

PESCADERO

SEAFOOD & OYSTER BAR



DINNER MENU

- JAMES DAY, EXECUTIVE CHEF -

FIRST CATCH

CRAB CAKES 22

100% Lump Crab, Corn Relish,
Smoked Paprika Aioli

*SEAFOOD CEVICHE 21

Gulf Shrimp, Salmon, Scallop &
Whitefish, Citrus, Avocado, Served
With Tortilla Chips

CAULIFLOWER CEVICHE 16

Avocado, Pumpkin Seeds, Served
With Tortilla Chips

SEAFOOD SKEWER 24

Wood Grilled Jumbo Gulf Shrimp
& Sea Scallops, Charred Asparagus
Salad, Chili Lime Honey Drizzle

LOBSTER SLIDERS

3 FOR 26

Maine Lobster Salad, Hawaiian
Rolls, Shredded Romaine

CHARRED OCTOPUS 21

Garlic Fingerling Potatoes, Saffron Aioli,
Fennel Frisée Salad

LOBSTER MAC & CHEESE 22

Smoked White Cheddar, Gouda,
Grana Padano

RHODE ISLAND CALAMARI 18

Banana Peppers, Scallions,
Lemon Garlic Butter

SOUP & SALAD

Add To Any Salad:

Chilled Grilled Shrimp 10

Chicken 7 *Steak 12

Wood Grilled Salmon 12 *Ahi Tuna 12

HEIRLOOM TOMATO PANZANELLA 17

Heirloom Tomatoes, Toasted Ciabatta,
Avocado, Lemon Thyme Vinaigrette, Petite
Basil, Fennel Pollen

SHAVED BRUSSELS SALAD 16

Radicchio, Manchego, Pistachios,
Baby Red Oak Red Apples, Pickled
Red Onion, Lemon Thyme White
Balsamic Vinaigrette

CHOPPED SALAD 16

Roasted Corn, Radish, English Cucumber,
Marinated Roasted Tomatoes, Avocado,
Queso Fresco, Sunflower Seeds,
Tarragon Ranch

*CAESAR SALAD 10/14

Romaine, Garlic Croutons,
Parmesan, Classic Dressing

ICEBERG WEDGE 13

Baby Heirloom Tomatoes, Red Onion,
Smoked Pepper Bacon,
Creamy Bleu Cheese

NEW ENGLAND CLAM CHOWDER

Cup / 9 Bowl / 12

SHELLFISH BAR

KING CRAB LEGS MP

½ lb or Pound, Grilled or Steamed

WOOD GRILLED OYSTERS 27

Chipotle-Lime Butter

GRILLED & CHILLED SHRIMP COCKTAIL 16

Caper Berry Cocktail Sauce

*SEAFOOD TOWER 120

Maine Lobster Tail, Chilled Crab Legs,
East & West Coast Oysters,
Wood Grilled Gulf Shrimp Cocktail

Double Size Available Upon Request

Available Thurs-Sat, Please Check with your Server for Availability

DAILY *Specials* BOARD

REFER TO THE DAILY SPECIALS BOARD OR
ASK YOUR SERVER FOR MORE INFORMATION

OYSTER

DAILY



SPECIAL

CATCH

UNDER THE SEA

PAN SEARED DIVER SCALLOPS 44

Pea & Mint Puree, Ember Roasted Heirloom
Carrots, Pea Tendrils, Cumin Vinaigrette

*SESAME CRUSTED AHI TUNA 34

Jasmine Rice, Wakame Cucumber Salad,
Wasabi Soy Sauce

CORN FLAKE & ALMOND CRUSTED WHITEFISH 26

Summer Corn Succotash, Sweet Corn Crema

BOURBON GLAZED CEDAR PLANK SALMON 32

Zucchini & Summer Squash Sott'olio, with Grilled
Chilled, and Dilled Fingerling Potato Salad

FISH N' CHIPS 19

Icelandic Cod, Tartar Sauce,
Traditional Slaw, Parmesan Fries

CIOPPINO 32

Mussels, Squid, Shrimp, Fish,
Fingerling Potatoes, Corn, Tomato Wine Base,
Fresh Baked Bread

MUSSELS FRITES 22

1 lb PEI Mussels, Shallots, Garlic,
DCBC Beer Broth, Fennel, Parmesan Fries

WOOD GRILLED CHILEAN SEABASS 44

Fried Rice, Egg, Zucchini, Yellow Squash,
Carrots, Red & Yellow Onion, Sesame Oil,
Ginger, Orange Chutney

THE LAND

BRICK CHICKEN 26

Oven Roasted Tomato & Arugula Orzo,
Chardonnay Lemon Garlic Butter Sauce

WOOD GRILLED MARINATED SKIRT STEAK 35

Tomatillo Avocado Salsa, Parmesan Fries

HAND-HELDS

THAI BBQ WILD SALMON AVOCADO BLT 22

Brioche Bun, Pepper Bacon,
Baby Field Greens, Tomato, Parmesan Fries
or Substitute Side Salad for \$3

BLACKENED FISH TACOS 21

Wood Grilled Mahi Mahi,
Jicama Slaw, Chili Aioli

*PESCADERO BURGER 19

Brioche Bun, Wood Grilled,
1/2 lb Grass-Fed Beef,
Chili Aioli, Shredded Lettuce,
Tomato, Smoked White Cheddar,
Avocado, Pickled Red Onions
Parmesan Fries or Substitute Side Salad for \$3

BEYOND VEGGIE BURGER 20

Wild Mushrooms, Pickled Red Onions,
Smoked White Cheddar, Chili Aioli
Parmesan Fries or Substitute Side Salad for \$3

LOBSTER ROLL 28

Fresh Maine Lobster, Grilled
Buttered Roll, Lemon Juice, Mayo
Parmesan Fries or Substitute Side Salad for \$3

SIDES

PARMESAN FRIES 8

MAC & CHEESE 10

WOOD GRILLED ASPARAGUS 10

Wood Grilled, Lemon

ROASTED BUTTERNUT SQUASH MUSHROOM RISOTTO 10

Grana Padano, Butternut Squash Puree

ROASTED VEGETABLES 12

Zucchini, Squash, Onion, Cauliflower,
Bell Peppers

BRUSSELS CHIPS 13

Honey Balsamic Drizzle, Tomatoes,
Green Onions, Shaved Almonds

WEEKEND BRUNCH

SATURDAY & SUNDAY
11:00 AM - 3:00 PM



GLUTEN FREE

1167 WILMETTE AVENUE, WILMETTE, IL 60091 | 224.215.3011 | WWW.PESCADEROFISH.COM

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK FOR FOOD-BORNE ILLNESS.

A 2.5% CHARGE IS ADDED TO ALL CHECKS TO HELP FUND PROGRAMS SUCH AS HEALTH INSURANCE, 401(K)
AND OTHER FRINGE BENEFITS PROVIDED TO OUR EMPLOYEES.
WE THANK YOU FOR SUPPORTING A HEALTHIER & HAPPIER RESTAURANT STAFF.
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WINE BY THE GLASS

VANDALAY BRANDS PRIVATE LABEL

SOPRAVENTO | Pinot Grigio | Italy..... 11
 RIVERSARSI | Cabernet Sauvignon | Italy..... 12

WHITE

BURGANS | Albariño | Spain..... 13
 CHATEAU DUCASSE | Bordeaux Blanc | France 12
 CROSSBARN | Chardonnay | California 13
 SONOMA-CUTRER | Chardonnay | California 15
 SANTA MARGHERITA | Pinot Grigio | Italy 14
 FIRESTEED | Pinot Gris | Oregon..... 12
 CHARLES KRUG | Sauvignon Blanc | California 15
 DR. H. THANISCH | Riesling | Germany..... 12
 CAKEBREAD | Sauvignon Blanc | California 16
 BRASSFIELD SERENITY | White Blend | California 13

ROSE

HAMPTON WATER | Grenache Rosé | France 13
 WHISPERING ANGEL | Rosé | France..... 14
 KOBAL | Sparkling Rosé | Slovenia 14

RED

PEY LA TOUR | Bordeaux | France 14
 IN SHEEP'S CLOTHING | Cabernet Sauvignon | Washington 13
 BRASSFIELD | Pinot Noir | California 13
 CAYMUS | Cabernet Sauvignon | Napa, California 28
 LA JASSINE | Cotes du Rhone Villages | France 13
 LOTE 44 | Malbec | Argentina 13
 PIKE ROAD | Pinot Noir | Oregon 12
 HORSESHOES & HANDGRENADES | Red Blend | Oregon 13
 RAMON BILBAO | Rioja | Spain 13

BEVERAGES ON TAP

WHITE WINE | 10

SAUVIGNON BLANC | New Zealand
 PROSECCO | Italy
 ROSÉ | Italy

RED WINE | 10

RED BLEND | Washington
 PINOT NOIR | California
 TEMPRANILLO | Spain

BEER

DOUBLE CLUTCH BREWING COMPANY | Helles Lager | Evanston, Illinois 8
 DOUBLE CLUTCH BREWING COMPANY | Featured Tap | Evanston, Illinois 8
 HALF ACRE DAISY CUTTER | Pale Ale | Chicago, Illinois 8
 ALLAGASH WHITE | Witbier | Portland, Maine 8
 CRUZ BLANCA MEXICO CALLING | Lager | Chicago, Illinois 8
 NORTH COAST SCRIMSHAW | Pilsner | Fort Bragg, California 8
 RAVINIA DIVERSY STATION | Juicy Pale Ale | Highland Park, Illinois 8
 SKETCHBOOK ORANGE DOOR | IPA | Skokie, Illinois 8

OTHER TAPS

PESCADERO HOUSE MARGARITA | Casamigos Blanco..... 13
 FEATURED SIGNATURE COCKTAIL | Ask your server for details 13

BOTTLES & CANS

KROMBACHER | N/A Pils | Germany..... 7
 RED STRIPE | Lager | Jamaica..... 7
 FEATURED PACKAGED BEER 8

NON-ALCOHOLIC BEVERAGES

MILK 3.25	JUICE 3.50	GINGER BEER 4	ICED TEA 3.50
SODA 3.50	COFFEE 3.50	LEMONADE 3.50	MOCK-TAIL 6

SIGNATURE COCKTAILS

----- 14 -----

VANDALAY'S COVE

Casamigos Cristalino, Grapefruit Juice, Lime Juice, Raspberry Puree, Mexican Lager

CASTAWAY

Pescadero Gin, Elderflower, Sauvignon Blanc

FISHMONGER

Macchu Pisco, Peychaud's Apertivo, Lime Juice, Egg White

LADY LYDIA

Ketel One Vodka, Passion Fruit Liqueur, Lemon Juice, Prosecco

LAUREL REEF MARGARITA

Nosotros Blanco Tequila, Del Maguey Vida Mezcal, Pierre Ferrand Dry Curaçao, Lime Juice & Agave Nectar

ODIN'S PAINKILLER

Plantation Pineapple Rum, Pineapple & Orange Juice, Cream of Coconut, Nutmeg

SUNSET TRAWLER

La Luna Mezcal, Peach Puree, Lemon Juice, Ginger Beer, Buckspice Ginger Bitters

THE HAIL STORM

Pescadero Vodka, Violet Liqueur, Elderflower Liqueur, Triple Sec, Lime Juice

WESTERFIELD OLD FASHIONED

Old Grand-Dad 100 Bourbon, Demerara Simple Angostura Bitters, Cherry Bitters

WILMETTE BEACH NEGRONI

Hendrick's Gin, Luxardo Bitter Bianco, Carpano Bianco Vermouth

WALNUT MANHATTAN

Maker's 46 Bourbon, Averna Amaro Demerara Simple, Walnut Bitters

OYSTER SHOOTER | 7

Pescadero Vodka, No.1 Bloody Mix, Old Bay, Fresh Shucked Oyster

HAPPY HOUR

ALL DRINKS ON TAP \$5
 \$1 OFF ALL OYSTERS

MONDAY - FRIDAY 3- 5 PM



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PESCADERO

SEAFOOD & OYSTER BAR



LUNCH MENU

- JAMES DAY, EXECUTIVE CHEF -

FIRST CATCH

CRAB CAKES 22

100% Lump Crab, Corn Relish,
Smoked Paprika Aioli

*SEAFOOD CEVICHE 21

Gulf Shrimp, Salmon, Scallop &
Whitefish, Citrus, Avocado, Served
With Tortilla Chips

SEAFOOD SKEWER 24

Grilled Jumbo Gulf Shrimp
& Sea Scallops, Charred Asparagus
Salad, Chili Lime Honey Drizzle

LOBSTER SLIDERS

3 FOR 26

Maine Lobster Salad, Hawaiian
Rolls, Shredded Romaine

CHARRED OCTOPUS 21

Garlic Fingerling Potatoes, Saffron Aioli,
Fennel Frisée Salad

LOBSTER MAC & CHEESE 22

Smoked White Cheddar, Gouda,
Grana Padano

RHODE ISLAND CALAMARI 18

Banana Peppers, Scallions,
Lemon Garlic Butter

SOUP & SALAD

Add To Any Salad:

Chicken 7

Chilled Grilled Shrimp 10

Grilled Salmon 12 *Ahi Tuna 12

***Steak 12**

HEIRLOOM TOMATO PANZANELLA 17

Heirloom Tomatoes, Toasted Ciabatta,
Avocado, Lemon Thyme Vinaigrette, Petite
Basil, Fennel Pollen

SHAVED BRUSSELS SALAD 16

Radicchio, Manchego, Pistachios,
Red Oak Apples, Pickled
Red Onion, Lemon Thyme White
Balsamic Vinaigrette

CHOPPED SALAD 16

Roasted Corn, Radish, English Cucumber,
Marinated Roasted Tomatoes,
Avocado, Queso Fresco,
Sunflower Seeds, Tarragon Ranch

*CAESAR SALAD 10/14

Romaine, Garlic Croutons,
Parmesan, Classic Dressing

ICEBERG WEDGE 13

Baby Heirloom Tomatoes, Red Onion,
Smoked Pepper Bacon,
Creamy Bleu Cheese

NEW ENGLAND CLAM CHOWDER

Cup / 9 Bowl / 12

SHELLFISH BAR

KING CRAB LEGS MP

Steamed, 1/2 lb or Pound

GRILLED OYSTERS 27

Chipotle - Lime Butter

GRILLED & CHILLED SHRIMP COCKTAIL 16

With Caper Berry Cocktail Sauce

DAILY *Specials* BOARD

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ASK YOUR SERVER FOR MORE INFORMATION

OYSTER

DAILY



SPECIAL

CATCH

UNDER THE SEA

PAN SEARED DIVER SCALLOPS 38

Pea & Mint Puree, Ember Roasted Heirloom
Carrots, Pea Tendrils, Cumin Vinaigrette

*SESAME CRUSTED AHI TUNA 28

Jasmine Rice, Wakame Cucumber Salad,
Wasabi Soy Sauce

CORN FLAKE & ALMOND CRUSTED WHITEFISH 26

Summer Corn Succotash, Sweet Corn Crema

BOURBON GLAZED CEDAR PLANK SALMON 32

Zucchini & Summer Squash Sott'olio, with Grilled,
Chilled, and Dilled Fingerling Potato Salad

FISH N' CHIPS 19

Icelandic Cod, Tartar Sauce,
Traditional Slaw, Parmesan Fries

CIOPPINO 32

Mussels, Squid, Shrimp, Fish,
Fingerling Potatoes, Corn, Tomato Wine Base,
Fresh Baked Bread

MUSSELS FRITES 22

1 lb PEI Mussels, Shallots, Garlic,
DCBC Beer Broth, Fennel,
Parmesan Fries

GRILLED CHILEAN SEA BASS 44

Fried Rice, Egg, Zucchini, Yellow Squash,
Carrots, Red & Yellow Onion, Sesame Oil,
Ginger, Orange Chutney

THE LAND

GRILLED MARINATED SKIRT STEAK 26

Tomatillo Avocado Salsa, Parmesan Fries

HAND-HELDS

Substitute Side Salad for \$3

THAI BBQ WILD SALMON AVOCADO BLT 22

Brioche Bun, Pepper Bacon, Baby Field Greens,
Tomato, Parmesan Fries

BLACKENED FISH TACOS 21

Grilled Mahi Mahi,
Jicama Slaw, Chili Aioli

*PESCADERO BURGER 19

Brioche Bun, Grilled,
1/2 lb Grass-Fed Beef,
Chili Aioli, Shredded Lettuce,
Tomato, Smoked White Cheddar,
Avocado, Pickled Red Onions
Parmesan Fries

TEMPURA CHICKEN 17

French Bread, Shredded Lettuce,
Sliced Heirloom Tomato, Chili Aioli, Avocado
Parmesan Fries

BEYOND VEGGIE BURGER 20

Wild Mushrooms, Pickled Red Onions,
Smoked White Cheddar, Chili Aioli
Parmesan Fries

LOBSTER ROLL 28

Fresh Maine Lobster, Grilled
Buttered Roll, Lemon Juice, Mayo
Parmesan Fries

SIDES

PARMESAN FRIES 8

MAC & CHEESE 10

Smoked White Cheddar, Gouda,
Grana Padano

GRILLED ASPARAGUS 10

ROASTED SQUASH MUSHROOM RISOTTO 10

Grana Padano, Butternut Squash Puree

ROASTED VEGETABLES 12

Zucchini, Squash, Onion,
Cauliflower, Bell Peppers

BRUSSELS CHIPS 13

Honey Balsamic Drizzle, Tomatoes, Green
Onions, Shaved Almonds

WEEKEND BRUNCH

SATURDAY & SUNDAY
11:00 AM - 3:00 PM



GLUTEN FREE

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WINE BY THE GLASS

VANDALAY BRANDS PRIVATE LABEL

SOPRAVENTO Pinot Grigio Italy.....	11
RIVERSARSI Cabernet Sauvignon Italy.....	12

WHITE

BURGANS Albariño Spain.....	13
CHATEAU DUCASSE Bordeaux Blanc France.....	12
CROSSBARN Chardonnay California.....	13
SONOMA-CUTRER Chardonnay California.....	15
SANTA MARGHERITA Pinot Grigio Italy.....	14
FIRESTEED Pinot Gris Oregon.....	12
CHARLES KRUG Sauvignon Blanc California.....	15
DR. H. THANISCH Riesling Germany.....	12
CAKEBREAD Sauvignon Blanc California.....	16
BRASSFIELD SERENITY White Blend California.....	13

ROSE

HAMPTON WATER Grenache Rosé France.....	13
WHISPERING ANGEL Rosé France.....	14
KOBAL Sparkling Rosé Slovenia.....	14

RED

PEY LA TOUR Bordeaux France.....	14
IN SHEEP'S CLOTHING Cabernet Sauvignon Washington.....	13
BRASSFIELD Pinot Noir California.....	13
CAYMUS Cabernet Sauvignon Napa, California.....	28
LA JASSINE Cotes du Rhone Villages France.....	13
LOTE 44 Malbec Argentina.....	13
PIKE ROAD Pinot Noir Oregon.....	12
HORSESHOES & HANDGRENADES Red Blend Oregon.....	13
RAMON BILBAO Rioja Spain.....	13

BEVERAGES ON TAP

WHITE WINE | 10

SAUVIGNON BLANC New Zealand
PROSECCO Italy
ROSÉ Italy

RED WINE | 10

RED BLEND Washington
PINOT NOIR California
TEMPRANILLO Spain

BEER

DOUBLE CLUTCH BREWING COMPANY Helles Lager Evanston, Illinois.....	8
DOUBLE CLUTCH BREWING COMPANY Featured Tap Evanston, Illinois.....	8
HALF ACRE DAISY CUTTER Pale Ale Chicago, Illinois.....	8
ALLAGASH WHITE Witbier Portland, Maine.....	8
CRUZ BLANCA MEXICO CALLING Lager Chicago, Illinois.....	8
NORTH COAST SCRIMSHAW Pilsner Fort Bragg, California.....	8
RAVINIA DIVERSY STATION Juicy Pale Ale Highland Park, Illinois.....	8
SKETCHBOOK ORANGE DOOR IPA Skokie, Illinois.....	8

OTHER TAPS

PESCADERO HOUSE MARGARITA Casamigos Blanco.....	13
FEATURED SIGNATURE COCKTAIL Ask your server for details.....	13

BOTTLES & CANS

KROMBACHER N/A Pils Germany.....	7
RED STRIPE Lager Jamaica.....	7
FEATURED PACKAGED BEER.....	8

NON-ALCOHOLIC BEVERAGES

MILK 3.25	JUICE 3.50	GINGER BEER 4	ICED TEA 3.50
SODA 3.50	COFFEE 3.50	LEMONADE 3.50	MOCKTAIL 6

SIGNATURE COCKTAILS

----- 14 -----

VANDALAY'S COVE

Casamigos Cristalino, Grapefruit Juice, Lime Juice, Raspberry Puree, Mexican Lager

CASTAWAY

Pescadero Gin, Elderflower, Sauvignon Blanc

FISHMONGER

Macchu Pisco, Peychaud's Apertivo, Lime Juice, Egg White

LADY LYDIA

Ketel One Vodka, Passion Fruit Liqueur, Lemon Juice, Prosecco

LAUREL REEF MARGARITA

Nosotros Blanco Tequila, Del Maguey Vida Mezcal, Pierre Ferrand Dry Curaçao, Lime Juice & Agave Nectar

ODIN'S PAINKILLER

Plantation Pineapple Rum, Pineapple & Orange Juice, Cream of Coconut, Nutmeg

SUNSET TRAWLER

La Luna Mezcal, Peach Puree, Lemon Juice, Ginger Beer, Buckspice Ginger Bitters

THE HAIL STORM

Pescadero Vodka, Violet Liqueur, Elderflower Liqueur, Triple Sec, Lime Juice

WESTERFIELD OLD FASHIONED

Old Grand-Dad 100 Bourbon, Demerara Simple Angostura Bitters, Cherry Bitters

WILMETTE BEACH NEGRONI

Hendrick's Gin, Luxardo Bitter Bianco, Carpano Bianco Vermouth

WALNUT MANHATTAN

Maker's 46 Bourbon, Averna Amaro Demerara Simple, Walnut Bitters

OYSTER SHOOTER | 7

Pescadero Vodka, No.1 Bloody Mix, Old Bay, Fresh Shucked Oyster

HAPPY HOUR

ALL DRINKS ON TAP \$5
\$1 OFF ALL OYSTERS

MONDAY - FRIDAY 3- 5 PM



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BRUNCH

SATURDAY & SUNDAY 11 A.M. - 3 P.M.

MARYLAND BLUE LUMP CRAB CAKE BENEDICT 19
Smoked Chili Hollandaise, Breakfast Potatoes

SMOKED SALMON AVOCADO TOAST 18
Poached Egg, Multigrain Toast, Charred Red Onion, Tomato & Asparagus Relish, Baby Greens, Smoked Chili Hollandaise

LOBSTER OMELETTE 20
Three Eggs, Asparagus, Sun-Dried Tomato, Manchego Cheese, Breakfast Potatoes, Toast

ALL ABOARD OMELETTE 15
Three Eggs, Red Onion, Bell Peppers, Sun-Dried Tomato, Manchego Cheese, Breakfast Potatoes, Toast |Add Pepper Bacon or Maple Breakfast Sausage /4|

CHRISTIAN'S STUFFED FRENCH TOAST 16
Cream Cheese, Mixed Berries, Morita Maple Syrup

LEMON RICOTTA BLUEBERRY PANCAKES 13
Fresh Blue Berries, Lemon Cream

EGGS YOUR WAY 15
Three Eggs, Choose Pepper Bacon or Maple Breakfast Sausage, Breakfast Potatoes, Toast

THAI BBQ SHRIMP N' SWEET POTATO GRITS 18
Bacon Wrapped Shrimp, Corn Salsa, Beurre Blanc, Poached Fried Egg

"PESCADERO HANGOVER" LOBSTER CHILAQUILES 20
Guajillo (Red) or Green Salsa, Whipped Sour Cream, Diced Onion, Avocado, Cilantro, Crumbled Queso Fresco, Sliced Radish, Sunny Side Egg

LOBSTER ROLL 28
Fresh Maine Lobster, Grilled Buttered Roll, Lemon Juice, Mayo, Breakfast Potatoes

THAI BBQ WILD SALMON AVOCADO BLT 22
Brioche Roll, Smoked Pepper Bacon, Tomato, Baby Field Greens, Breakfast Potatoes

PESCADERO BURGER 19
Wood Grilled, 1/2 Lb Grass-Fed Beef, Chili Aioli, Shredded Lettuce, Tomato, Smoked White Cheddar, Avocado, Pickled Red Onions, Breakfast Potatoes or Side Salad |Add Fried Egg /2 or Bacon /4|

WOOD GRILLED SEAFOOD SKEWER 23
Grilled Jumbo Gulf Shrimp & Sea Scallops, Charred Asparagus Salad, Chili Lime Honey Drizzle

BLACKENED FISH TACOS 20
Wood Grilled Mahi Mahi, Chili Aioli, Jicama Slaw, Corn Salsa

CHOPPED SALAD 16
Roasted Corn, Radish, English Cucumber, Marinated Roasted Tomatoes, Avocado, Queso Fresco, Sunflower Seeds, Tarragon Ranch

SHAVED BRUSSELS SALAD 16
Radicchio, Manchego Cheese, Pistachio, Red Oak Apple, Pickled Red Onion, Lemon Thyme White Balsamic Vinaigrette

ICEBERG WEDGE 13
Baby Heirloom Tomato, Red Onion, Smoked Pepper Bacon, Creamy Bleu Cheese

SEAFOOD CEVICHE 21
Gulf Shrimp, Salmon, Scallop, Whitefish, Citrus, Avocado, Tortilla Chips

NEW ENGLAND CLAM CHOWDER
Cup /9 Bowl /12

SIDES

BRUSSEL CHIPS 12	SOURDOUGH TOAST..... 3
SMOKED PEPPER BACON 6	MULTIGRAIN TOAST 3
BREAKFAST SAUSAGE 6	ENGLISH MUFFIN 3
SEASONAL FRUIT 6	MINI STACK PANCAKES 8
BREAKFAST POTATOES 4	CINNAMON BUN 7
EGG 3	

A 2.5% charge is added to all checks to help fund programs such as health insurance, 401(k) and other fringe benefits provided to our employees.

We thank you for supporting a healthier & happier restaurant staff.

THIS CHARGE IS NOT MANDATORY AND IF YOU WOULD LIKE IT REMOVED, PLEASE LET US KNOW.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk for food-borne illness.



WINE BY THE BOTTLE



SPARKLING

VILLA BRAIDA <i>Prosecco</i> Italy	46
VEUVE CLICQUOT <i>Brut Champagne</i> France	98
BILLECART-SALMON <i>Brut Rosé</i> France	120
BILLECART-SALMON <i>Blanc de Blanc Champagne</i> France	130

ROSÉ

MAISON NOIR <i>Love Drunk</i> Oregon	42
NOTORIOUS PINK <i>Grenache Rosé</i> France	42
HAMPTON WATER <i>Grenache Rosé</i> France	42
GAI'A <i>14-18H</i> Greece	34
MASSAYA <i>Beqaa Valley Rosé</i> Lebanon	36

WHITE

ELADIO PINEIRO <i>Envidia Cochina</i> Albarino Spain	50
CALERA <i>Central Coast</i> Chardonnay California	64
CAKEBREAD <i>Chardonnay</i> California	132
ORIN SWIFT <i>Mannequin</i> Chardonnay California	78
CHATEAU DE SANCERRE Sancerre France	64
RAATS FAMILY <i>Unwooded</i> Chenin Blanc South Africa	38
LAURENZ V. <i>Singing Und Sophie</i> Gruner Veltliner Austria	48
II CARPINO <i>Malvasia</i> Italy	100
DOMAINE BREGEON <i>Sur Lie Sevre</i> Muscadet France	40
LOUIS MOREAU <i>Petit Chablis</i> France	54
PULLUS Pinot Grigio Slovenia	38
BRASSFIELD <i>Pinot Gris</i> California	54
BISCHOFliche WEINGUTER TIER <i>Dom</i> Riesling Germany	48
JACQUES DUMONT <i>Sancerre</i> France	64
CAKEBREAD <i>Sauvignon Blanc</i> California	66
EXCELSIOR <i>Sauvignon Blanc</i> South Africa	38
PAGO del CIELO <i>Celeste</i> Verdejo Spain	38
TERRE di RAI Pinot Grigio Italy	38
FRESCOBALDI MASSOVIVO Vermentino Italy	40

RED

MARQUES DE VARGAS <i>Rioja</i> Red Blend Spain	55
AMPELEIA <i>Costa Toscana</i> Alicante Italy	68
FAR NIENTE Cabernet Sauvignon California	280
BRASSFIELD Cabernet Sauvignon California	55
NINE HATS <i>Cabernet Sauvignon</i> Washington	50
ORIN SWIFT <i>Papillon</i> Cabernet Sauvignon California	148
DOMAINE LAFAGE <i>Narassa</i> Red Blend France	48
SUSANA BALBO <i>Signature</i> Malbec Argentina	62
ORIN SWIFT <i>Machete</i> Petite Sirah California	110
BELLE GLOS <i>Clark & Telephone</i> Pinot Noir California	82
COLENE CLEMENS <i>Dopp Creek</i> Pinot Noir California	60
JEAN-CLAUDE BOISSET <i>Bourgogne Les Ursulines</i> Pinot Noir France	50
PATZ & HALL <i>Sonoma Coast</i> Pinot Noir California	72
ROUTESTOCK <i>Route 116</i> Pinot Noir California	46
DOMAINE DE BEAURENARD <i>Chateauneuf-du-Pape</i> Red Blend France	120
HARVEY & HARRIET Red Blend California	56
ORIN SWIFT <i>Abstract</i> Red Blend California	88
PARADUXX <i>Proprietary</i> Red Blend California	94
DRISCOLL <i>Tilth</i> Zinfandel California	30
BUGLIONI <i>Il Lussurioso Amarone</i> Red Blend Italy	115
TERRE del CORNO AUREO Montepulciano D'Abruzzo Italy	40
CAYMUS Cabernet Sauvignon Napa Valley	130

HAPPY HOUR • MONDAY - FRIDAY
3 - 5 PM • \$5 DRINKS ON TAP



PREMIUM SPIRITS



VODKA

15 OZ POUR

KETEL ONE	11
KETEL ONE CUCUMBER & MINT	11
KETEL ONE PEACH & ORANGE BLOSSOM	11
ST. GEORGE GREEN CHILE	10
TITO'S	11

GIN

15 OZ POUR

CITADELLE	11
DETROIT CITY PEACEMAKER	11
HENDRICK'S	11
KOVAL DRY	10
KOVAL BARRELED	12
THE BOTANIST	12

TEQUILA & MEZCAL

15 OZ POUR

CASA DRAGONES BLANCO	12
CASAMIGOS BLANCO	13
CASAMIGOS REPOSADO	14
CASAMIGOS ANEJO	15
DON JULIO 1942 ANEJO	36
GRAN DOVEJO BLANCO	11
CASAMIGOS REPOSADO CRISTALINO	12
DEL MAGUEY VIDA MEZCAL	11
LA LUNA MEZCAL	11
NOSOTROS BLANCO	11

BOURBON, RYE & SCOTCH

15 OZ POUR

BASIL HAYDEN BOURBON	13
BLANTON'S BOURBON	19
BLAUM BROS BOURBON	12
BLAUM BROS RYE	12
DEWARS WHITE LABEL SCOTCH	11
EMERALD GIANT RYE	10
JACK DANIEL'S WHISKEY	10
JOHNNIE WALKER BLACK LABEL	11
KNOB CREEK BOURBON	11
KNOB CREEK RYE	11
LOST MONARCH WHISKEY	10
MACALLAN 12 YR	15
MACALLAN 18 YR	40
MAKER'S MARK BOURBON	11
MAKER'S 46 BOURBON	13
OLD FORESTER	10
OLD-GRAND DAD BOURBON	10
SAVAGE & COOKE LIP SERVICE RYE	13
WOODFORD RESERVE	12

RUM

15 OZ POUR

CAPTAIN MORGAN WHITE	10
CAPTAIN MORGAN SPICED	10
FLOR DE CAÑA EXTRA SECO	11
PLANTATION 3 STARS	10
PLANTATION DARK	10
PLANTATION PINEAPPLE	10

CORDIALS & LIQUEURS

15 OZ POUR

ANTICA TORINO AMARO	11
AVERNA AMARO SICILIANO	10
BAILEY'S	9
COGNAC PARK VSOP	13
FRANGELICO	10
KAHLUA	9
LUXARDO FERNET AMARO	10
LUXARDO AMARETTO	10
MACCHU PISCO	10
JEPPSON'S MALORT	10
MELETTI CIOCCOLATO	8
PEYCHAUD'S APERITIVO	10