................................................ 25.5

Lobster Tail (grilled or fried) .................................................................................................................................................... MP

King Crab Legs (hot or cold) ...................................................................................................................................................... 41.5

Shrimp Scampi large shrimp, lemon, capers, and garlic butter served with pasta and garlic crostini.... 23.5

Fisherman’s Pasta shrimp, crab, scallops, mussels, clams, garlic basil, white wine, and butter on pasta 28.5

**Fisherman’s Famous Fish & Chips**

3-Pieces 20.5 · 2-Pieces 17.5

- Pacific Halibut
- Alaskan Cod
- Shrimp & Cod 20.5
- Baja Shrimp 20.5

Fisherman’s Boat 28.5
cod, shrimp, calamari, and scallops; all fried golden brown
All entrees served with your choice of two sides: fisherman’s potato wedges, sweet potato fries, landing’s potato chips, cole slaw, fresh vegetables, house rice, or garlic mashed potatoes

**SIMPLY GRILLED**

Alaskan Halibut (grilled or cajun) ................................................................. 31.5
Pacific Swordfish (grilled or cajun) ............................................................... 28.5
Atlantic Salmon (grilled or cajun) ................................................................. 25.5
Mahi Mahi (grilled or cajun) ............................................................... 26.5
Jumbo Scallops (fried, grilled or cajun) .........................................................
Ahi Tuna (seared rare) ........................................................................... 34.5
Pacific Red Snapper (Boston Grilled or Cajun) ............................................ 21.5
Chef’s Daily Fresh Selection ................................................................ MP
Simply Great Toppings on Steaks or Fish
wasabi avocado butter, mango salsa, sweet and spicy pepper sauce, and chipotle tartar sauce ........... 2 each

**LANDING’S STEAK**
**Add Lobster Tail or Crab Legs to any entrée for 35**

Filet Mignon ............................................................................................. 40.5
Flat Iron Steak ......................................................................................... 35.5
Grilled Chicken Teriyaki ............................................................................ 21.5
New Zealand Rack of Lamb ......................................................................... 38.5
Tomahawk Rib Eye ................................................................................... 55
Jumbo Shrimp & Marinated Flat Iron Steak Skewer ................................. 25.5

**LITTLE FISHERMEN’S MENU 10.5**
For Children 12 and Under. Includes beverage.

Pick One of the Following:
Shrimp and Chips
Corn Dog
Chicken Fingers
Grilled Cheese
Mac ‘n Cheese

**DESSERTS**
Selections change daily!

Please ask your server 10.5