

Dinner



Appetizers

Oysters on the Half Shell **Market Price**

Fresh West or East Coast Oysters
Balsamic-Shallot Vinaigrette

Baked Brie & Roasted Garlic **10.95**

Artisan Crackers / Seasonal Fruit Chutney

Fried Castroville Artichokes **10.95**

Lightly Breaded Artichoke Hearts
Aioli / Country Ranch

Crispy Local Calamari **14.95**

Seasoned / Cocktail / Tartare Sauce
Corn & Black Bean Relish / Flaherty's Slaw

Sesame-Crusted Seared Ahi Tuna **15.95**

Thinly Sliced Sushi Grade / Avocado
Seaweed Salad / Ginger / Soy Sauce / Wasabi

Spicy Tuna Tartare **13.95**

Spicy Tuna / Cucumber Seaweed Salad
with Wonton Chips

Pacific Fried Oysters **14.95**

(4) Crispy Panko / Crusted Corn & Black Bean Relish
Flaherty's Slaw / Aioli / Cocktail Sauce

BBQ Oysters **15.95**

(4) Large & Freshly Shucked
Garlic Butter / Parmesan Cheese

Eastern Inlet Clams **16.95**

Steamed in Garlic / Shallots / Leeks / Pesto
Butter / White Wine / Clam Broth

Clams / Mussels **16.95**

Combination

Eastern Mussels **16.95**

Steamed in Garlic / Shallots / Leeks / Tomatoes
Butter / White Wine / Clam Broth

Dungeness Crab Cocktail **16.95**

House Cocktail Sauce + Aioli

Jumbo Prawns Cocktail **16.95**

House Cocktail Sauce + Aioli

Signature Crab Cakes **14.95**

Corn & Black Bean Relish / Flaherty's Slaw
Roasted Red Pepper Sauce

Abalone

Market Price

Tender Abalone Medallions
Sautéed Dore Style or Flour Dusted

Vegetarian

Fire Roasted Vegetable Polenta **18.95**

Seasonal Local & Organic Vegetables

Roasted Vegetable Risotto **18.95**

Seasonal Local Vegetables

Organic Vegetable Curry **18.95**

Seasonal Local Vegetables

Soups & Chowders

Flaherty's Signature Clam Chowders

Creamy New England or Manhattan Red
Cup 6.95 Bowl 8.95

Flaherty's Traditional Cioppino **31.95**

Prawns / Scallops / Fresh Catch
Clams / Mussels / Calamari / Crab
Simmered in a Rich Roma Tomato Broth

Award Winning Lobster Bisque

Artichoke / Tomatoes / Parmesan
Cup 10.95 Bowl 13.95

Oyster Stew **16.95**

Our Rendition of a Classic / Plump Washington Oysters
Spicy Cream / Touch of Sherry

West Coast Crab Chowder **15.95**

Sweet Corn / Potatoes

Salads

Classic Wedge with Shrimp **14.95**

without Shrimp **10.95**

Maytag Bleu Cheese Crumbles & Dressing
Candied Walnuts / Thick Bacon / Tomatoes
Red Onions

Add Avocado .75

Mixed Greens **7.95**

Cherry Tomatoes / Two Bean Salad
Balsamic Dressing / N.Y. Russian / Country Ranch
Bleu Cheese

Seafood Mediterranean **18.95**

Marinated Calamari / Bay Shrimp / Feta / Olives
Cucumber / Tomatoes / Roasted Peppers
Red Onions / Avocado / Balsamic Vinaigrette

Flaherty's Seafood Cobb **19.95**

Pacific Crab / Bay Shrimp / Hard-Boiled Egg
Thick Bacon / Maytag Bleu Cheese / Tomatoes
Avocado / Romaine / Louie Dressing

Classic Caesar Salad **11.95**

Salinas Valley Romaine / Parmesan Reggiano
Roasted Croutons / Classic Caesar Dressing

with Free Range Chicken **14.95**

with Grilled Prawns **16.95**

with Ahi Tuna **17.95**

with Dungeness Crab **18.95**

Dungeness Crab Louie **21.95**

Crab Folded in Louie Dressing / Cucumbers
Tomatoes / Romaine / Hard-Boiled Egg / Avocado

Seafood Louie **27.95**

Dungeness Crab / Chilled Prawns / Bay Shrimp
Louie Dressing / Avocado / Tomatoes / Cucumber
Romaine / Hard Boiled Egg

Please advise Wait Staff of your Personal Preferences

All fish subject to bones • Water served only on request • Gluten Free • Vegetarian • Nut Free Available
Some menu items may contain nuts or shellfish. Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness.

Please be advised that guest checks included a 0.25% assessment (only \$0.25 per \$100 spent)
for the Carmel Restaurant Improvement District. Thank you for your support.

Pasta

- Pacific Crab & Pasta 28.95**
Spinach / Wild Mushrooms / Fresh Tomatoes
Cream Sauce
- Classic Prawns Italiano 28.95**
Garlic / Shallots / Capers / Tomatoes
Pinot Grigio / Mushrooms / Artichoke
Black Olives / Marinara Sauce / Imported Pasta

Linguine Pescatore 29.95
Scallops / Prawns / Clams / Mussels
Garlic Capers / Artichoke Hearts / Mushrooms
Black Olives / Sherry Broth / Tomatoes

**Lobster Ravioli with
Grilled Scallops 28.95**
Seasonal Vegetables / Lobster Sherry Cream

Linguine with Eastern Clams 25.95
Olive Oil / Garlic / Shallots / Fresh Herbs
Tomatoes / Pesto Sauce / White Wine
Finished with Whole Butter
with Sausage Add 2.00

Lobster and Crab

- Fried Tomatoes / Fire-Roasted Corn
Artisan Potatoes
- Pacific Coast Lobster Tail Market Price**
- Alaskan King Crab Legs Market Price**
- Fresh Dungeness
Whole Cracked Crab Market Price**
- Live Maine Lobster Market Price**

Bistro

- Amazing Brioche Lobster Melt 19.95**
Lobster Louie / Grilled Brioche / Heirloom Tomatoes
Cheddar Cheese / Fries or Caesar Salad
- English Fish & Chips 17.95**
Flaherty's Tartare Sauce & Slaw
- Crab BLT & Lobster Bisque 21.95**
Crab Louie / Peppered Bacon / Flaherty's Slaw
Grilled Roll
- Fried Coconut Shrimp & Chips 19.95**
Marmalade Orange Sauce / Fire-Roasted Corn
Flaherty's Slaw
- House Ground Hamburger 15.95**
Brioche Bun / Fries / Flaherty's Slaw
- Grilled Heirloom Tomato Pizza 13.95**
with Organic Vegetables 14.95
with Free Range Chicken 16.95
with Grilled Prawns 18.95
- Pacific Crab & Artichoke Quesadilla 18.95**
Duo of Cheeses / Avocado Salsa / Caramelized
Onions / Green Chilies / Black Beans / Sour Cream
- Maine Lobster Tacos 18.95**
Black Beans + Masa Cake
(2) Tacos Served with Avocado Salsa
Fresh Cabbage Slaw / Cilantro Pesto / Aioli

Fresh Catch Seafood

- Wild Caught Pacific Sand Dabs 25.95**
Heirloom Potatoes + Veggies
Lightly Dusted with Sourdough Bread Crumbs
Served with Lemon-Tarragon Beurre Blanc
- Fresh Pan-Roasted Salmon 27.95 / 31.95**
Flaherty's Rice + Veggies
Balsamic Glaze
- Seared Pacific Ahi Tuna 28.95**
BBQ Rice with Sesame Vinaigrette
Toasted Sesame Seeds / Braised Bok Choy
- Grilled Pacific Swordfish 28.95**
Spinach Gnocchi
Citrus Pesto / Slow Roasted Tomatoes / Spinach / Leeks
- Wild Halibut 31.95**
Encrusted with Cashew Nuts
Wild Porcini Mushrooms / Sherry Cream Sauce
Heirloom Potatoes & Veggies

Specialties

- Shellfish Risotto 35.95**
Lobster + Shrimp + Scallops + Mussels + Clams
Lobster Sauce / Baby Spinach / Peas / Mushrooms
- Wild Caught Scallops 27.95**
White Beans + Bacon + Veggies
Grilled / New England Caught
- European Scampi 27.95**
Risotto + Veggies + Prawns
Sautéed with Maitre d' Butter / Pinot Grigio
- Local Calamari Steak 24.95**
Pappardelle Pasta + Veggies
Roasted Garlic Butter / Pinot Grigio / Capers / Lemon
Dusted with Sourdough Crumbs
- Mixed Seafood Grill 32.95**
Flaherty's Fries + Fire-Roasted Corn
Grilled Fresh Fish / Sea Scallops / Prawns / Steamed
Clams & Mussels

From the Grill

- PRIME SELECTION**
- New York Steak 38.95**
- Filet Mignon 38.95**
- Choice of two:**
Caramelized Onions Béarnaise
Sautéed Mushrooms Balsamic Glaze
Roasted Garlic Dijonaise-Aioli
- "Make a Combo"**
- Add Fresh Fish 9.95**
- Add Prawns 10.95**
- Add Lobster Tail Market Price**
- Free-Range Chicken 21.95**
Creative Selection

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