

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) 49⁹⁹

CAPTAIN'S TRAY

Crispy shrimp, calamari, & whitefish with french fries & housemade coleslaw (serves 2-4) 40⁹⁹

SUPER TRAY

Shrimp, whole lobster, whitefish fillet, & SPFM Veggie Mix seared "A la Plancha" (serves 4-6) 110⁹⁹

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) 129⁹⁹

TRAY ADD-ONS

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



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 ⁹⁹
Snow Crab	MP	Whitefish	16 ⁹⁹
Calamari	16 ⁹⁹	Halibut	28 ⁹⁹
Shrimp	16 ⁹⁹	Swordfish	29 ⁹⁹

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 12⁹⁹

CRISPY WHOLE FISH

One whole crispy tilapia, served with our SPFM veggie mix 24⁹⁹

FISH+CHIPS

Crispy White Fish or Shrimp served with french fries & housemade coleslaw 15⁹⁹

ROASTED ATLANTIC SALMON FILET

Couscous salad, pickled Fresno & dill labneh 24⁹⁹

SOUP+SALAD

CLAM CHOWDER

Our family's secret clam chowder recipe is thick, rich & creamy Cup 5⁹⁹ Bowl 8⁹⁹

SEASAR SALAD

Crisp romaine lettuce, parmesan cheese, croutons & caesar dressing with Shrimp or Calamari 15⁹⁹

Salmon 18⁹⁹ Chicken 12⁹⁹

MEDITERRANEAN SALAD

Israeli couscous, cherry tomatoes, cucumber, shaved red onion, charred cauliflower, kalamata olives, crispy chickpea, herbs & lemon tahini dressing 14⁹⁹

*Add Shrimp +8⁰⁰, Salmon +12⁰⁰, Chicken +7⁰⁰

SEASIDE SHAREABLES

CRISPY SHAREABLES

Calamari or Shrimp, served with our housemade tartar sauce or cocktail sauce & lemons 12⁹⁹

BRUSSELS

Crispy brussel sprouts tossed in a honey glaze 9⁹⁹

OYSTERS ON THE HALF SHELL

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

GARLIC BREAD

Foot long, golden toasted & buttery 5⁹⁹

ZUCCHINI FRIES

Housemade zucchini fries with ranch dressing 9⁹⁹

CAMPECHANA

Shrimp, scallops, octopus, cucumber, red onion, cilantro & avocado in citrus & tomato marinade with chips 11⁹⁹

CEVICHE

Whitefish, avocado, cucumber, cilantro, serranos, onion & pineapple in citrus marinade with chips 12⁹⁹

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 14⁹⁹

JERK'D CAULIFLOWER STEAK

Charbroiled Cauliflower Steak, with Jamaican Jerk Paste, Avocado Mousse & Pineapple Salsa 12⁹⁹

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 17⁹⁹

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 14⁹⁹

TUNA MELT

Tuna salad & melted cheddar cheese on grilled sourdough bread 14⁹⁹

THE BURGER SNOB SMASH

Double Smash Patty, Caramelized Onion, Lettuce, Tomato, House Pickles, American Cheese & Secret Sauce. Served on a Brioche Bun with Fries 15⁹⁹

DOCK SIDES

5⁹⁹ ea

Housemade Coleslaw • French Fries • Chips & Salsa

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

GUPPY FOOD

7⁹⁹ (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 8⁰⁰ • Pitcher 28⁰⁰
Michelada 16oz 10⁰⁰ • 32oz 17⁰⁰

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
BUD LIGHT	7 ⁰⁰	24 ⁰⁰
COORS LIGHT	7 ⁰⁰	24 ⁰⁰
CORONA	7 ⁵⁰	26 ⁰⁰
PACIFICO	7 ⁵⁰	26 ⁰⁰
MODELO ESPECIAL	7 ⁵⁰	26 ⁰⁰

BEER BOTTLES/CANS

BUDWEISER	5 ⁰⁰	HEINEKEN	6 ⁰⁰
MILLER LITE	5 ⁰⁰	HEINEKEN OO NA	5 ⁰⁰
MICHELOB ULTRA	6 ⁰⁰	STELLA ARTOIS	6 ⁰⁰

WHITE CLAW 7⁰⁰
Black Cherry or Mango

HIGH NOON 5⁰⁰
Grapefruit, Lime, Mango, Peach,
Pineapple or Watermelon

WHITE WINE

CHARDONNAY – CANYON ROAD	6 ⁰⁰
CHARDONNAY – HESS	12 ⁰⁰
SAUVIGNON BLANC – WHITEHAVEN	9 ⁰⁰
PINOT GRIGIO – RUFFINO	9 ⁰⁰
ROSE – DARK HORSE	10 ⁰⁰

RED WINE

CABERNET SAUVIGNON – CANYON ROAD	6 ⁰⁰
CABERNET SAUVIGNON – AVALON	12 ⁰⁰
PINOT NOIR – ANGELINE	9 ⁰⁰
PINOT NOIR – MEIOMI	12 ⁰⁰
RED BLEND – RABBLE	9 ⁰⁰

BUBBLY

PROSECCO – LA MARCA	10 ⁰⁰
CHAMPAGNE – WYCLIFF BRUT	5 ⁰⁰
MIMOSA	5 ⁰⁰

MAS TEQUILA

OAXACA OLD-FASHIONED
Mezcal, Milagro, Agave & Bitters 12⁰⁰

PICANTE PALOMA
Casamigos Resposado & Grapefruit Juice 12⁰⁰

ROYAL MARGARITA
Milagro Silver, Cointreau, Sweet & Sour
& a Mini Corona Bottle 12⁰⁰

SPICY WATERMELON MARGARITA
Tanteo Jalapeno, Watermelon Liquor, Lime
& Simple Syrup 12⁰⁰

SPFM COCKTAILS

OLD FASHIONED
Buffalo Trace, Angostura & Orange Bitters 14⁹⁹

LBC MARGARITA
Milagro Tequila, Cointreau, Lime &
Fresh Cucumber Juice 14⁹⁹

BRAIN-DEAD
151, Rum, Pineapple, Grenadine, Orange
Curacao & Coconut Cream 14⁹⁹

MOJITO
Rum, Mint, Simple Syrup, Lime & Soda 14⁹⁹

MOSCOW MULE
Vodka, Lime & Ginger Beer 14⁹⁹

MAI TAI
Rum, Dark Rum, Amaretto, Lime, Pineapple
& Grenadine 14⁹⁹

BROWN EYED GIRL
Rum, Pisco, Citrus Juice, Mint Syrup
& Angostura Bitters 14⁹⁹

FROZEN COCKTAILS

MANGONADA
Milagro, Mango, Orange Curacao, Chumoy, SPFM
Seasoned Rim & a Tirolo Candied Straw 12⁰⁰

MARGARITA
Milagro, Coinreau, Lime & Agave 12⁰⁰
Cadillac - Grand Marnier Float 14⁰⁰
Chambord 14⁰⁰

FROSE
Dark Horse Rose Wine, New Amsterdam Vodka,
Strawberry, Lemon & Honey 15⁰⁰

PIRANHA
Bacardi, Blue Curacao, Pineapple,
Coconut & Grenadine 15⁰⁰

MELON BOMB
Bacardi, Melon Liquor, OJ & Watermelon 15⁰⁰

HAPPY HOUR MENU

MONDAY - FRIDAY 3PM-7 PM

5⁰⁰ Draft Beer • 6⁰⁰ Wine Glasses

7⁰⁰ SPFM Cocktails

CHOWDA FRIES

French fries tossed with SPFM Spice, topped with
our clam chowder & chives 9⁹⁹

CEVICHE TOSTADA

Crispy tortilla, guac & SPFM Signature ceviche 7⁹⁹

PAPAS BRAVAS

Fried potatoes, tossed in Mojo De Ajo & drizzled in
signature aioli 6⁹⁹

FISH NUGGIES

Beer battered fish, with lemon & spicy mayo 9⁹⁹

CHIPS+GUAC

Made with fresh avocados, serrano chile, onion,
cilantro, garlic & fresh lime 9⁹⁹

BAJA FISH TACOS (two tacos)

Beer battered Rockfish, cilantro lime crema, charred
corn pico, pickled onions & cabbage 9⁹⁹

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

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.