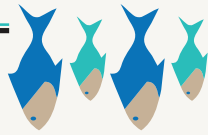


PESCADERO

SEAFOOD & OYSTER BAR



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

Calabrian Octopus | 21

Grilled Broccolini, Fingerling Potatoes,
Pistachio, Calabrian Pepper

Rhode Island Calamari | 18

Banana Peppers, Scallions,
Lemon Garlic Butter

Wood Grilled Seafood Skewer | 32

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

SALADS & SOUPS

Add to any salad:

Chicken 7 | Shrimp 10 | Grilled Salmon 12
*Ahi Tuna 14 | *Steak 12

Shaved Brussels Salad | 16

Radicchio, Manchego Cheese, 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 | 11 / 15

Romaine, Garlic Croutons,
Parmesan, Classic Dressing

Iceberg Wedge | 14

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

Lobster Bisque

Cup | 11 Bowl | 14

New England Clam Chowder

Cup | 9 Bowl | 12

SIDES

Parmesan Fries | 8

Make them Parmesan Truffle Fries | +2

Wood Grilled Asparagus | 10

Roasted Vegetables | 12

Zucchini, Squash, Onion,
Cauliflower, Bell Peppers

Brussels Chips | 13

Honey Balsamic Drizzle, Tomatoes,
Green Onions, Shaved Almonds

Mac & Cheese | 14

Fresh Pasta, Smoked White Cheddar,
Gouda, Grana Padano

LUNCH MENU

SHELLFISH BAR

King Crab Legs | MP

Wood Grilled or Steamed, ½ lb or 1 lb

Classic Shrimp Cocktail | 16

Cocktail Sauce



Oysters & Specials

Ask about our East & West Coast
Oysters and Daily Specials!

Join us for Happy Hour Monday-Friday
from 3pm-5pm.



THE LAND

Brick Chicken | 26

Fried Rice, Egg, Zucchini,
Yellow Squash, Carrots, Red Onion,
Sesame Oil, Lemon Butter Sauce

*Wood Grilled Skirt Steak | 35

Maitre D Butter, Grilled Broccolini,
Fingerling Potatoes

HAND-HELDS

Substitute House or Caesar Side Salad | 3
Substitute Truffle Parmesan Fries | 2

Thai BBQ Wild Salmon

Avocado BLT | 22

Wood Grilled Salmon, Brioche Bun, Smoked Pepper
Bacon, Baby Field Greens, Tomato, Parmesan Fries

Blackened Fish Tacos | 21

Grilled Mahi Mahi, Corn Tortillas, Jicama Slaw, Chili
Aioli

*Pescadero Burger | 19

½ lb Schweid & Sons Heritage Angus Beef, Brioche
Bun, Chili Aioli, Shredded Lettuce, Tomato, Smoked
White Cheddar, Avocado, Pickled Red Onions,
Parmesan Fries

Substitute Veggie Patty | +2

Lobster Roll | 28

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

Join us for Weekend Brunch!

Saturday & Sunday
11 a.m. - 3 p.m.

James Day, Executive Chef

V: vegetarian

: gluten free

UNDER THE SEA

*Sesame Crusted Ahi Tuna | 32

Jasmine Rice, Wakame Cucumber
Salad, Wasabi Soy Sauce

Pan Seared Diver Scallops | 38

Brussels Sprout Leaves, Oyster Mushrooms,
Lemon & Chive Burre Blanc

Wood Grilled Chilean Sea Bass | 44

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

Bourbon Glazed Cedar

Plank Salmon | 32

Roasted House Vegetables, Grilled, Dilled
& Chilled Fingerling Potato Salad

Corn Flake & Almond

Crusted Whitefish | 26

Corn Succotash, Sweet Corn Crema

Mussels Frites | 22

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

Fish N' Chips | 20

North Atlantic Cod, Tartar Sauce,
Traditional Slaw, Parmesan Fries

Cioppino | 32

Mussels, Squid, Shrimp, Salmon, Mahi,
Manila Clam, White Wine, Tomato

FRESH PASTAS

Lobster Mac & Cheese | 31

Creste de Gallo Pasta, Cold Water
Lobster, Smoked White Cheddar, Gouda,
Grana Padano, Ciabatta Breadcrumbs

Rigatoni Ahi Ragu | 22

Rigatoni, Ahi Tuna Ragu,
Cherry Tomato, Caper Berries

Linguine & Clams | 25

Linguini, Manila Clams, Chopped Clams, White
Wine, Aleppo Pepper,
Lemon Zest, Parsley

Smoked Salmon Campanelle | 26

Campanelle Pasta, House
Smoked Salmon, Preserved Lemon,
Toasted Pine Nuts

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

A 3% charge is added to all checks
to help fund programs such as health
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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.

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

Pescadero 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

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

Sunset Trawler

Dos Hombres Mezcal, Peach Puree, Lemon Juice,
Ginger Beer, Buckspice Ginger Bitters

The Hael Storm

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

Westerfield Old Fashioned

Old Grand-Dad 100 Bourbon, Demerara,
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, Walnut Bitters

Oyster Shooter | 7

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

BEVERAGES ON TAP

Beer

From our partner brewery:

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

Three Floyd's Gumballhead
Munster, Indiana | 8

Ravinia Diversy Station, Juicy Pale Ale
Highland Park, Illinois | 8

Sketchbook Orange Door, IPA
Skokie, Illinois | 8

Wine | 11

Sauvignon Blanc | New Zealand

Prosecco | Italy

Red Blend | Washington

Pinot Noir | California

Tempranillo | Spain

Rosé | Italy

Other Taps

**Pescadero House Margarita |
Nosotros Blanco** | 13

**Featured Signature Cocktail |
Ask your server for details** | 13

WINE BY THE GLASS

White

Sopravento, Pinot Grigio
Italy | 12

Santa Margherita, Pinot Grigio
Italy | 15

Crossbarn, Chardonnay
California | 14

Sonoma-Cutrer, Chardonnay
California | 16

**Villa Maria, Sauvignon Blanc,
Marlborough** | New Zealand | 13

Andis, Sauvignon Blanc
California | 14

Charles Krug, Sauvignon Blanc
California | 15

Cakebread, Sauvignon Blanc
California | 16

**Chateau Ducasse,
Bordeaux Blanc** | France | 12

**Foral D'Melgaco, Alvarinho,
Vino Verde** | Portugal | 13

**L'Ecole, Semillon, Columbia
Valley** | Washington | 13

Burgans, Albariño | Spain | 14

Dr. H. Thanisch, Riesling
Germany | 14

**Cantina Mesa, Vermentino
di Sardegna** | Italy | 14

Chateau De Sancerre, Sancerre
France | 16

Red

Graffigna, Malbec | San Juan | 13

Lote 44, Malbec | Argentina | 14

Pierre, Cabernet Franc
France | 13

Riversarsi, Cabernet Sauvignon
Italy | 13

**In Sheep's Clothing, Cabernet
Sauvignon** | Washington | 14

**Bonanza, Cabernet Sauvignon,
By Caymus** | California | 14

BonAnno, Cabernet Sauvignon
Alexander Valley | 15

Caymus, Cabernet Sauvignon
Napa, California | 30

Banshee, Pinot Noir
Santa Barbara | 12

Brassfield, Pinot Noir
California | 14

Pike Road, Pinot Noir
Oregon | 14

Trenel, Beaujolais | France | 13

**Horseshoes & Handgrenades,
Red Blend** | Oregon | 14

DeLille Cellar, Metier Red
Columbia Valley | 14

Chateau La Pigotte | France | 14

Pey la tour, Bordeaux | France | 15

Pormenor, Douro Tinto
Portugal | 15

Sparkling & Rosé

Jeio, Prosecco Brut | Italy | 13

**Hampton Water, Grenache
Rosé** | France | 14

Hampton Water, Sparkling Rosé
France | 15

Whispering Angel, Rosé
France | 15

**Moet & Chandon, Brut Imperial
187 ml.** | France | 28

BOTTLES & CANS

Pescadero Pils | 8
Pilsner | Double Clutch
Brewing Company

Heineken | 7
Lager | Germany

Heineken Silver | 7
Lager | Germany

Heineken 0.0 | 7
N/A | Germany

Krombacher N/A Pilsner | 7
N/A | Germany

Red Stripe | 7
Lager | Jamaica

MOCKTAILS | 10

Pina Collider
Pineapple Juice, Lime Juice,
Coconut Cream, Mango Puree

Monday "Margarita"
Clean Co. N/A Tequila,
Lime Juice, Orange Juice,
Agave Syrup, Salt Rim

Pescadero Passion
Lemon Juice, Grapefruit
Juice, Passionfruit Puree,
Club Soda, Tajin Rim

Rotating Mocktail
Please ask your
server for details

P E S C A D E R O

SEAFOOD & OYSTER BAR



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

Calabrian Octopus | 21

Grilled Broccolini, Fingerling Potatoes,
Pistachio, Calabrian Pepper

Rhode Island Calamari | 18

Banana Peppers, Scallions,
Lemon Garlic Butter

Wood Grilled Seafood Skewer | 32

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

SALADS & SOUPS

Add to any salad:

Chicken 7 | Shrimp 10 | Grilled Salmon 12
*Ahi Tuna 14 | *Steak 12

Shaved Brussels Salad | 16

Radicchio, Manchego Cheese, 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 | 11 / 15

Romaine, Garlic Croutons,
Parmesan, Classic Dressing

Iceberg Wedge | 14

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

Lobster Bisque

Cup | 11 Bowl | 14

New England Clam Chowder

Cup | 9 Bowl | 12

SIDES

Parmesan Fries | 8

Make them Parmesan Truffle Fries | +2

Wood Grilled Asparagus | 10

Roasted Vegetables | 12

Zucchini, Squash, Onion,
Cauliflower, Bell Peppers

Brussels Chips | 13

Honey Balsamic Drizzle, Tomatoes,
Green Onions, Shaved Almonds

Mac & Cheese | 14

Fresh Pasta, Smoked White Cheddar,
Gouda, Grana Padano

DINNER MENU

SHELLFISH BAR

King Crab Legs | MP

Wood Grilled or Steamed, ½ lb or 1 lb

Classic Shrimp Cocktail | 16

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.

Please check with your server for availability



Oysters & Specials

Ask about our East & West Coast
Oysters and our Daily Specials!



THE LAND

Brick Chicken | 26

Fried Rice, Egg, Zucchini,
Yellow Squash, Carrots, Red Onion,
Sesame Oil, Lemon Butter Sauce

*Wood Grilled Skirt Steak | 35

Maître D Butter, Grilled Broccolini,
Fingerling Potatoes

HAND-HELDS

Substitute House or Caesar Side Salad | 3

Truffle Parmesan Fries | 2

Thai BBQ Wild Salmon

Avocado BLT | 22

Wood Grilled Salmon, Brioche Bun, Smoked Pepper
Bacon, Baby Field Greens, Tomato, Parmesan Fries

Blackened Fish Tacos | 21

Grilled Mahi Mahi, Corn Tortillas, Jicama Slaw, Chili
Aioli

*Pescadero Burger | 19

½ lb Schweid & Sons Heritage Angus Beef, Brioche
Bun, Chili Aioli, Shredded Lettuce, Tomato, Smoked
White Cheddar, Avocado, Pickled Red Onions,
Parmesan Fries

Substitute Veggie Patty | +2

Lobster Roll | 28

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

Join us for Weekend Brunch!

Saturday & Sunday
11 a.m. – 3 p.m.

James Day, Executive Chef

V: vegetarian

: gluten free

UNDER THE SEA

*Sesame Crusted Ahi Tuna | 36

Jasmine Rice, Wakame Cucumber
Salad, Wasabi Soy Sauce

Pan Seared Diver Scallops | 44

Brussels Sprout Leaves, Oyster Mushrooms,
Lemon & Chive Burre Blanc

Wood Grilled Chilean Sea Bass | 44

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

Bourbon Glazed Cedar

Plank Salmon | 32

Roasted House Vegetables, Grilled, Dilled
& Chilled Fingerling Potato Salad

Corn Flake & Almond

Crusted Whitefish | 26

Corn Succotash, Sweet Corn Crema

Mussels Frites | 22

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

Fish N' Chips | 20

North Atlantic Cod, Tartar Sauce,
Traditional Slaw, Parmesan Fries

Cioppino | 32

Mussels, Squid, Shrimp, Salmon, Mahi,
Manila Clam, White Wine, Tomato

FRESH PASTAS

Lobster Mac & Cheese | 31

Creste de Gallo Pasta, Cold Water
Lobster, Smoked White Cheddar, Gouda,
Grana Padano, Ciabatta Breadcrumbs

Rigatoni Ahi Ragu | 22

Rigatoni, Ahi Tuna Ragu,
Cherry Tomato, Capers Berries

Linguine & Clams | 25

Linguini, Manila Clams, Chopped Clams, White
Wine, Aleppo Pepper,
Lemon Zest, Parsley

Smoked Salmon Campanelle | 26

Campanelle Pasta, House
Smoked Salmon, Preserved Lemon,
Toasted Pine Nuts

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

A 3% 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.

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

Pescadero 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

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

Sunset Trawler

Dos Hombres Mezcal, Peach Puree, Lemon Juice, Ginger Beer, Buckspice Ginger Bitters

The Hael Storm

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

Westerfield Old Fashioned

Old Grand-Dad 100 Bourbon, Demerara, 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, Walnut Bitters

Oyster Shooter | 7

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

BEVERAGES ON TAP

Beer

From our partner brewery:

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

Three Floyd's Gumballhead
Munster, Indiana | 8

Ravinia Diversy Station, Juicy Pale Ale
Highland Park, Illinois | 8

Sketchbook Orange Door, IPA
Skokie, Illinois | 8

Wine | 11

Sauvignon Blanc | New Zealand

Prosecco | Italy

Red Blend | Washington

Pinot Noir | California

Tempranillo | Spain

Rosé | Italy

Other Taps

Pescadero House Margarita | Nosotros Blanco | 13

Featured Signature Cocktail | Ask your server for details | 13

WINE BY THE GLASS

White

Sopravvento, Pinot Grigio
Italy | 12

Santa Margherita, Pinot Grigio
Italy | 15

Crossbarn, Chardonnay
California | 14

Sonoma-Cutrer, Chardonnay
California | 16

Villa Maria, Sauvignon Blanc, Marlborough | New Zealand | 13

Andis, Sauvignon Blanc
California | 14

Charles Krug, Sauvignon Blanc
California | 15

Cakebread, Sauvignon Blanc
California | 16

Chateau Ducasse, Bordeaux Blanc | France | 12

Foral D'Melgaco, Alvarinho, VINO Verde | Portugal | 13

L'Ecole, Semillon, Columbia Valley | Washington | 13

Burgans, Albariño | Spain | 14

Dr. H. Thanisch, Riesling
Germany | 14

Cantina Mesa, Vermentino di Sardegna | Italy | 14

Chateau De Sancerre, Sancerre
France | 16

Red

Graffigna, Malbec | San Juan | 13

Lote 44, Malbec | Argentina | 14

Pierre, Cabernet Franc
France | 13

Riversarsi, Cabernet Sauvignon
Italy | 13

In Sheep's Clothing, Cabernet Sauvignon | Washington | 14

Bonanza, Cabernet Sauvignon, By Caymus | California | 14

BonAnno, Cabernet Sauvignon
Alexander Valley | 15

Caymus, Cabernet Sauvignon
Napa, California | 30

Banshee, Pinot Noir
Santa Barbara | 12

Brassfield, Pinot Noir
California | 14

Pike Road, Pinot Noir
Oregon | 14

Trenel, Beaujolais | France | 13

Horseshoes & Handgrenades, Red Blend | Oregon | 14

DeLille Cellar, Metier Red
Columbia Valley | 14

Chateau La Pigotte | France | 14

Pey la tour, Bordeaux | France | 15

Pormenor, Douro Tinto
Portugal | 15

Sparkling & Rosé

Jeio, Prosecco Brut | Italy | 13

Hampton Water, Grenache Rosé | France | 14

Hampton Water, Sparkling Rosé
France | 15

Whispering Angel, Rosé
France | 15

Moet & Chandon, Brut Imperial 187 ml. | France | 28

BOTTLES & CANS

Pescadero Pils | 8
Pilsner | Double Clutch Brewing Company

Heineken | 7
Lager | Germany

Heineken Silver | 7
Lager | Germany

Heineken 0.0 | 7
N/A | Germany

Krombacher N/A Pilsner | 7
N/A | Germany

Red Stripe | 7
Lager | Jamaica

MOCKTAILS | 10

Pina Collider
Pineapple Juice, Lime Juice, Coconut Cream, Mango Puree

Monday "Margarita"
Clean Co. N/A Tequila, Lime Juice, Orange Juice, Agave Syrup, Salt Rim

Pescadero Passion
Lemon Juice, Grapefruit Juice, Passionfruit Puree, Club Soda, Tajin Rim

Rotating Mocktail
Please ask your server for details

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.

