



Soups, Salads & Starters

- Classic New England Clam Chowder** 6.00 / 10.00
Today's Housemade Soup 6.00 / 10.00
Yankee Salad Fuji apple, sweet & spicy walnuts, Shaft's blue cheese 9.00 (v)
Whole Leaf Caesar Salad parmesan croutons 8.50
Wedge of Iceberg Lettuce Shaft's crumbled blue cheese dressing & green onions 8.00 (v)
Mixed Field Greens lemon basil vinaigrette, ranch, blue cheese or 1000 island 7.00 (v)
Add to any Salad chilled shrimp 2.25 ea. grilled wild Alaskan salmon 10.00
 bay shrimp 8.00 chicken breast 9.00 chopped bacon 1.00
Chile-Lime Ceviche bell peppers, pineapple, cilantro & lemon 9.00
P.E.I. Mussels Happy Boy heirloom tomatoes, garlic & basil 13.00
Florida Popcorn Shrimp cocktail & tartar sauce 11.00
Fresh Monterey Calamari cocktail & tartar sauce 10.00
Manila Clams Gordon Biersch Märzen steamed, linguça & chives 14.00

Fish & Seafood Features

- Hawaiian Ahi Tuna Bread Salad** heirloom tomatoes, organic bluelake beans, summer squash, balsamic vinaigrette, pesto aioli & toasted pane francese 26.00
Wild Alaskan BBQ Salmon Salad Bloomsdale spinach, mango, roasted bell peppers, sliced almonds & lemon basil vinaigrette 18.00
New England Clam Boil clams, shrimp, mussels, linguisa & red potatoes 21.00
Gulf Shrimp Cobb Salad heirloom tomatoes, applewood bacon, feta, avocado & Castroville artichokes 17.00
Fresh Oregon Bay Shrimp Louie Salad butter leaf lettuce, sieved egg, avocado and louie dressing 17.00
Beer Battered Fish & Chips hand-cut Pacific cod, Gordon Biersch Märzen beer batter, Kennebec fries & cole slaw 15.50
Grilled Wild Alaskan Salmon Sandwich kettle chips & cole slaw 14.50
Fresh Hawaiian Tombo Tuna & Monterey Jack Melt kettle chips & cole slaw 14.00
Fried Ipswich Clam Platter "flown in from Chef Gary's hometown!" 6 oz. full belly clams, Kennebec fries & cole slaw 24.50
Maine Lobster Roll hand-picked daily, griddled bun, cole slaw & kettle chips. served chilled with pickles, celery & mayonnaise or hot with butter & shallots 19.50
Seafood Tacos with cilantro lime rice & black beans
 blackened cod or chile-lime ceviche 13.50
 Florida shrimp 14.50
Beer Battered Shrimp & Chips Kennebec fries, cole slaw & cocktail sauce 19.00
Fisherman's Pasta manila clams, line-caught rock cod, gulf shrimp, P.E.I. mussels, spicy tomato sauce 19.00
Manila Clams with Linguini white wine, garlic-thyme butter & parsley 16.00

Other than Fish

- Penne Pasta** baby Castroville artichokes, picholine olives, feta & lemon 14.00 (v)
Skillet Roasted Free Range Chicken Breast sweet white corn, romano beans, sweet 100 tomatoes & Yukon Gold potatoes 17.00
8 oz Natural Fed "Bistro Filet" whipped potatoes, sauteed spinach, smoked chile glaze 19.50
Yankee Pier Half-Pound Burger hand-cut Kennebec fries 11.00
 add mushrooms, heirloom tomato, avocado, sweet & sour onions or bacon 1.25
 add cheddar, jack or blue cheese 1.00

Seasonal Sides

- Brentwood Sweet White Corn & Organic Summer Squash Sauté** (v);
Roasted Mushrooms & Artichoke Hearts (v); **Sautéed Spinach** (v);
Bay-Scented Jasmine Rice (vg); **Steamed Broccoli** (v);
Cheddar Mac & Cheese (v); **Kennebec Fries** (vg); **Creamy Cole Slaw** (v);
Butter-Whipped Potatoes (v); **Big Fat Buttermilk Biscuit** (v)

4.50 / Any Three 13.00

Substitute for fries or chips 1.00

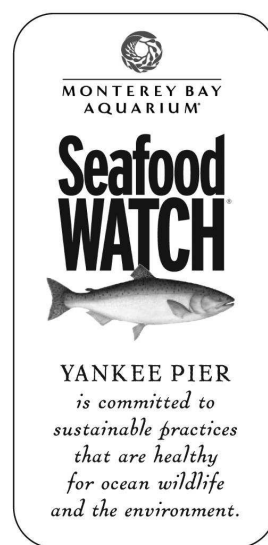
v = vegetarian, vg = vegan; Ask your server which items can be prepared gluten free.

Raw Bar

- Select Oysters** (6) 15.00 (12) 29.00
Premium Oysters (6) 19.50 (12) 38.00
Littleneck Clams (6) 15.00 (12) 29.00
Chilled Gulf Shrimp (6) 13.50
Bay Shrimp Cocktail 10.00

Chef's Platter

- 4 Fresh Oysters**
4 Chilled Shrimp
2 Littleneck Clams
& Half Maine Lobster
39.00



HOUSEMADE DESSERTS (v)

- Watsonville Strawberry Shortcake** 7.00
Lark Creek Butterscotch Pudding 6.00
Double Chocolate Brownie with vanilla ice cream 7.00
Summer Berry Fruit Crisp with vanilla ice cream 7.00
Lemon Meringue Pie 7.00

- Dark Chocolate and Bing Cherry Bread Pudding** with Gran Marnier & whipped cream 6.00

Chowder To Go

Pint 9.50 / Quart 18.00

Gary Rust
 Chef

Terrence Lee
 General Manager/Partner