

# Dinner



## Appetizers

### Oysters on the Half Shell **Market Price**

Fresh West or East Coast Oysters  
Balsamic-Shallot Vinaigrette

### Baked Brie & Roasted Garlic **10.95**

Ciabatta Crisps / Seasonal Fruit Chutney

### Fried Castroville Artichoke **9.95**

Lightly Breaded Artichoke  
Hearts / Aioli / Country Ranch

### Crispy Local Calamari **13.95**

Seasoned / Aioli / Cocktail / Tartar Sauce  
Corn & Black Bean Relish / Slaw

### Sesame-Crusted Seared Ahi Tuna **15.95**

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

### Pacific Fried Oysters **14.95**

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

### BBQ Oysters **14.95**

(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

### Penn Cove Mussels **16.95**

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

### Dungeness Crab Cocktail **16.95**

House Cocktail Sauce

### Jumbo Prawns Cocktail **16.95**

House Cocktail Sauce

### Signature Crab Cakes **14.95**

Corn & Black Bean Relish / Slaw  
Roasted Red Pepper Sauce

### Abalone

Tender Abalone Medallions  
Sautéed Dore Style or Flour Dusted

**Market Price**

## Vegetarian

### Fire Roasted 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

Artichokes / Tomatoes / Parmesan  
**Cup 10.95 Bowl 13.95**

### Oyster Stew **16.95**

Plump Washington Oysters / Spicy Cream  
Touch of Sherry

### West Coast Crab Chowder **15.95**

Sweet Corn / Potatoes

## Salads

### Classic Wedge with Shrimp **13.95**

#### without Shrimp **10.95**

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

### Mixed Greens **6.95**

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  
Peppered Bacon / Maytag Bleu Cheese / Tomatoes  
Avocado / Romaine / Louie Dressing

### Classic Caesar Salad **10.95**

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

#### with Grilled Prawns **16.95**

#### with Free Range Chicken **14.95**

#### with Ahi Tuna **16.95**

#### with Dungeness Crab **18.95**

### Dungeness Crab Louie **20.95**

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

### Seafood Louie **26.95**

Dungeness Crab / Chilled Prawns / Bay Shrimp  
Louie Dressing / Avocado / Tomatoes / Olives  
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.

## Pasta

### Pacific Crab & Pasta 29.95

Spinach / Wild Mushrooms / Fresh Tomatoes  
Cream Sauce

### Classic Prawns Italiano 28.95

Garlic / Shallots / Capers / Tomatoes  
Pinot Grigio / Wild Mushrooms / Artichoke  
Black Olives / Marinara Sauce / Imported Pasta

### Linguine Pescatore 28.95

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 w/ Whole Butter  
with Sausage Add 2.00

## Lobster and Crab

Fried Tomatoes / Fire-Roasted Corn / Roasted  
Potatoes **when available**

**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

Tartar Sauce / Flaherty's Slaw

### Crab BLT & Lobster Bisque 21.95

Crab Louie / Peppered Bacon / Flaherty's Slaw  
Grilled Roll

### Fried Coconut Shrimp & Chips 18.95

Spicy Orange Sauce / Fire-Roasted Corn  
Flaherty's Slaw

### House Ground Hamburger 15.95

Brioche Bun / Fries / Flaherty's Slaw

### Heirloom Tomato Pizza 13.95

Roasted Garlic / Caramelized Onions

### with Grilled Prawns 18.95

### with Free Range Chicken 16.95

### with Organic Vegetables 14.95

### 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 25.95 / 30.95

### Flaherty's Rice + Veggies

Balsamic Glaze

### Seared Pacific Ahi Tuna 28.95

### BBQ Rice with Sesame Vinaigrette

Toasted Sesame Seeds / Braised Leeks

### Grilled Pacific Swordfish 27.95

### Potato-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

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 31.95

### Flaherty's Fries + Fire-Roasted Corn

Grilled Fresh Fish / Sea Scallops / Prawns / Steamed  
Clams & Mussels

## From the Grill

### New York Steak 37.95

### Filet Mignon 37.95

### 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

### Entrees include seasonal vegetables

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