

# 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) 59<sup>99</sup>

### CAPTAIN’S TRAY

Crispy Shrimp, Calamari, & Whitefish with french fries

& housemade coleslaw (serves 2-4) 46<sup>99</sup>

### SUPER TRAY

Shrimp, whole Lobster, Whitefish fillet, & SPFM

Veggie Mix seared “A la Plancha” (serves 4-6) 112<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) 132<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 49<sup>99</sup> Salmon 22<sup>99</sup>

Snow Crab 42<sup>99</sup> Whitefish 17<sup>99</sup>

Calamari 17<sup>99</sup> Halibut 29<sup>99</sup>

Shrimp 17<sup>99</sup> Swordfish 32<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 15<sup>99</sup>

### CRISPY WHOLE FISH

One whole crispy Tilapia, served with

our SPFM veggie mix 27<sup>99</sup>

### FISH+CHIPS

Crispy White Fish or Shrimp served with french fries

& housemade coleslaw 18<sup>99</sup>

### ROASTED ATLANTIC SALMON FILET

Couscous salad, pickled fresno & dill labneh 26<sup>99</sup>

### BAJA FISH TACOS

Beer battered Rockfish, green cabbage, charred corn

pico, pickled onion & cilantro lime crema. served on

flour tortillas 13<sup>99</sup>

### GRILLED SHRIMP TACOS

Signature seasoned Shrimp, green cabbage, pico de

gallo & signature mayo. served corn tortillas 13<sup>99</sup>

### MALAYSIAN CHILI CRAB

Dungeness & Jonah Crab, house made chili crab

sauce, fresh herbs, crispy garlic & limes. served with

garlic bread 72<sup>99</sup>

## SOUP+SALAD

### CLAM CHOWDER

Our family's secret Clam Chowder recipe is thick,

rich & creamy Cup 6<sup>99</sup> Bowl 9<sup>99</sup>

### SEASAR SALAD

Crisp romaine lettuce, parmesan cheese, croutons &

caesar dressing with Shrimp or Calamari 20<sup>99</sup>

Salmon 23<sup>99</sup> Chicken 18<sup>99</sup> No Protein 10<sup>99</sup>

### MEDITERRANEAN SALAD

Israeli couscous, cherry tomatoes, cucumber, shaved

red onion, charred cauliflower, kalamata olives,

crispy chickpea, herbs & lemon tahini dressing 15<sup>99</sup>

\*Add Shrimp +10<sup>99</sup>, Salmon +13<sup>99</sup>, Chicken +8<sup>00</sup>

## SEASIDE SHAREABLES

### CRISPY SHAREABLES

Calamari or Shrimp, served with our housemade

tartar sauce or cocktail sauce & lemons 13<sup>99</sup>

### BRUSSELS

Crispy brussel sprouts tossed in a honey glaze 10<sup>99</sup>

### OYSTERS ON THE HALF SHELL

Served with cocktail sauce, horseradish & lemon.

half dozen or dozen Six 14<sup>99</sup> Twelve 26<sup>99</sup>

### GARLIC BREAD

Foot long, golden toasted & buttery 6<sup>99</sup>

### ZUCCHINI FRIES

Housemade zucchini fries with ranch dressing 10<sup>99</sup>

### CAMPECHANA

Shrimp, Scallops, Octopus, Cucumber, red onion, cilantro &

avocado in citrus & tomato marinade with chips 13<sup>99</sup>

### CEVICHE

Whitefish, avocado, cucumber, cilantro, serranos,

onion & pineapple in citrus marinade with chips 13<sup>99</sup>

### ALE STEAMERS

Mussels or Clams. Blonde Ale, red onion, serrano

chile, lemon, fresh herbs, finished with butter &

served with garlic bread MP

### SWEET+SPICY CALAMARI

Crispy Calamari & shishito peppers tossed in a sweet

& spicy sauce 15<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 18<sup>50</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 15<sup>50</sup>

### TUNA MELT

Tuna salad & melted cheddar cheese on grilled

sourdough bread 15<sup>50</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 17<sup>50</sup>

## DOCK SIDES

8<sup>99</sup> ea

Housemade Coleslaw • French Fries • Chips & Salsa

Grilled Red Potatoes • Grilled Zucchini • Street Corn

Side Salad • SPFM Veggie Mix

## GUPPY FOOD

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

Hamburger or Cheeseburger Slider,

Grilled Salmon, Crispy Shrimp,

Quesadilla or Chicken Tenders

Includes French Fries, Fruit & Drink

## DESSERTS

ASK ABOUT OUR SCRUMPTIOUS  
DESSERT SELECTION!

## CRAFT BEER

Pint 9<sup>00</sup> • 32oz 15<sup>50</sup> • Pitcher 29<sup>50</sup>  
Michelada 16oz 13<sup>00</sup> 32oz 22<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

### MANGO CART

Golden Road Brewing | Wheat Ale | 4% ABV

### KONA BIG WAVE

Kona Brewing Co. | Golden Ale | 4.4% ABV

## DRAFT BEER

	PINT	32oz	PITCHER
BUD LIGHT	7 <sup>50</sup>	12 <sup>00</sup>	25 <sup>00</sup>
COORS LIGHT	7 <sup>50</sup>	12 <sup>00</sup>	25 <sup>00</sup>
CORONA	8 <sup>00</sup>	13 <sup>50</sup>	26 <sup>50</sup>
PACIFICO	8 <sup>00</sup>	13 <sup>50</sup>	26 <sup>50</sup>
MODELO ESPECIAL	8 <sup>00</sup>	13 <sup>50</sup>	26 <sup>50</sup>
MODELO NEGRA	8 <sup>00</sup>	13 <sup>50</sup>	26 <sup>50</sup>

## BEER BOTTLES/CANS

BUDWEISER 5<sup>25</sup> HEINEKEN 6<sup>25</sup>

MILLER LITE 5<sup>25</sup> HEINEKEN OO NA 5<sup>50</sup>

MICHELOB ULTRA 6<sup>25</sup> STELLA ARTOIS 7<sup>00</sup>

### WHITE CLAW 7<sup>50</sup>

Black Cherry or Mango

## SOUVENIR BOTTLES

Upgrade your beer to a Souvenir Bottle 44<sup>50</sup>

## MICHELADA

Upgrade your Draft Beer to a Michelada with our  
Signature Michelada mix and Seasoned rim

Domestic 16oz 11<sup>00</sup> 32oz 20<sup>00</sup>

Import 16oz 12<sup>00</sup> 32oz 21<sup>00</sup>

## WHITE WINE

CHARDONNAY – CANYON ROAD 7<sup>50</sup>

CHARDONNAY – HESS 12<sup>50</sup>

SAUVIGNON BLANC – WHITEHAVEN 11<sup>50</sup>

PINOT GRIGIO – RUFFINO 9<sup>50</sup>

ROSE – DARK HORSE 10<sup>50</sup>

## RED WINE

CABERNET SAUVIGNON – CANYON ROAD 7<sup>50</sup>

CABERNET SAUVIGNON – AVALON 12<sup>50</sup>

PINOT NOIR – ANGELINE 10<sup>00</sup>

PINOT NOIR – MEIOMI 16<sup>50</sup>

RED BLEND – RABBLE 9<sup>50</sup>

## BUBBLY

PROSECCO – LA MARCA 10<sup>50</sup>

CHAMPAGNE – WYCLIFF BRUT 5<sup>50</sup>

MIMOSA 6<sup>50</sup>

## MAS TEQUILA

OAXACA OLD-FASHIONED

Mezcal, Milagro, Agave & Bitters 15<sup>00</sup>

### PICANTE PALOMA

Casamigos Resposado & Grapefruit Juice 15<sup>00</sup>

### ROYAL MARGARITA

Milagro Silver, Cointreau, Sweet & Sour

& a Mini Corona Bottle 17<sup>00</sup>

### SPICY WATERMELON MARGARITA

Tanteo Jalapeno, Watermelon Liquor, Lime

& Simple Syrup 15<sup>00</sup>

## SPFM COCKTAILS

### OLD FASHIONED

Buffalo Trace, Angostura & Orange Bitters 15<sup>99</sup>

### LBC MARGARITA

Milagro Tequila, Cointreau, Lime &

Fresh Cucumber Juice 15<sup>99</sup>

### BRAIN-DEAD

151, Rum, Pineapple, Grenadine, Orange

Curacao & Coconut Cream 15<sup>99</sup>

### MOJITO

Rum, Mint, Simple Syrup, Lime & Soda 15<sup>99</sup>

### MOSCOW MULE

Vodka, Lime & Ginger Beer 15<sup>99</sup>

### MAI TAI

Rum, Dark Rum, Amaretto, Lime, Pineapple

& Grenadine 15<sup>99</sup>

### BROWN EYED GIRL

Rum, Pisco, Citrus Juice, Mint Syrup

& Angostura Bitters 15<sup>99</sup>

## FROZEN COCKTAILS

### MANGONADA

Milagro, Mango, Orange Curacao, Chumoy, SPFM

Seasoned Rim & a Tirolo Candied Straw 13<sup>00</sup>

### MARGARITA

Milagro, Coinreau, Lime & Agave 13<sup>00</sup>

Cadillac - Grand Marnier Float 15<sup>00</sup>

Chambord 15<sup>00</sup>

### FROSE

Dark Horse Rose Wine, New Amsterdam Vodka,

Strawberry, Lemon & Honey 16<sup>00</sup>



### PIRANHA

Bacardi, Blue Curacao, Pineapple,

Coconut & Grenadine 16<sup>00</sup>

### MELON BOMB

Bacardi, Melon Liquor, OJ & Watermelon 16<sup>00</sup>

  @SanPedroFish www.SanPedroFish.com

18% Gratuity will be added to all parties of 8 or more.

San Pedro Fish Market adds a 3.5% administrative surcharge to offset employee benefit costs and other operating expenses. This is not a gratuity.

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.

