



All Day Menu
FULL BAR - COCKTAILS

Gluten Free, Vegetarian, and Nut Free Available.

APPETIZERS

Oysters on The Half Shell - Market Price
Fresh West or East Coast Oysters | Balsamic-Shallot Vinaigrette

Pacific Fried Oysters \$16.95
(4) Crispy Panko Crusted | Corn & Black Bean Relish Slaw | Aioli | Cocktail Sauce

BBQ Oysters \$16.95
(4) Large & Freshly Shucked | Garlic Butter | Parmesan Cheese

Crispy Local Calamari \$16.95
Seasoned | Cocktail & Tartar Sauce | Slaw | Corn & Black Bean Relish

Signature Crab Cakes \$18.95
Corn & Black Bean Relish | Slaw | Roasted Red Pepper Sauce

Fried Castroville Artichoke Hearts \$15.95
Breaded | Country Ranch | Corn & Black Bean Relish | Slaw

Pacific Crab or Prawn Cocktail \$18.95
House Cocktail Sauce | Aioli

Eastern Inlet Clams \$19.95
Steamed in Garlic | Shallots | Leeks | Pesto Butter White Wine | Clam Broth

Clams and Mussels \$19.95

Eastern Mussels \$19.95
Steamed in Garlic | Shallots | Leeks | Tomatoes | Butter White Wine | Clam Broth

Sesame-Crusted Seared Ahi Tuna \$19.95
Sushi Grade Tuna | Avocado | Seaweed Salad | Ginger | Wasabi Aioli

Spicy Tuna Bowl with Avocado \$19.95
Spicy Tuna Tartare with Steamed Rice, Seaweed, Wonton Chips and Two Sauces.

SOUPS

Flaherty's Traditional Cioppino \$32.95
Prawns | Scallops | Fresh Catch | Clams | Mussels Calamari Crab | Simmered in a Rich Roma Tomato Broth
Ask for Rice or Pasta

Want it in a Bread Bowl add \$4.95

West Coast Crab Chowder \$17.95
Sweet Corn / Potatoes

Flaherty's Signature Clam Chowders
Creamy New England or Manhattan Red - Cup \$8.95 | Bowl \$11.95

Award Winning Lobster Bisque
Artichokes | Tomatoes | Parmesan - Cup \$10.95 | Bowl \$15.95

Oyster Stew 17.95
Plump Washington Oysters, Spicy Cream, and a Touch of Sherry

SALADS

Classic Caesar Salad \$15.95
Romaine | Parmesan Reggiano | Roasted Crostini Classic Caesar Dressing

Pacific Crab \$19.95 | Free Range Chicken \$17.95
Grilled Prawns \$19.95 | Ahi Tuna \$19.95

Classic Wedge \$15.95
Maytag Bleu Cheese Crumbles | Dressing | Candied Walnuts Thick Bacon | Tomatoes & Red Onions

Add: Shrimp \$6.95 | Grilled Chicken \$4.95 | Avocado \$1.50

Flaherty's Mixed Greens \$8.95
Cherry Tomatoes | Two Bean Salad

Pacific Crab Louie \$25.95
Crab Folded in Louie Dressing | Cucumbers | Tomatoes Romaine | Hard-Boiled Egg | Avocado

Flaherty's Seafood Cobb \$23.95
Pacific Crab | Shrimp | Hard-Boiled Egg | Maytag Bleu Cheese Tomatoes | Avocado | Romaine | Thick Bacon | Louie Dressing

Seafood Mediterranean \$21.95
Marinated Calamari | Shrimp | Feta | Olives Cucumber | Tomatoes | Roasted Peppers | Red Onions | Avocado Balsamic Vinaigrette

Seafood Louie \$31.95
Pacific Crab | Chilled Prawns | Shrimp | Louie Dressing Avocado | Tomatoes | Cucumber | Romaine | Hard Boiled Egg

Clam Chowder & House Salad \$17.95
Bowl of our Signature Soup

BISTRO

Amazing Brioche Crab Louie Melt \$19.95
Crab Louie | Grilled Brioche Bread | Avocado Cheddar Cheese | Fries or Caesar Salad

Lobster Roll MP
Brioche Bun | Lemon Aioli | Celery | Chives | Caesar & Fries

California Chicken Club \$17.95
Bacon | Monterey Jack | Avocado Lettuce | Tomatoes | Grilled Roll

Grilled Shrimp & Lobster Louie BLT with Lobster Bisque \$19.95
Lobster Louie | Thick Bacon | Slaw | Grilled Roll

Tuna Melt with Lobster Bisque \$17.95
With Flaherty's Slaw

Coconut Shrimp & Chips \$22.95
Spicy Orange Marmalade Sauce | Fire Roasted Corn

Fresh Fish Sandwich \$19.95
Grilled or Fried with choice of French Fries or Salad

TACOS AND BOWLS

Fish Tacos with Bean Melody & Maza Cake \$20.95
(2) Tacos Served with Avocado Salsa | Fresh Cabbage Slaw Cilantro/Cashew Pesto *Choice of Grilled or Fried*

Battered Shrimp or Crab Tacos \$21.95
(2) Tacos Served with Avocado Salsa | Fresh Cabbage Slaw Cilantro/Cashew Pesto

Pacific Crab & Fire-Roasted Artichoke Quesadilla 20.95
Jack & Cheddar Cheese | Avocado Salsa | Caramelized Onions Green Chilies | Bean Medley | Sour Cream

Flaherty's Fish Bowl \$21.95
Blackened Fish | Red & Yellow Bell Peppers | Bean Melody Specialty Rice | Avocado Salsa | Slaw

PASTA

Classic Prawns Italiano \$32.95
Garlic | Shallots | Marinara Sauce | Capers | Pinot Grigio Mushrooms | Artichoke Hearts | Black Olives Tomatoes | Imported Pasta

Linguine Pescatore \$34.95
Scallops | Prawns | Clams | Mussels | Garlic | Capers Artichoke Hearts | Mushrooms | Black Olives Sherry Tomatoe Sauce

Linguini with Eastern Clams \$30.95
Olive Oil | Garlic | Shallots | Fresh Herbs | Tomatoes Pesto Sauce | White Wine | Finished w| Whole Butter

Lobster & Grilled Prawns Ricotta Gnocchi \$36.95
Pan Fried House-made Gnocchi | Maine Lobster Lobster Sauce

Lobster Ravioli w| Grilled Scallops \$35.95
Seasonal Vegetables | Lobster Sherry Cream

Fresh Salmon & Artichoke Pasta \$32.95
Wide Pasta | Artichoke | Pesto Cream | Tomatoes

Crab Carbonara \$31.95
Pasta | Lemon Garlic | Peas | Parmesan | Egg Yolks add Bacon \$1.00

FISH SELECTIONS

English Fish & Chips \$22.95
Flaherty's Tartar Sauce & Slaw

Wild Caught Sand Dabs \$28.95
Flaherty's Rice & Veggies | Lightly Dusted with Sourdough Bread Crumbs | Lemon Tarragon Beurre Blanc

Pan Roasted Wild Salmon \$32.95
Flaherty's Rice & Veggies | Balsamic Glaze

Mixed Seafood Grill MP
Flaherty's Fries | Fire-Roasted Corn | Grilled Fresh Fish Sea Scallops Prawns | Steamed Clams | Mussels

CHEFS CHOICE OF FISH SELECTION

BLACK COD | PETRALE SOLE
SEABASS | SWORDFISH | STUFFED TROUT
MARKET PRICE

Pan-Seared Cod & Cannellini Beans \$28.95
Tomatoes | Basil | Sourdough Crumbs Olive Oil | Pine Nuts

Wild Halibut Encrusted with Pacific Crab \$34.95
Roasted Potatoes | Baby Carrots | Leeks | Porcini Mushrooms | Cognac | Clam Stock

Seared Pacific Ahi Tuna \$30.95
Fried Rice with Sesame Vinaigrette Toasted Sesame Seeds | Grilled Bok Choy

SEAFOOD SPECIALTIES

Shellfish Risotto \$34.95
Shrimp | Scallops | Mussels | Clams Lobster Sauce | Baby Spinach | Peas | Mushrooms

Seafood Paella \$32.95
Fish & Shellfish | Chorizo | Artisan Rice with Saffron

European Scampi with Risotto \$32.95
Sauteed Prawns | Wine Butter Garlic | Splash of Tomato Creamy Veggie Risotto

Local Fish Curry \$29.95
Local Fish, Seasonal Vegetables, and House Made Curry

Jambalaya \$29.95
Jambalaya is a quintessential one pot recipe with Sausage, Shrimp, Clams, Mussels, Chicken, and Rice!
A New Orleans Tradition!

FROM THE GRILL

Prime New York Steak \$39.95
Choice of Two:
Caramelized Onions | Saut ed Mushrooms | Roasted Garlic | Bearnaise | Balsamic Glaze | Dijonaise-Aioli

"Make a Combo" Add Fresh Fish \$11.95
Add Prawns \$16.95 | Add Lobster Tail MP

VEGETARIAN

Fire Roasted Polenta 19.95
Local Vegetable Risotto 19.95
Organic Vegetable Curry 19.95

ALL DAY BRUNCH | \$23.95

Salmon Cake Fried Eggs Benedict
Crispy Salmon Cakes Topped with Fried Eggs, Avocado, & Hollandaise Sauce. On an English Muffins Roasted Potatoes

Pacific Crab & Avocado Omelette
Monterey Jack, Spinach, Red Onions, Heirloom Tomatoes, and Roasted Potatoes

Specialties

English Fish & Chips \$22.95
Flaherty's Tartar Sauce & Slaw

Market Price
■ LOCAL WHOLE LIVE CRAB
■ LIVE MAINE LOBSTER
■ ALASKAN KING CRAB LEGS
■ MAINE LOBSTER TAIL
Served with Sides
****When Available****

Black Angus House Ground Burger \$17.95
Pickle | Lettuce | Tomato | Red Onions | Brioche Bun
Add Bacon or Avocado \$0.95 | Add Cheddar or Jack Cheese \$1.50

Restaurant Adversity Surcharge - 1.8%
As a result of supply chain difficulties & increasing operational costs the restaurant industry is experiencing (including rising wages, benefits & other government requirements), a 1.8% surcharge will be added to all checks.
Thank you for being so supportive during these challenging times!

(A GRATUITY MAY BE ADDED FOR GROUPS 6 AND LARGER)

Menu 01-30-23

Please Advise Wait Staff of your Personal Preferences or Allergies. All fish subject to bones, water served only on request. Some menu items may contain nuts or shellfish. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs my increase your risk of food borne illness.