

# HOME OF THE WORLD FAMOUS SHRIMP TRAY

## SPECIALTY TRAYS

Great for sharing with your table!

Includes lemon wedges & our fresh garlic bread (or tortillas)

### ORIGINAL SHRIMP TRAY

Shrimp & sliced SPFM Veggie Mix seared "A la Plancha" style (serves 2-4) 49<sup>99</sup>

### CAPTAIN'S TRAY

Crispy shrimp, calamari, & whitefish with french fries & housemade coleslaw (serves 2-4) 40<sup>99</sup>

### SUPER TRAY

Shrimp, whole lobster, whitefish fillet, & SPFM Veggie Mix seared "A la Plancha" (serves 4-6) 110<sup>99</sup>

### ALAMITOS BAY TRAY

Shrimp, whole lobster, fresh fish fillet, black mussels, calamari, crispy whole tilapia, sliced SPFM veggie mix, & corn on the cob (serves 4- 6 people) 129<sup>99</sup>

## TRAY ADD-ONS

Whole Lobster	39 <sup>99</sup>	Spicy Sausage	7 <sup>99</sup>
Snow Crab	35 <sup>99</sup>	SPFM Veggie Mix	9 <sup>99</sup>
Whole Tilapia	15 <sup>99</sup>	Veggies Only	7 <sup>99</sup>
Calamari	9 <sup>99</sup>	Potatoes Only	6 <sup>99</sup>
Shrimp	9 <sup>99</sup>	Corn on the Cob	5 <sup>99</sup>
Salmon	11 <sup>99</sup>	Garlic Bread	5 <sup>99</sup>
Whitefish	9 <sup>99</sup>		



Create a custom tray with your favorite add-ons!

## CHOOSE YOUR STYLE

### A LA PLANCHA

Seared on our flat top



### CRISPY

Deep fried

## CHOOSE YOUR FLAVOR



### SAVORY SEASONING

SPFM's signature savory and zesty spice



### MOJO DE AJO

Garlic butter, lemon and parsley sauce



### DIABLO SAUCE

Spicy tomato sauce

## CREATE YOUR OWN

Make your own world famous dish!

Choose your seafood, how you'd like it prepared & any 2 sides from Dock Sides

### CHOOSE ONE SEAFOOD

Whole Lobster	MP	Salmon	19 <sup>99</sup>
Snow Crab	MP	Whitefish	16 <sup>99</sup>
Calamari	16 <sup>99</sup>	Halibut	28 <sup>99</sup>
Shrimp	16 <sup>99</sup>	Swordfish	29 <sup>99</sup>

### CHOOSE YOUR STYLE AND FLAVOR



### CHOOSE TWO DOCK SIDES

## KINGS OF FISH CHOICE

### WORLD FAMOUS SHRIMP PLATE

Shrimp & sliced SPFM veggie mix seared "A la Plancha" style. Served with garlic bread 12<sup>99</sup>

### CRISPY WHOLE FISH

One whole crispy tilapia, served with our SPFM veggie mix 24<sup>99</sup>

### FISH+CHIPS

Crispy White Fish or Shrimp served with french fries & housemade coleslaw 15<sup>99</sup>

### ROASTED ATLANTIC SALMON FILET

Couscous salad, pickled Fresno & dill labneh 24<sup>99</sup>

## SOUP+SALAD

### CLAM CHOWDER

Our family's secret clam chowder recipe is thick, rich & creamy Cup 5<sup>99</sup> Bowl 8<sup>99</sup>

### SEASAR SALAD

Crisp romaine lettuce, parmesan cheese, croutons & caesar dressing with Shrimp or Calamari 15<sup>99</sup>

Salmon 18<sup>99</sup> Chicken 12<sup>99</sup>

### MEDITERRANEAN SALAD

Israeli couscous, cherry tomatoes, cucumber, shaved red onion, charred cauliflower, kalamata olives, crispy chickpea, herbs & lemon tahini dressing 14<sup>99</sup>

\*Add Shrimp +8<sup>00</sup>, Salmon +12<sup>00</sup>, Chicken +7<sup>00</sup>

## SEASIDE SHAREABLES

### CRISPY SHAREABLES

Calamari or Shrimp, served with our housemade tartar sauce or cocktail sauce & lemons 12<sup>99</sup>

### BRUSSELS

Crispy brussel sprouts tossed in a honey glaze 9<sup>99</sup>

### OYSTERS ON THE HALF SHELL

Served with cocktail sauce, horseradish & lemon. half dozen or dozen MP

### GARLIC BREAD

Foot long, golden toasted & buttery 5<sup>99</sup>

### ZUCCHINI FRIES

Housemade zucchini fries with ranch dressing 9<sup>99</sup>

### CAMPECHANA

Shrimp, scallops, octopus, cucumber, red onion, cilantro & avocado in citrus & tomato marinade with chips 11<sup>99</sup>

### CEVICHE

Whitefish, avocado, cucumber, cilantro, serranos, onion & pineapple in citrus marinade with chips 12<sup>99</sup>

### STEAMERS

Steamed in clam broth, white wine, lemon juice, housemade mojo & red pepper flakes & chopped parsley. Served with garlic bread. Choice of Mussels or Clams MP

### SWEET+SPICY CALAMARI

Crispy calamari & shishito peppers tossed in a sweet & spicy sauce 14<sup>99</sup>

### JERK'D CAULIFLOWER STEAK

Charbroiled Cauliflower Steak, with Jamaican Jerk Paste, Avocado Mousse & Pineapple Salsa 12<sup>99</sup>

## SAILOR SANDOS

- All served with French Fries -

### GRILLED SALMON SANDWICH

Citrus honey glazed grilled salmon with arugula, sliced tomato, red onions & our Signature Sauce on a toasted bun 17<sup>99</sup>

### CRISPY FISH SANDWICH

Crispy whitefish fillet, lettuce, sliced tomato, red onion & housemade tartar sauce on a toasted bun or try it fish lovers' style; whitefish fillet with coleslaw 14<sup>99</sup>

### TUNA MELT

Tuna salad & melted cheddar cheese on grilled sourdough bread 14<sup>99</sup>

### THE BURGER SNOB SMASH

Double Smash Patty, Caramelized Onion, Lettuce, Tomato, House Pickles, American Cheese & Secret Sauce. Served on a Brioche Bun with Fries 15<sup>99</sup>

## DOCK SIDES

5<sup>99</sup> ea

Housemade Coleslaw • French Fries • Chips & Salsa

Grilled Red Potatoes • Grilled Zucchini • Street Corn • Side Salad • SPFM Veggie Mix

## GUPPY FOOD

7<sup>99</sup> (12 years & under)

Hamburger or Cheeseburger Slider, Grilled Salmon, Crispy Shrimp, Quesadilla or Chicken Tenders

Includes French Fries & Fruit

## DESSERTS

ASK ABOUT OUR SCRUMPTIOUS DESSERT SELECTION!

# CRAFT BEER

Pint 8<sup>00</sup> • Pitcher 28<sup>00</sup>  
Michelada 16oz 10<sup>00</sup> • 32oz 17<sup>00</sup>

## CODEBREAKER

Trademark Brewing | West Coast IPA | 7.2% ABV

## WHITE ALE

Allagash Brewing Co. | Witbier/Wheat Beer | 5.1% ABV

## 805

Firestone Walker Brewing Co. | Blonde Ale | 4.7% ABV

## LOVE HAZY IPA

Almanac Beer Co. | New England IPA | 6.1% ABV

## SLIGHTLY MIGHTY IPA

Dogfish Head Craft Brewery | IPA | 4% ABV

## MANGO CART

Golden Road Brewing | Wheat Ale | 4% ABV

## LAGUNA BAJA

North Coast Brewing | Mex-Style Dark Lager | 5% ABV

# DRAFT BEER

	PINT	PITCHER
<b>BUD LIGHT</b>	7 <sup>00</sup>	24 <sup>00</sup>
<b>COORS LIGHT</b>	7 <sup>00</sup>	24 <sup>00</sup>
<b>CORONA</b>	7 <sup>50</sup>	26 <sup>00</sup>
<b>PACIFICO</b>	7 <sup>50</sup>	26 <sup>00</sup>
<b>MODELO ESPECIAL</b>	7 <sup>50</sup>	26 <sup>00</sup>

# BEER BOTTLES/CANS

<b>BUDWEISER</b>	5 <sup>00</sup>	<b>HEINEKEN</b>	6 <sup>00</sup>
<b>MILLER LITE</b>	5 <sup>00</sup>	<b>HEINEKEN OO NA</b>	5 <sup>00</sup>
<b>MICHELOB ULTRA</b>	6 <sup>00</sup>	<b>STELLA ARTOIS</b>	6 <sup>00</sup>

**WHITE CLAW** 7<sup>00</sup>  
Black Cherry or Mango

**HIGH NOON** 5<sup>00</sup>  
Grapefruit, Lime, Mango, Peach,  
Pineapple or Watermelon

# WHITE WINE

CHARDONNAY – <b>CANYON ROAD</b>	6 <sup>00</sup>
CHARDONNAY – <b>HESS</b>	12 <sup>00</sup>
SAUVIGNON BLANC – <b>WHITEHAVEN</b>	9 <sup>00</sup>
PINOT GRIGIO – <b>RUFFINO</b>	9 <sup>00</sup>
ROSE – <b>CHAMPS DE PROVENCE</b>	10 <sup>00</sup>

# RED WINE

CABERNET SAUVIGNON – <b>CANYON ROAD</b>	6 <sup>00</sup>
CABERNET SAUVIGNON – <b>AVALON</b>	12 <sup>00</sup>
PINOT NOIR – <b>ANGELINE</b>	9 <sup>00</sup>
PINOT NOIR – <b>MEIOMI</b>	12 <sup>00</sup>
RED BLEND – <b>RABBLE</b>	9 <sup>00</sup>

# BUBBLY

PROCESCO – <b>LA MARCA</b>	10 <sup>00</sup>
CHAMPAGNE – <b>WYCLIFF BRUT</b>	5 <sup>00</sup>
<b>MIMOSA</b>	5 <sup>00</sup>

# MAS TEQUILA

**OAXACA OLD-FASHIONED**  
Mezcal, Milagro, Agave & Bitters 12<sup>00</sup>

**PICANTE PALOMA**  
Casamigos Resposado & Grapefruit Juice 11<sup>00</sup>

**ROYAL MARGARITA**  
Milagro Silver, Cointreau, Sweet & Sour  
& a Mini Corona Bottle 12<sup>00</sup>

**PINA JAMAICA MARGARITA**  
Milagro Silver, Jamaica, Pineapple & Lime 12<sup>00</sup>

**SPICY WATERMELON MARGARITA**  
Tanteo Jalapeno, Watermelon Liquor, Lime  
& Simple Syrup 12<sup>00</sup>

**SPFM MARGARITA FLIGHT**  
LBC Margarita, Mangonada, Spicy Watermelon  
& Pina Jamaica Margarita 25<sup>00</sup>

# SPFM COCKTAILS

**OLD FASHIONED**  
Buffalo Trace, Angostura & Orange Bitters 14<sup>99</sup>

**LBC MARGARITA**  
Milagro Tequila, Cointreau, Lime &  
Fresh Cucumber Juice 14<sup>99</sup>

**BRAIN-DEAD**  
151, Rum, Pineapple, Grenadine, Orange  
Curacao & Coconut Cream 14<sup>99</sup>

**MOJITO**  
Rum, Mint, Simple Syrup, Lime & Soda 14<sup>99</sup>

**MOSCOW MULE**  
Vodka, Lime & Ginger Beer 14<sup>99</sup>

**MAI TAI**  
Rum, Dark Rum, Amaretto, Lime, Pineapple  
& Grenadine 14<sup>99</sup>

**BROWN EYED GIRL**  
Rum, Pisco, Citrus Juice, Mint Syrup  
& Angostura Bitters 14<sup>99</sup>

# FROZEN COCKTAILS

**MANGONADA**  
Milagro, Mango, Orange Curacao, Chumoy, SPFM  
Seasoned Rim & a Tirolo Candied Straw 12<sup>00</sup>

**MARGARITA**  
Milagro, Cointreau, Lime & Agave 12<sup>00</sup>

Cadillac - Grand Marnier Float 14<sup>00</sup>

Chambord 14<sup>00</sup>

**FROSE**  
Champs de Provence Rose Wine, New Amsterdam  
Vodka, Strawberry, Lemon & Honey 15<sup>00</sup>

**PIRANHA**  
Bacardi, Blue Curacao, Pineapple,  
Coconut & Grenadine 15<sup>00</sup>

**MELON BOMB**  
Bacardi, Melon Liquor, OJ & Watermelon 15<sup>00</sup>

# HAPPY HOUR MENU

MONDAY - FRIDAY 3PM-7 PM

5<sup>00</sup> Draft Beer • 6<sup>00</sup> Wine Glasses

7<sup>00</sup> SPFM Cocktails

**CHOWDA FRIES**  
French fries tossed with SPFM Spice, topped with  
our clam chowder & chives 9<sup>99</sup>

**CEVICHE TOSTADA**  
Crispy tortilla, guac & SPFM Signature ceviche 7<sup>99</sup>

**PAPAS BRAVAS**  
Fried potatoes, tossed in Mojo De Ajo & drizzled in  
signature aioli 6<sup>99</sup>

**FISH NUGGIES**  
Beer battered fish, with lemon & spicy mayo 9<sup>99</sup>

**CHIPS+GUAC**  
Made with fresh avocados, serrano chile, onion,  
cilantro, garlic & fresh lime 9<sup>99</sup>



**BAJA FISH TACOS** (two tacos)  
Beer battered Rockfish, cilantro lime crema, charred  
corn pico, pickled onions & cabbage 9<sup>99</sup>

# BE SURE TO VISIT ONE OF OUR GRILLE LOCATIONS!

120 West G Street, Wilmington, CA

1313 W Sepulveda Blvd, Harbor City, CA

3 Peninsula Center, Rolling Hills Estates, CA

  @SanPedroFish [www.SanPedroFish.com](http://www.SanPedroFish.com)

Entire menu is subject to change due to seasonality and availability. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Some of our items may contain dairy and/or nuts.

18% Gratuity will be added to all parties of 10 or more.