

## STARTERS

**Crab + Artichoke Dip** 12  
parmesan panko crust, grilled sourdough bread

**Fried Calamari** 12  
arrabiata sauce

**Hush Puppies** 7  
fried corn cake, whipped honey butter

**Crab Cakes** 10  
house tartar sauce, greens

**Shrimp Cake Slider** 11  
shrimp cake, thai sweet chili sauce,  
greens, avocado wasabi mousse

**Stuffed Clams** 9  
chorizo, panko, bell peppers, onion, garlic herb butter

**Pappy's Fries** 5  
served with house ketchup,  
garlic aioli and chipotle mayo

**Peruvian Ceviche** 10  
mahi mahi, red onion, cilantro, fresh lime juice,  
sea salt served w/ purple tortilla chips

## SALADS

**Insalata Di Mare** 14  
shrimp, calamari, scallops, parsley, cherry  
tomato, romaine, red cabbage, bell pepper,  
celery, house Italian dressing

**Chopped Grilled Veggie Salad** 12  
romaine, red cabbage, grilled vegetables, kalamata  
olives, garbanzo beans, tomato, cucumber, house  
honey mustard dressing

**California Cobb** 16  
greens, thick-cut bacon, Pappy's seasoning  
grilled shrimp, avocado, hard boiled egg,  
cherry tomato, feta, balsamic vinaigrette

**Kale Caesar** 10  
medley of shredded kale, romano,  
croutons, caesar dressing

### ADD PROTEIN

<b>Salmon</b>	<b>Tuna Salad</b>	<b>Chicken</b>	<b>Shrimp</b>
7	4	5	6

## SOUPS

**Brazilian Moqueca Stew** 19  
shrimp, king crab legs, coconut milk, peppers, onions,  
garlic, cumin, tomatoes, cilantro, jasmine rice

**Clam Chowder Bread Bowl** 12  
New England style clam chowder, sourdough bread bowl

**Cup of Clam Chowder** | 7

## KIDS

**Mini Bowl - Rice, Chicken, Steak or Fish** 6

**Kids Fish & Chips** 6

**Chicken Tenders & Pappy's Fries** 6

**Corn Dog Bites & Pappy's Fries** 6

**Cheese Quesadilla** 6



## SEAFOOD

**Fish & Chips** 13.5  
beer batter cod fish, Pappy's fries, coleslaw

**Shrimp & Chips** 14  
beer battered shrimp, Pappy's fries, coleslaw

**Fried Oysters and Chips** 16  
with caramelized lemon, cocktail sauce,  
Pappy's fries

**Mussels & Fries** 15  
sauteed mussels in white wine butter  
sauce, herbs, Pappy's fries

**Paella** 21  
saffron valencian rice, prawns, clams,  
mussels, chorizo, peas, pimento, caramelized lemon

**Fried Whole Fish** 15  
Thai sweet chili sauce, cilantro, jasmine rice

**Ahi Poke Bowl** 12  
jasmine rice, ahi tuna poke, edamame,  
grilled pineapple, toasted sesame seeds,  
shredded seaweed, avocado wasabi mousse

**Seafood Platter** 79  
mussels, raw oysters, clams, whole shrimp,  
king crab legs, cocktail sauce, hot sauce,  
caramelized lemons, tartar sauce

**Clambake for 4-6 people** 89  
whole shrimp, mussels, clams,  
redskin potatoes, kielbasa sausage, corn on the cob,  
caramelized lemons, garlic herb butter, bread rolls

**Glam Bake for 1** | 27

## FISH PLATES

<b>Sea Bass</b>	<b>Ahi</b>	<b>Shrimp</b>	<b>Salmon</b>	<b>Mahi Mahi</b>
12	12.5	13	14.5	17.5

choose:

**garlic herb butter, chimichurri  
or blackened seasoning**

served with:

**salad and your choice of rice or potatoes**

## SIDES

**Grilled Veggies** 3  
seasonal vegetables, parsley, garlic, olive oil

**Coleslaw** 3  
red and green cabbage, carrot, jicama,  
house mayo, sesame seeds, cilantro

**Black Beans** 3  
Cuban style with sofrito

**Mac n Cheese** 8  
shell pasta, panko parmesan crust  
**With Lobster** | 15

## SANDWICHES

**Lobster Roll** 18  
lobster meat, house mayo, lemon, dill,  
celery, red onion, chives, garlic herb butter

**Shrimp Po' Boy** 13  
fried shrimp, lettuce, tomato, red onion, chipotle aioli

**Fried Cod Sandwich** 9  
cod, brioche bun, house tartar sauce, tomato, cabbage

**Tuna Melt** 12  
cranberry tuna salad, onion, tomato,  
swiss cheese, sourdough bread

**BLT** 11  
thick-cut bacon, greens, tomato, garlic aioli,  
sour dough bread

**Cheeseburger** 11  
80/20 chuck, cheddar cheese, house ketchup,  
garlic aioli, tomato, shredded romaine, red onion

**Veggie Burger** 12  
veggie patty, house ketchup, garlic aioli,  
tomato, shredded romaine, red onion

**(ALL SANDWICHES ARE SERVED  
WITH PAPPY'S FRIES)**

## TACOS

**Seasonal Grilled Mahi Mahi** 15  
cilantro, cabbage, pico de gallo, crema Mexicana

**Shrimp** 13  
Pappy's seasoning, corn, red cabbage,  
cilantro, salsa roja, crema Mexicana

**Chicken** 10  
slowed cooked chicken tinga, radish, cilantro lime salsa

**Steak** 12  
skirt steak, cilantro, onion, salsa roja

**Veggie Taco** 8  
grilled veggies with Pappy's seasoning,  
tomatillo salsa, cilantro

**(ALL TACOS ARE SERVED  
WITH RICE AND BEANS)**

## BEVERAGES

**Fountain Soda** 3.25

**Pellegrino** 3.5

## HOUSE-MADE SPECIALTY DRINKS

**Watermelon Mint Limeade** 4.25

**Passion Fruit Iced Tea** 4.25

**Hibiscus Arnold Palmer** 4.25

**301 W. 6th Street  
San Pedro, CA 90731  
pappysseafood.com**



[facebook.com/pappysseafood](https://www.facebook.com/pappysseafood)



[@pappysseafood](https://www.instagram.com/pappysseafood)

\*Eating raw or uncooked menu items such as meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.



## Cocktails

**The Royal Palm** Whiskey, Cucumber, Lime

**6th & Center** Vodka, Passionfruit, Lemon, Ginger, Strawberries

**Angles Gate** Vodka, Sherry, St, Germain, Lemon, Honey Syrup

**The Red Trolley** Reposado Tequila, Passionfruit, Lime, Agave

**Three Eyed Fish** Whiskey, Lemon, Honey Syrup, Blackberries

**Lou's Old Fashion** Bourbon, Bitters, Orange Juice, Sugar, Agave

**The Bekah** Mezcal, Lime Juice, Cucumber, Agave

**Moscow Mule** Vodka, Lime, Ginger Beer

**Pappy's World Famous Margarita** Watermelon Mint Limeade, Jalapeno, Classic

## Beer

**Golden State Cider** Very dry, no sugar added 6.9%

**North Coast Scrimshaw** German style pilsner, crisp, light, refreshing 4.4%

**Allagash White** Belgian style Witbier brewed w/ coriander and curacao orange peel 5.1%

**Mission Amber Ale** A crisp lager balanced by the sweet, caramel and nutty malt character 5%

**24th Street Pale Ale** A balanced Pale Ale, slightly floral, slightly fruity with a subtle bitter finish. 5.1%

**Track 7 Double IPA** 5 hop varieties and big tangerine and grapefruit aromas 9.5%

**Boomtown Limelight IPA** American style IPA with a blend of Citra, Amarillo, and Mosaic hops 7%

**Anderson Valley Bourbon Barrel Stout** Aged for three months in Wild Turkey® Bourbon barrels 6.9%

### Region

Sonoma, CA	6
Fort Bragg, CA	8
Portland, ME	9
San Diego, CA	8
Torrance, CA	8
Sacramento, CA	9
Los Angeles, CA	9
Boonville, CA	8

## Can Beer

**Bitburger Lager** 4.8%

**Anderson Valley Blood Orange Gose** 4.2%

Bitburg, Germany	6
Boonville, CA	6

## Wine

### Bubbles

Prosecco - Borgo Col Alto

CAVA - Mont Marcal Brut

Veneto - Italy	7	28
Spain	7	28

### White

Albarino -Terra Mundi 2017

Pecorino - Agriverde 2017

Gavi - Casa Ernesto

Chardonnay - True Myth 2015

Sauvignon Blanc -Tangent 2016

Tias Biaxas, Spain	10	38
Abruzzo, Italy	10	38
Piemonte, Italy	8	32
San Luis Obispo, CA	9	35
Edna Valley, CA	9	35

### Rosè

Rose - Château Pigoudet 2017

Aix en Provence, France	10	40
-------------------------	----	----

### Red

Montepulciano d'Abruzzo -Tor del Colle 2015

Garnacha - TLG "Old Vines" 2016

Sangiovese - Toscolo Chianti DOCG 2015

Rioja - Marques de Vargas 2015

Cabernet Sauvignon - Old Soul 2016

Barolo - Roche DOCG 2013

Côtes Du Rhône - E. Guigal 2013

Cabernet Sauvignon - Donati 2014

Abruzzo, Italy	7	28
Cariñena, Spain	7	28
Tuscany, Italy	8	30
Rioja Alta, Spain	10	40
Lodi, CA	8	32
Nevigile, Italy		60
Rhone, Italy		50
Paso Robles, CA		45