



Dine assured. Yankee Pier is committed to following sustainable practices that are healthy for ocean wildlife and the environment, as described by the Monterey Bay Aquarium's Seafood Watch Guide. For more information visit www.mbayaq.org.

SOUPS & SALADS

Classic New England Clam Chowder, Bacon, Dill Drop Biscuits	4.95/6.75/10.75
Today's Homemade Soup	4.75/6.50/10.50
Lobster Bisque, Brandy Whipped Cream	4.95/6.75/10.75
Yankee Salad, Fuji Apple, Sweet & Spicy Walnuts, Shaft Blue Cheese	8.95
Whole Leaf Caesar Salad, Parmesan, Croutons	7.95
Wedge of Iceberg Lettuce, Shaft Blue Cheese Dressing	7.95
Mixed Field Greens, Lemon Basil Vinaigrette, Housemade Ranch, Blue Cheese or 1000 Island	6.95
Add to any Salad:	
Chilled Shrimp 1.95 ea. Grilled Arctic Char 9.95 Petaluma Chicken Breast 7.95 Bacon .95	

STARTERS

Fried Local Monterey Bay Calamari*, Cocktail & Tartar Sauce	8.95
Chef's Fresh Market Ceviche, Corn Sea Salt Crackers	9.50
Steamed Manila Clams, Sweet Cherry Peppers, Paprika Broth & Pork Belly	12.95
Florida Popcorn Shrimp, Cocktail & Tartar Sauce	9.95

RAW BAR

Today's Oysters:
 Fanny Bay, BC
 Buckley Bay, Vancouver
 Malpeque, Northeast
 Hama Hama, Washington
 13.50 (6) 25.95 (12)

Chilled Florida Shrimp
 11.50 (6) 22.00 (12)

Cherrystone Clams
 13.50 (6) 25.95 (12)

Chef's Platter
 4 Fresh Oysters,
 2 Cherrystone Clams,
 2 Chilled Shrimp,
 Market Fresh Ceviche
 24.95

TODAY'S OCEAN-FRESH FISH

Hawaiian Ahi Tuna	23.95
Pacific Petrale Sole	22.00
Hawaiian Mahi Mahi	21.95
1 1/2 lb Live Whole Maine Lobster	44.95
Canadian Arctic Char	22.95
Pacific Rock Fish	17.95
Freshwater Louisiana Catfish	17.50

2 - 2 1/2 LB LIVE DUNGENESS CRAB

Hot with Drawn Butter
 or Cold with Housemade Mayonnaise
 Whole 32.95 Half 16.95

BEER-BATTERED FISH & CHIPS

Hand-Cut Pacific Rock Fish, Gordon Biersch
 Märzen Beer Batter, Kennebec French Fries,
 Cole Slaw & Housemade Tartar Sauce
 2 Piece 10.95 3 Piece 13.95 4 Piece 16.95

*Prepared grilled, oven-roasted or blackened.
 Served with your choice of two Market Sides, and
 Housemade Tartar Sauce or Lemon Caper Sauce.*

FISH & SHELLFISH FEATURES

Hand-Picked Dungeness Crab Louie, Butter Lettuce, Avocado, Seived Egg	19.95
Oregon Bay Shrimp Louie Salad, Butter Lettuce, Avocado, Sieved Egg	14.95
Manila Clams with Linguini, White Wine, Garlic & Herbs	14.95
Tombo Tuna & Monterey Jack Melt, Hand-Cut Kettle Chips	12.95
Grilled Arctic Char Sandwich, Shaved Red Onion, Hand-Cut Kettle Chips	14.50
Captain's Platter: Beer Battered Shrimp, Pacific Rock Fish & Full Belly Clams	21.95
Beer Battered Shrimp & Chips, Kennebec Fries, Cole Slaw & Cocktail Sauce	18.50
Fried Ipswich Clam Platter*, 6 oz. Full Belly Clams, Kennebec French Fries & Slaw "Flown in just for us!"	19.95
Yankee Pier Crab Cioppino, Manila Clams, P.E.I. Mussels, Shrimp & rockfish	22.95

PASTA, POULTRY & MEATS

Linguini with Seasonal Vegetables, Mushrooms, Garlic, Herbs & Parmesan Cheese	13.50
Grilled Petaluma Free Range Chicken Breast, Mustard Butter, Choice of Two Market Sides	15.95
10 oz. Certified Angus New York Steak, Red Wine Butter, Choice of Two Market Sides	25.95
Yankee Pier Half-Pound Chuck Burger, Ground Fresh Daily, French Fries Add Cheddar, Jack or Blue Cheese	11.95 1.00

Market Sides

Roasted Butternut Squash & Rainbow Chard
Sautéed Spinach with Red Onion
Steamed Broccoli French Fries
Sautéed Mushrooms with Garlic, Onion, & White Wine
Creamy Cole Slaw
Whipped Potatoes
Big Fat Buttermilk Biscuit with Red Pepper Jam
4.50 each Any Three 12.95

Michael Dunn
 Chef/Partner
 Michael Moore
 General Manager

CHOWDER TO GO
 Pint 8.50 Quart 16.75

HAND-PICKED LIVE MAINE LOBSTER ROLL*

Griddled Bun & Kettle Chips.
 Cold with Celery, Pickles & Mayonnaise
 or Hot with Butter & Shallots 19.95

Try with Hand-Picked Dungeness Crab 17.95

*While
 available
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