



APPETIZERS

OYSTERS ON THE HALF SHELL

Fresh West or East Coast Oysters
Balsamic - Shallot Vinaigrette
half dozen MP dozen MP

SESAME-CRUSTED SEARED AHI TUNA AND AVOCADO 10⁹⁵

Thin Slices of Sushi Grade Ahi Tuna
Ginger / Soy Sauce / Wasabi

BAKED BRIE AND ROASTED GARLIC 8⁹⁵

Ciabatta Crisps and Seasonal Fruit Chutney

"CLASSIC" OYSTERS ROCKEFELLER 14⁵⁰

4 / Pacific Oysters

FRIED OYSTERS 11⁹⁵

Crispy/Panko-Crusted/Washington Oysters
Corn and Black Bean Citrus Relish
Aioli / Cocktail Sauce

BBQ OYSTERS 11⁹⁵

Large & Freshly Shucked

CLAMS OR MUSSELS OR COMBINATION 12⁹⁵

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

DUNGENESS CRAB AND FIRE-ROASTED ARTICHOKE QUESADILLA 12⁹⁵

Crab / Monterey Jack / Cheddar Cheese
Caramelized Onions / Green Chilies / Avocado-Salsa

DUNGENESS CRAB COCKTAIL 15⁹⁵

Large Martini Glass / Cocktail Sauce

CRISPY LOCAL CALAMARI 9⁵⁰

Crisp, Fried Rings and Tentacles
Cocktail / Tartar Sauce

FLAHERTY'S SIGNATURE CRAB CAKES 12⁹⁵

Corn and Black Bean Citrus Relish
Flaherty's Slaw / Roasted Red Pepper Aioli

CASTROVILLE ARTICHOKE 8⁹⁵

Fire Roasted, Steamed Hot or Served Cold
Flaherty's Slaw / Dijon Mayo
Corn and Black Bean Citrus Relish

SALMON AND TUNA TARTARE 10⁹⁵

Ciabatta Crisps

SEARED DIVER SEA SCALLOPS 10⁹⁵

Grilled Pineapple / Coconut Ginger Sauce

PRAWN COCKTAIL 14⁹⁵

Spicy Cocktail Sauce

ABALONE MP

Wild Medallions

SOUPS & CHOWDERS

FLAHERTY'S FAMOUS CLAM CHOWDERS 8⁵⁰

Creamy New England or Manhattan Red
San Francisco Sourdough Bread Bowl 10⁹⁵

FLAHERTY'S TRADITIONAL CIOPPINO 29⁹⁵

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

LOBSTER AND TOMATO BISQUE

Artichoke / Tomato
Cup 9⁵⁰ Bowl 11⁵⁰

CRAB CHOWDER 12⁹⁵

Sweet Corn / Potatoes / Creamy

OYSTER STEW 13⁹⁵

Washington Oysters / Spicy Cream
Touch of Sherry

SALADS

CLASSIC WEDGE WITH BAY SHRIMP 10⁹⁵

Wedge of Iceberg Lettuce Without shrimp 8⁹⁵

Maytag Blue Cheese Crumbles and Dressing
Applewood-Smoked Bacon / Tomatoes
Candied Walnuts / Red Onion

FLAHERTY'S MIXED GREENS 5⁹⁵

Tomatoes / Trio Bean Salad
Balsamic Dressing / N.Y. Russian / Ranch / Blue Cheese

SEAFOOD MEDITERRANEAN 14⁹⁵

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

FLAHERTY'S SEAFOOD COBB 19⁹⁵

Fresh Crab Louis and Bay Shrimp Salad
Hard-Cooked Egg / Apple-Smoked Bacon
Maytag Blue Cheese / Tomatoes
Avocado / Romaine / Louie Dressing

CLASSIC CAESAR 9⁵⁰

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

with grilled garlic prawns 15⁹⁵

with free range grilled chicken 12⁹⁵

DUNGENESS CRAB LOUIS 18⁹⁵

Crab Folded in Louis Dressing /
Romaine / Hard-Cooked Egg
Cucumbers / Tomatoes / Olives / Avocado

PLEASE ADVISE WAIT STAFF OF YOUR PERSONAL PREFERENCES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Entrees split by our chefs \$ 6.00 charge



PASTA

DUNGENESS CRAB & PASTA 26⁹⁵

Spinach / Wild Mushrooms
Fresh Tomatoes / Lemon Cream

PRAWNS ITALIANO 25⁹⁵

Prawns Sautéed / Fresh Garlic
Shallots / Capers / Tomatoes / White Wine
Wild Mushrooms / Artichoke Hearts / Black Olives
Marinara Sauce / Imported Pasta

LINGUINI CON PESCATORE 26⁹⁵

Sautéed Sea Scallops / Tiger Prawns / Clams
Mussels / Garlic / Capers / Artichoke Hearts
Mushrooms / Black Olives / Sherry / Broth

CHESAPEAKE BAY CRAB RAVIOLI WITH GRILLED SCALLOPS 25⁹⁵

Tobiko Caviar / Lobster Sherry Cream

LINGUINI WITH FRESH CLAMS 21⁹⁵

Olive Oil / Garlic / Shallots
Fresh Herbs / Tomatoes
White Wine Butter Sauce
with Sausage Add 2⁰⁰

LOBSTER and CRAB

Fried Green Tomatoes / Fire-Roasted Corn / Drawn Butter
when available

AUSTRALIAN LOBSTER TAIL MP

ALASKAN KING CRAB LEGS MP

FRESH DUNGENESS WHOLE CRACKED CRAB MP

LIVE MAINE LOBSTER MP

BISTRO

AMAZING BRIOCHE LOBSTER MELT 18⁹⁵

Lobster Louie / Grilled Brioche
Caesar Salad / Heirloom Tomatoes / Cheddar Cheese

ENGLISH FISH AND CHIPS 15⁹⁵

Flaherty's Slaw

CRAB BLT AND CHOWDER 18⁹⁵

Crab Louie / Flaherty's Slaw / Baguette

FRIED COCONUT SHRIMP & FLAHERTY'S FRIES 18⁹⁵

Served with Fire-Roasted Corn & Flaherty's Slaw

BLACK ANGUS HAMBURGER 13⁹⁵

La Brea Roll / Flaherty's Fries / Flaherty's Slaw

HEIRLOOM TOMATO PIZZA 13⁹⁵

Roasted Garlic / Carmelized Onions
with Grilled Prawns 16⁹⁵
with Free Range Grilled Chicken 15⁹⁵
with Organic Vegetables 14⁹⁵

FRESH CATCH SEAFOOD

PAN ROASTED PACIFIC SAND DABS 25⁹⁵

Lightly Dusted with Sourdough Bread Crumbs
Served with Lemon-Tarragon Beurre Blanc

FRESH GRILLED WILD SALMON 24⁹⁵/28⁹⁵

Slow Roasted Salmon / Lemon Aioli

SEARED PACIFIC AHI TUNA 25⁹⁵

Black and White Toasted Sesame Seeds

CHARBROILED

PACIFIC SWORDFISH 25⁹⁵

Citrus Pesto / Roasted Pine Nuts / Citrus Fruit

WILD HALIBUT 25⁹⁵/30⁹⁵

Encrusted with Cashew Nuts

Wild Mushrooms / Basil-Cream / Touch of Sherry

SPECIALTIES

LOBSTER & WILD MUSHROOM RISOTTO 34⁹⁵

Baby Spinach / Peas / Roast Corn

SCALLOPS WITH WHITE BEANS & BACON 26⁹⁵

Grilled / New England Caught

EUROPEAN SCAMPI AND RISOTTO 26⁹⁵

Sautéed with Maitre d' Butter and Pinot Grigio

CALAMARI PICCATA & PASTA 22⁹⁵

Roasted Garlic Butter / Pinot Grigio / Capers
Lemon / Dusted with Sour Dough Crumbs

MONTEREY BAY ABALONE MP

Wild Medallions

MIXED SEAFOOD GRILL 29⁹⁵

Charbroiled Fresh Fish / Mussels

Sea Scallops / Tiger Prawns / Steamed Clams

FROM THE GRILL

"BLACK ANGUS"

RIB EYE STEAK 35⁹⁵

MEDALLIONS OF FILET MIGNON 29⁹⁵

Choice of two:

Caramelized Onions	Bèarnaise
Sautéed Mushrooms	Balsamic Glaze
Roasted Garlic	Dijonaise-Aioli
Demi-Glace	

"MAKE A COMBO"

Add Fresh Fish 6⁹⁵

Add Prawns 7⁹⁵

Add Lobster Tail MP

FREE-RANGE CHICKEN BREAST 21⁹⁵

Creatively Changing Monthly

Entrees include seasonal vegetable & your choice of heirloom potato selection of the day or specialty rice. Pasta is the exception

All fish subject to bones • water served only on request
18% gratuity may be added to parties of 6 or more
Gluten Free * Vegetarian * Nut Free Available