

## APPETIZERS

Fried Calamari \$13.95

French Fries \$6.95

GF Chips & Salsa \$6.95

Ahi Poke \$13.95\*

fresh raw ahi tuna, macadamia nuts, scallions, ginger, ponzu sauce, wonton crisps

GF Ceviche \$12.95\*

fresh lime & cilantro marinated served with tortilla chips

GF Nachos \$11.95

add grilled chicken +\$5 - pulled pork +\$6

## CHOWDER

Clam Chowder • Cup \$5.95 | Bowl \$7.95

Clam Chowder Bowl & Salad \$14.95

Chowder in a Bread Bowl \$11.95

## SALADS

add grilled chicken +\$5 • add bay shrimp +\$6

GF Bay Shrimp Louie \$17.95

chilled bay shrimp piled over crisp greens with tomatoes, sliced cucumbers, beets, red onions, hardboiled egg, and crispy croutons, with homemade thousand island dressing

GF Aged Blue Cheese & Mixed Greens \$14.95

mixed baby greens tossed in a light balsamic vinaigrette with aged blue cheese crumbles, candied walnuts and fresh apple

GF Classic Caesar Salad \$12.95\*

chilled crisp romaine hearts tossed in a creamy Caesar dressing with shaved parmesan cheese and crispy croutons

GF Asian Chicken Salad \$17.95

mixed greens, carrots, edamame, mandarins, wonton crisps, toasted almonds & cabbage in an Asian dressing topped with teriyaki glazed grilled chicken

GF Seared Blackened Ahi Salad \$18.95\*

seared blackened ahi, mixed greens, edamame, jicama, bell pepper and cabbage in an Asian dressing, served with pickled ginger & finished with a wasabi aioli

# ZELDA'S

On the Beach



## LUNCH

## SANDWICHES

add cheese, sauteed mushrooms, grilled onions or blackened on any sandwich \$2.00 per item  
add bacon or avocado \$2.50

Zelda's Burger \$12.95\*

charbroiled Angus beef patty on a sesame seed bun with lettuce, tomato, dill pickle & onion served with fries

Portabella Mushroom Sandwich \$14.95

marinated and roasted portabella mushroom with gorgonzola, sliced pepperoncini and mixed greens on a brioche bun served with fries

Chipotle Chicken Sandwich \$14.95

fried chicken tenders on a brioche bun with jack cheese, baby greens, chipotle aioli, sliced tomato, onion & avocado, served with fries

Turkey Avocado Sandwich \$15.95

roasted turkey breast, avocado, lettuce, tomato, dill pickles & jack cheese on whole wheat bread served with fries

Mahi Mahi Sandwich \$15.95

grilled Mahi on a brioche bun with lettuce, tomato & onion served with mixed greens & balsamic vinaigrette & tarter sauce

Seafood Melt \$15.95

bay shrimp and crab meat salad with green onions grilled on sourdough with jack cheese served with mixed greens & balsamic vinaigrette

Pulled Pork Sandwich \$14.95

fresh pork carnitas, molasses barbecue sauce on a brioche bun topped with Asian slaw, served with fries

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GF = can be made gluten free. Please make staff aware of any food allergies. | Gratuity not included. All items subject to availability.

Split plate charge \$2.50

## SEAFOOD

**Fish & Chips \$16.95**  
crispy Alaskan Cod fillets served with lemon,  
house tartar sauce & fries

**Calamari & Fries \$16.95**  
Zelda's famous tender deep fried local  
calamari with lemon, house tartar  
& cocktail sauce & fries

**GF Fish Tacos \$16.95**  
marinated seasoned and grilled white fish with  
shredded cabbage, cilantro, green onion, diced  
tomatoes & jalapeño ranch on grilled corn tortillas served  
with corn chips, sour cream & house salsa

## BRUNCH FAVORITES

served until 2pm

**GF Huevos Rancheros \$14.95**  
3 eggs over corn tortillas and whole black beans  
topped with cheddar & jack cheese, diced  
tomato, green onions, salsa and sour cream

**GF Turkey & Avocado Scramble \$15.95**  
3 eggs scrambled with turkey, avocado, green onion, ched-  
dar & jack cheese, served with home fries

**GF Spinach & Mushroom Scramble \$14.95**  
3 eggs scrambled with fresh sautéed mushrooms, spin-  
ach, cheddar & jack cheese served with  
home fries



## COFFEE & ESPRESSO BAR

OPEN @ 7AM

DAILY



**PROUDLY  
SERVING**

Zelda's on the Beach proudly serves  
fresh coffee made with beans from  
Santa Cruz Roasting Company.

**FULL ESPRESSO BAR**

## SIGNATURE COCKTAILS

**Spicy Mary \$10**  
stoli hot (jalapeno) vodka and Zeldas famous hand made  
bloody mary mix, served over ice in a celery salt  
rimmed glass

**Raspberry Lime-ade \$9**  
three olives raspberry vodka with fresh squeezed limes,  
sweet & sour and a splash of 7-up

**Billionaire Margarita \$12**  
double shot of herradura silver tequilla, cointreau, fresh  
limes, splash of sweet & sour, served on the rocks with salt

**Zelda's Sangria \$9**  
burgandy wine, bols peach schnapps, bols raspberry  
liqueur, splash of orange juice and 7-up

**Tropical Mimosa \$10**  
orange juice, cranberry & pineapple juice with Opera Prima Brut  
Sparkling, served in a wine glass

**Malibu Planters Punch \$10**  
malibu rum, pineapple juice, orange juice, lime juice,  
topped with float of dark rum

**Lave Flow \$10**  
don q coconut rum blended with fresh puree of strawberries and  
Zeldas blend of coconut and pineapple

## BEER

Ask about our local draft	\$7
Blue Moon	\$6
Golden, Colorado- ABV. 5.4%	
Guinness	\$6
Dublin, Ireland - ABV. 4.2%	
Lagunitas IPA	\$6
Petaluma, CA - ABV. 6.2%	
Pacifico Clara	\$6
Mexico - ABV. 4.5%	
Corona	\$6
Mexico - ABV. 4.6%	
Stella Artois Pilsner	\$6
Belgium - ABV. 5%	
Sierra Nevada Pale Ale	\$6
Chico, CA - ABV. 5.6%	
Coors Light	\$5
Colorado - ABV. 4.2%	