

APPETIZERS

Seafood Trio \$19*

FRIED CALAMARI, LIME MARINATED CEVICHE, AND RAW AHI TUNA POKE

GF Steamed Clams \$16

FRESH GARLIC, WHITE WINE & BUTTER, FRESH TOMATOES & GREEN ONIONS

GF Ceviche \$13*

LIME & CILANTRO MARINATED WHITE FISH & PRAWNS, SERVED WITH TORTILLA CHIPS

Zelda's Famous Calamari \$15

FRIED CALAMARI, LEMON, HOUSE TARTAR & COCKTAIL SAUCE

Coconut Prawns \$15

TEMPURA BATTERED WITH SHREDDED COCONUT SERVED WITH SPICY PINEAPPLE SAUCE

Classic Bruschetta \$9

DICED TOMATOES, ROASTED GARLIC AND BASIL IN EXTRA VIRGIN OLIVE OIL ON TOASTED BAGUETTE, FINISHED WITH A BALSAMIC REDUCTION & PARMESAN CHEESE

GF Sautéed Mushrooms \$9

FRESH GARLIC, SHERRY & SHALLOT BUTTER

Artichoke Hearts \$11

LIGHTLY DUSTED IN SEASONED BREADING, FRIED, SERVED WITH CHIPOTLE AIOLI & JALAPEÑO RANCH

GF Caprese \$12

SLICED TOMATOES, FRESH MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL, BALSAMIC REDUCTION

RAW BAR

GF Fresh Oysters 1/2 DZ \$16*

SEASONAL SELECTION SERVED WITH HOUSE COCKTAIL SAUCE, LEMON, HORSERADISH & CHAMPAGNE VINEGAR MIGNONETTE

Ahi Poke \$15*

RAW AHI TUNA, MACADAMIA NUTS, GREEN ONIONS, PONZU SAUCE, WONTON CRISPS

CHOWDER

Clam Chowder Cup \$7 | Bowl \$9

Sourdough Bread Bowl \$12

Clam Chowder Bowl & House Salad \$15

MIXED GREENS, TOMATOES, RED ONIONS, CARROTS, CUCUMBERS, BEETS, CROUTONS & CHOICE OF DRESSING
SUB BREAD BOWL + \$3

SALADS

ADD GRILLED CHICKEN + \$5 | ADD BAY SHRIMP + \$6

Garden Salad \$14 HALF \$7

MIXED GREENS, TOMATOES, RED ONIONS, CARROTS, CUCUMBERS, BEETS, CROUTONS & CHOICE OF DRESSING

Bacon Blue Cheese Wedge \$12

CRISP ICEBERG WEDGE WITH CHERRY TOMATOES, CREAMY BLUE CHEESE DRESSING, BLUE CHEESE CRUMBLES, RED ONION & CRISPY BACON

Bay Shrimp Louie \$19

CHILLED BAY SHRIMP OVER MIXED GREENS WITH TOMATOES, SLICED CUCUMBERS, BEETS, RED ONIONS, CARROTS, HARDBOILED EGG & CRISPY CROUTONS, SERVED WITH THOUSAND ISLAND DRESSING

Blue Cheese & Mixed Greens \$15

MIXED GREENS IN A LIGHT BALSAMIC VINAIGRETTE WITH AGED BLUE CHEESE CRUMBLES, CANDIED WALNUTS & FRESH SLICED APPLE

Classic Caesar \$14 HALF \$7

CHILLED CRISP ROMAINE HEARTS TOSSED IN A CREAMY CAESAR DRESSING WITH SHAVED PARMESAN CHEESE & CRISPY CROUTONS

Asian Chicken \$18

MIXED GREENS, CARROTS, EDAMAME, MANDARINS, WONTON CRISPS, TOASTED ALMONDS & CABBAGE TOSSED IN A ASIAN DRESSING, TOPPED WITH TERIYAKI GLAZED GRILLED CHICKEN

Seared Blackened Ahi \$19

SEARED BLACKENED AHI, MIXED GREENS, EDAMAME, JICAMA, BELL PEPPER & CABBAGE TOSSED IN AN ASIAN DRESSING, SERVED WITH PICKLED GINGER & FINISHED WITH WASABI AIOLI

SEAFOOD

GF Sautéed Mahi Mahi \$26*

MAHI MAHI SAUTÉED WITH GARLIC, ARTICHOKE, TOMATOES, TOPPED WITH BUERRE BLANC & SERVED OVER ISLAND RICE

GF Grilled Salmon \$25*

HONEY GLAZED SALMON WITH PICKLED RED ONION & CUCUMBER, SERVED WITH ISLAND RICE & SEASONAL VEGETABLES

Grilled Sea Bass \$25*

SEA BASS TOPPED WITH MISO GINGER BUTTER SAUCE, JICAMA & BELL PEPPER SALAD, SERVED WITH ISLAND RICE & SEASONAL VEGETABLES

Fish & Chips \$19

CRISPY FRIED ALASKAN COD FILLETS SERVED WITH LEMON, HOUSE TARTAR SAUCE & FRENCH FRIES

Zelda's Sampling \$28

CRISPY FRIED ALASKAN COD, FRIED CALAMARI & COCONUT PRAWNS SERVED WITH LEMON, HOUSE TARTAR, COCKTAIL, SPICY PINEAPPLE SAUCE & FRENCH FRIES

Stuffed Fresh Salmon \$27*

STUFFED WITH CRAB & SHRIMP, SPINACH, JACK & PARMESAN CHEESE, TOPPED WITH BUERRE BLANC, SERVED WITH ISLAND RICE & SEASONAL VEGETABLES

GF Cioppino \$25*

PRAWNS, MUSSELS, CLAMS & FISH, SIMMERED IN A SPICY TOMATO & WINE BROTH, SERVED WITH CRISPY GARLIC BREAD
ADD FETTUCCINE + \$4

STEAK

ADD SAUTÉED SCAMPI PRAWNS TO ANY STEAK +\$7

GF Filet Mignon \$34*

8OZ CHOICE CUT, TOPPED WITH ROASTED GARLIC GORGONZOLA BUTTER, SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES

Flat Iron Top Sirloin Steak \$26*

8OZ CHOICE CUT, TOPPED WITH ROASTED SHALLOT & HERB COMPOUND BUTTER, CRISPY SHOESTRING ONION RINGS, SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES

GF Steak & Scampi \$30*

8OZ FLAT IRON TOP SIRLOIN WITH PRAWNS SAUTÉED IN A GARLIC CAPER BUTTER, SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES

Blue Cheese Burger \$17*

HARRIS RANCH ANGUS PATTY, TOPPED WITH AGED BLUE CHEESE ON A POTATO BUN WITH LETTUCE, TOMATO, DILL PICKLE & ONION, SERVED WITH FRENCH FRIES
ADD BACON + \$2.50

CHICKEN & PASTA

Chicken Parmesan \$22

PARMESAN CHICKEN BREAST ON A BED OF FETTUCCINI WITH HOUSE MARINARA & PARMESAN CHEESE

Just Pasta \$19

CHOICE OF FETTUCCINE OR PENNE WITH ALFREDO, CREAMY PESTO, MARINARA, OR OLIVE OIL & GARLIC
ADD GRILLED CHICKEN +\$5 | SAUTÉED PRAWNS +\$7

Seafood Fettucine \$25

CLAMS, MUSSELS & PRAWNS IN A GARLIC WHITE WINE SAUCE, TOSSED WITH FETTUCCINE FINISHED WITH PARMESAN CHEESE & PARSLEY

WINE

RED

Albertoni

CABERNET SAUVIGNON, CALIFORNIA

G B
8 30

J.Lohr

CABERNET SAUVIGNON, PASO ROBLES

10 38

Brady

CABERNET SAUVIGNON, PASO ROBLES

13 50

Daou

CABERNET SAUVIGNON, PASO ROBLES

14 54

Robert Hall

MERLOT, PASO ROBLES

9 34

District 7

PINOT NOIR, MONTEREY

9 34

Chalk Hill

PINOT NOIR, RUSSIAN RIVER VALLEY

13 50

Rosenblum Vinter's Cuvee

ZINFANDEL, SONOMA COUNTY

9 34

Seghesio

ZINFANDEL, SONOMA COUNTY

13 50

Cinnabar Mercury Rising

BLEND, CALIFORNIA

12 46

Fonseca Ruby Red Porto

PORT, PORTUGAL

10

Taylor Fladgate 10 yr Tawny

PORT, PORTUGAL

12

BUBBLES

Opera Prima

SPARKLING WINE, SPAIN

8 24

Korbel Brut

SPARKLING WINE, RUSSIAN RIVER

9^{SP} 34

Chandon Imperial Rosé

BRUT ROSÉ, CALIFORNIA

11^{SP}

Luca Paretto

PROSECCO, ITALY

10^{SP}

Moët & Chandon Imperial

CHAMPAGNE, FRANCE

68

WHITE

Albertoni

CHARDONNAY, CALIFORNIA

G B
8 30

Wente

CHARDONNAY, CENTRAL COAST

9 34

Kendall-Jackson

CHARDONNAY, CALIFORNIA

10 38

Storrs

CHARDONNAY, SANTA CRUZ

13 50

Mohua

SAUVIGNON BLANC, NEW ZEALAND

8 30

Roth

SAUVIGNON BLANC, ALEXANDER VALLEY

9 34

St. Supery

SAUVIGNON BLANC, NAPA VALLEY

10 38

Piccini

PINOT GRIGIO, VENICE, ITALY

8 30

Mimi

ROSÉ, PROVENCE, FRANCE

9 34

SIGNATURE COCKTAILS

Aperol Spritz \$10

APEROL, SPARKLING WINE, SPLASH OF SODA, ON THE ROCKS

Venus Negroni \$11

LOCALLY MADE VENUS GIN, SWEET VERMOUTH & CAMPARI

Maker's Manhattan \$13

MAKER'S MARK WHISKEY, SWEET VERMOUTH, BITTERS

Bulleit Old Fashioned \$12

BULLEIT BOURBON, SUGAR, ORANGE, BLACK CHERRY, BITTERS

Dirty Goose Martini \$12

GREY GOOSE VODKA SHAKEN WITH OLIVE JUICE, DRY VERMOUTH WASH, SERVED UP

Ketel One Lemon Drop \$11

KETEL ONE VODKA, FRESH LEMON, TRIPLE SEC, SUGAR, SERVED WITH A SUGAR RIM

Capitola Tomcat \$10

CREATED BY OUR LOCALS: TITO'S VODKA, LEMONADE, STRAWBERRY PUREE & SODA

Billionaire Margarita \$13

DOUBLE SHOT OF HERRADURA SILVER TEQUILA, COINTREAU, FRESH LIME, SPLASH OF SWEET & SOUR, ON THE ROCKS WITH SALT

El Presidente Margarita \$14

DON JULIO BLANCO TEQUILA, COINTREAU, FRESH LIMES, SPLASH OF SWEET & SOUR, TOPPED WITH A FLOAT OF GRAND MARNIER, ON THE ROCKS WITH SALT

HAPPY HOUR

Monday-Friday

3:30pm-5:30pm

\$3 COORS LIGHT

\$4 HOUSE CHARDONNAY OR
CABERNET

\$5 HOUSE MARGARITA

\$5 SANGRIA

\$5 MAI TAI

NOT VALID CERTAIN HOLIDAYS



SAN DIEGO, CA



LAHAINA, MAUI HI



SANTA CRUZ, CA



CAPITOLA, CA

BEER

Draft

UNCLE DAVE'S RYE IPA \$7

805 BLONDE ALE \$7

Bottle

COORS LIGHT \$5

BLUE MOON \$6

GUINNESS \$6

LAGUNITAS IPA \$6

PACIFICO CLARA \$6

CORONA \$6

MODELO \$6

STELLA ARTOIS \$6

SIERRA NEVADA PALE ALE \$6

GOLDEN STATE MIGHTY DRY HARD CIDER \$8

BEVERAGES

Soft Drinks \$3.50

COKE, DIET COKE, SPRITE, ROOTBEER, LEMONADE, ICE TEA, STRAWBERRY LEMONADE

Coffee \$3.50

Hot Tea \$3.50

Juice \$4

ORANGE, APPLE, CRANBERRY, PINEAPPLE, GRAPEFRUIT, TOMATO

WEEKLY SPECIALS

Crabby Monday

\$16.95 AFTER 4:30PM

Neighborhood Night Wednesday

HAPPY HOUR ALL NIGHT

Live Main Lobster Thursday

\$16.95 AFTER 4:30PM

Prime Rib Friday

\$16.95 AFTER 4:30PM

ADDITIONAL PURCHASE REQUIRED

NOT VALID CERTAIN HOLIDAYS