



Dinner

APPETIZERS

SEAFOOD TRIO \$20* fried calamari, lime marinated ceviche, raw ahi tuna poke

GFSTEAMED CLAMS \$17 fresh garlic, white wine, butter, fresh tomatoes, green onions

FRIED CALAMARI \$16 Zelda's famous deep fried calamari, lemon, tartar & cocktail sauce

COCONUT PRAWNS \$15 tempura battered with shredded coconut, spicy pineapple sauce

CLASSIC BRUSCHETTA \$9 toasted baguette topped with tomatoes, roasted garlic, basil, extra virgin olive oil, balsamic reduction, parmesan cheese

GFSAUTÉED MUSHROOMS \$9 fresh garlic, sherry & shallot butter

ARTICHOKE HEARTS \$11 lightly fried in seasoned breading, chipotle aioli, jalapeño ranch

GFCAPESE \$12 sliced tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic reduction

CHOWDER

NEW ENGLAND CLAM CHOWDER CUP \$7 | BOWL \$9

SOURDOUGH BREAD BOWL \$12

RAW BAR

GF FRESH OYSTERS 1/2 DZ \$17* seasonal selection house cocktail sauce, horseradish, champagne vinegar mignonette

AHI POKE \$15* raw ahi tuna, macadamia nuts, green onions, ponzu sauce, wonton crisps

GFCEVICHE \$15* lime & cilantro marinated white fish & prawns, mango, tomato, red onion, jalapeño, house made tortilla chips

SALADS

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

BACON BLUE CHEESE WEDGE \$12 crisp iceberg wedge, cherry tomatoes, red onion, crispy bacon, blue cheese crumbles, creamy blue cheese dressing

GARDEN SALAD \$14 half \$7 mixed greens, beets, tomatoes, red onions, carrots, cucumbers, croutons, choice of dressing: ranch, toasted sesame, blue cheese, balsamic, honey mustard, thousand island

SHRIMP LOUIE \$20 chilled shrimp, mixed greens, tomatoes, cucumbers, beets, red onions, carrots, hardboiled egg, croutons, thousand island dressing

BLUE CHEESE & MIXED GREENS \$16 mixed greens, aged blue cheese crumbles, candied walnuts, apple, light balsamic vinaigrette

CLASSIC CAESAR \$14 half \$7 chilled crisp romaine hearts, creamy caesar dressing, shaved parmesan cheese, croutons

ASIAN CHICKEN \$18 mixed greens, carrots, edamame, mandarins, wontons, toasted almonds, cabbage, teriyaki glazed grilled chicken, toasted sesame dressing

SEARED BLACKENED AHI \$20 seared blackened ahi, mixed greens, edamame, jicama, bell pepper, cabbage, pickled ginger, wasabi soy dressing, wasabi aioli

SIGNATURE COCKTAILS

HARLEY GRAYHOUND \$10 Tito's Vodka, Aperol, agave, fresh lime, grapefruit juice

CAPITOLA TOMCAT \$10 Created by our locals: Tito's Vodka, lemonade, strawberry puree, soda

DIRTY GOOSE MARTINI \$12 Grey Goose Vodka, olive juice, dry vermouth wash, up

KETEL ONE LEMON DROP \$11 Ketel One Vodka, lemon, triple sec, sugar, sugar rim, up

EL PRESIDENTE MARGARITA \$14 Don Julio Blanco Tequila, Cointreau, fresh lime, sweet & sour, float Grand Marnier, rocks, salt

TOP SHELF MAI TAI \$14 Sailor Jerry & Malibu Rums, Cointreau, Disaronno, lime, pineapple juice, dark rum float

BULLEIT OLD FASHIONED \$12 Bulleit Bourbon, sugar, orange, black cherry, bitters

MAKER'S MANHATTAN \$13 Maker's Mark Whiskey, sweet vermouth, bitters, shaken, up

STEAK

add sautéed scampi prawns to any steak +\$7

GF**FILET MIGNON \$34*** 8oz choice cut, roasted garlic compound gorgonzola butter, garlic mashed potatoes, seasonal vegetables

FLAT IRON TOP SIRLOIN STEAK \$26* 8oz choice cut, roasted shallot & herb compound butter, crispy shoestring onion rings, garlic mashed potatoes, seasonal vegetables

GF**STEAK & SCAMPI \$30*** 8oz flat iron top sirloin, prawns sautéed in a garlic caper butter, garlic mashed potatoes, seasonal vegetables

CHEESEBURGER \$17* Harris Ranch angus patty, cheddar, jack, or blue cheese, lettuce, tomato, dill pickle, onion, potato bun, french fries **add bacon or avocado + \$2.50 each**

CHICKEN & PASTA

CHICKEN PARMESAN \$22 parmesan crusted chicken breast, fettuccine, house marinara, parmesan cheese

JUST PASTA \$19 fettuccine OR penne; alfredo, creamy pesto, marinara, OR olive oil & garlic **add grilled chicken +\$5**
add sautéed prawns +\$7

SEAFOOD FETTUCCINE \$25 clams, mussels & prawns, garlic white wine sauce, fettuccine, parmesan, parsley

BEER, CIDER & SELTZER

DRAFT: Uncle Dave's Rye IPA \$7 805 Blonde Ale \$7

BOTTLE & CAN: Coors Light \$5 Blue Moon \$6 Corona \$6 Guinness \$6 Lagunitas IPA \$6 Modelo \$6 Pacifico \$6 Stella \$6 Golden State Mighty Dry Hard Cider \$8 White Claw: Mango or Black Cherry \$8

WINE

WHITE

ALBERTONI CHARDONNAY , California	8	30
WENTE CHARDONNAY , Livermore	9	34
KENDALL-JACKSON CHARDONNAY , California	10	38
STORRS CHARDONNAY , Santa Cruz	13	50
MOHUA SAUVIGNON BLANC , New Zealand	9	34
ROTH SAUVIGNON BLANC , Alexander Valley	10	38
ST. SUPÉRY SAUVIGNON BLANC , Napa Valley	11	42
PICCINI PINOT GRIGIO , Venice, Italy	9	34
GRIS BLANC ROSÉ , South of France	10	38

BUBBLES

OPERA PRIMA BRUT SPARKLING , Spain	8	24
KORBEL BRUT , Russian River	10 ^{sp}	38
CHANDON IMPERIAL BRUT ROSÉ , California	11 ^{sp}	
LUCA PARETTI PROSECCO , Italy	10 ^{sp}	
MOET & CHANDON CHAMPAGNE , France		68
VEUVE CLIQUOT CHAMPAGNE , Reims, France		80

SEAFOOD

GF**SAUTÉÉD MAHI MAHI \$26*** garlic, artichokes, tomatoes, citrus buerre blanc, island rice

GF**GRILLED SALMON \$25*** honey dill butter, pickled red onion & cucumber, island rice, seasonal vegetables

GRILLED SEA BASS \$25* miso ginger butter, jicama & bell pepper Asian slaw garnish, island rice, seasonal vegetables

FISH & CHIPS \$19 crispy fried Alaskan cod fillets, lemon, house tartar sauce, french fries

STUFFED FRESH SALMON \$27* stuffed with crab & shrimp, spinach, jack & parmesan cheese, buerre blanc, island rice, seasonal vegetables

GF**CIOPPINO \$26*** prawns, mussels, clams & fish, simmered in spicy tomato & wine broth, crispy garlic bread **add fettuccine +\$4**

HAPPY HOUR

AVAILABLE MON-FRI ONLY 3:30-5:30
PLEASE NO MODIFICATIONS OR SUBSTITUTIONS

HOUSE MARGARITA \$5 house tequila, triple sec, lime juice, sweet & sour (add strawberry, peach or raspberry +\$1)

MAI TAI \$5 pineapple juice, orange juice, grenadine, dark rum

SANGRIA \$5 peach & black raspberry schnapps, splash oj & sprite, burgandy wine

WINE: ALBERTONI CABERNET OR CHARDONNAY \$5

COORS LIGHT BOTTLE \$3

NACHOS \$7 beans, cheese, tomato, green onion, jalapeños, salsa & sour cream on side

FRIED ARTICHOKE HEARTS \$7 chipotle aioli & jalapeño ranch

CHICKEN TENDERS \$7 BBQ sauce & chipotle aioli

CHIPS & SALSA \$4

RED

ALBERTONI CABERNET , California	8	30
J.LOHR CABERNET , Paso Robles	10	38
BRADY CABERNET , Paso Robles	13	50
ROBERT HALL MERLOT , Paso Robles	9	34
RYDER PINOT NOIR , Central Coast	9	34
CHALK HILL PINOT NOIR , Russian River Valley	13	50
RIDGE THREE VALLEYS ZINFANDEL , Sonoma	14	54
TERRAZAS RESERVE MALBEC , Mendoza, Argentina	10	38
FONSECA RUBY RED PORTO , Portugal	10	
TAYLOR FLADGATE 10 YR TAWNY , Portugal	12	

VISIT OUR SISTER RESTAURANTS



CAPITOLA, CA



SAN DIEGO, CA



SANTA CRUZ, CA



LAHAINA, MAUI