

# PLATED MENU

## PLATED 44<sup>99</sup> PER PERSON

(10 people minimum)

### STARTER

(choose 2 for guest choice)

#### CAESAR SALAD

Crisp Romaine Lettuce, Garlic Croutons, Parmesan, Fresh Herbs & Homemade Caesar Dressing

#### HOMEMADE CLAM CHOWDER

Rich & Creamy, filled with clams & potato

#### STREET CORN BOWL

Fire Roasted Corn, Lime Mayo, Cotija Cheese, Cilantro & Signature Seasoning

#### CEVICHE

Rockfish Marinated in Citrus with Serrano Chile, Cucumber, Pineapple & Avocado. Served with Chips

### ENTREE

(guests choose 3, for guest to choose)

#### WORLD FAMOUS SHRIMP PLATE

Shrimp & Sliced Fajita Veggies seared A La Plancha style. Seasoned with our World Famous Seasoning. Served with Garlic Bread

#### BAJA FISH TACOS

Crispy Fried White Fish, Calamari, Shrimp & Fries. Served with Cole-slaw, Tartar & Cocktail Sauce. Comes with Garlic Bread

#### HERB RUBBED SALMON

Roasted Salmon Fillet with Herbed Couscous Salad & Lemon Vinaigrette

#### HALF CHICKEN

Oven Roasted with Twice Fried Potatoes & Chimichurri

### DESSERT

(choose 1 for the guests)

#### CHOCOLATE BROWNIE

Rich Chocolate Brownie with Caramel Sauce

#### LEMON TARTLET

Petite Lemon Tartlets with Blueberry Compote

#### TRES LECHES CAKE

"Three milks" Sponge Cake, Cinnamon & Mandarin Oranges



@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. Some of our items may contain dairy and/or nuts.

# PLATED MENU

## PLATED 89<sup>99</sup> PER PERSON

(10 people minimum)

### STARTER

(all guests have the choice of a soup or salad)

#### CAESAR SALAD

Crisp Romaine Lettuce, Garlic Croutons, Parmesan, Fresh Herbs & Homemade Caesar Dressing

#### HOMEMADE CLAM CHOWDER

Rich & Creamy, filled with clams & potato

### APPETIZER

(choose 2, for Party choice)

#### GRILLED OCTOPUS

Roasted Potato, Ricotta Salata, Castelvetrano Olive & Salsa Verde

#### LOBSTER ROLL

New England Brioche Bun, Lemon Aioli, Shaved Celery & Fresh Potato Chips

#### CROQUETTAS

Ground Shrimp & Pork. Seasoned with Garlic & Spices. Breaded & Fried, served with Spicy Mayo

#### TUNA CARPACCIO

Ahi Tuna Paper Thin, Fresh Lemon, Toasted Almonds, Shaved Herbs

### ENTREE

(guests choose 3, for Party choice)

#### PAN ROASTED SCALLOPS

Seafood Risotto & Pesto

#### BONE IN RIBEYE

Oven Roasted Potatoes & Onions with Horseradish Creme Fraiche

#### KING SALMON

Roasted Salmon Fillet with Herbed Couscous Salad & Lemon Vinaigrette

#### HALF CHICKEN

Oven Roasted with Seasonal Vegetables & Dijon Vinaigrette

#### DOUBLE CUT PORK CHOP

Slow Cooked & Char Broil served with Twice Fried Potatoes & Chimichurri

### DESSERT

(choose 1 for the Party)

#### CHOCOLATE BROWNIE

Rich Chocolate Brownie with Caramel Sauce

#### LEMON TARTLET

Petite Lemon Tartlets with Blueberry Compote

#### TRES LECHES CAKE

"Three milks" Sponge Cake, Cinnamon & Mandarin Oranges

# BUFFET MENU

## BUFFET 44<sup>99</sup> PER PERSON

(10 people minimum)

### APPETIZERS

(choose 2, for the buffet)

#### CAESAR SALAD

Crisp Romaine Lettuce, Garlic Croutons, Parmesan, Fresh Herbs & Homemade Caesar Dressing

#### HOMEMADE CLAM CHOWDER

Rich & Creamy, filled with Clams & Potato

#### CEVICHE

White Fish, Cucumber, Red Onion, Pineapple, Cilantro, Avocado in a bright Citrus Marinade

#### GARDEN SALAD

Petite Greens, Cherry Tomato, Shaved Onions, Cucumber, Croûtons & Sherry Vinaigrette

### ENTREE

(choose 1, for the buffet)

#### WORLD FAMOUS SHRIMP TRAY

Shrimp & Sliced Fajita Veggies seared A La Plancha style. Seasoned with our World Famous Seasoning. Served with Garlic Bread

#### CAPTAIN'S TRAY

Crispy Fried White Fish, Calamari, Shrimp & Fries. Served with Coleslaw, Tartar & Cocktail Sauce. Comes with Garlic Bread

#### TACO BAR

Grilled or Baja Style; White Fish & Shrimp. Tortillas (corn or flour), Pico de Gallo, Pickled Onions, Cilantro, Cotija Cheese, Shaved Cabbage & Cilantro Lime Crema

### SIDES

(choose 2, for the buffet)

#### CHIPS+SALSA

Fresh Tortilla Chips served with Pico de Gallo

#### FAJITA VEGGIES

Onion, Potatoes & Bell Peppers. Cooked A La Plancha with Mojo de Ajo & Signature Seasoning

#### GRILLED ZUCCHINI

Seasoned with Garlic Salt & Fresh Lemon

#### ROJO POTATOES

Roasted Red Potatoes seasoned with Signature Seasoning

#### WHITE RICE

Steamed Jasmine Rice

### DESSERT

(choose 1 for the buffet)

#### CHOCOLATE BROWNIE

Rich Chocolate Brownie with Caramel Sauce

#### LEMON TARTLET

Petite Lemon Tartlets with Blueberry Compote

# TAPAS + TRAYS

## TAPAS/TRAY PASS/BAR MENU

(ordered in units of 10)

### **CROQUETTES**

Ground Shrimp & Pork. Seasoned with Garlic & Spices. Breaded & Fried, served with Spicy Mayo 22<sup>99</sup>

### **CLAM TARTINE**

Chopped Clams with Herbs, Chile & Lemon. Spread atop a Sourdough Toast 26<sup>99</sup>

### **PAPAS BRAVAS**

Crispy Fried Potatoes tossed with Signature Seasoning & Served with Aioli 9<sup>99</sup>

### **POKE CONE**

Ahi Tuna, Shoyu Vinaigrette, Cucumber & Spicy Mayo in a Nori Cone 33<sup>99</sup>

### **ELOTÉ**

Char Broil Sweet Corn, Lime Mayo, Parmesan & Signature Seasoning 13<sup>99</sup>

### **MUSSELS ON THE HALF**

Poached Mussels served on the Half-Shell. Lemon Garlic Aioli & Fresh Herbs 14<sup>99</sup>

### **BRUSCHETTA**

Grilled Sourdough Crostini with Marinated Tomatoes, Basil & Balsamic Glaze 14<sup>99</sup>

### **MINI SHRIMP PO-BOYS**

Brioche Split Top Buns, Fried Shrimp, Pickled Onions, Tomato & Signature Mayo 22<sup>99</sup>

### **MINI BURGER SNOBS**

Smash Patty, Caramelized Onions, Lettuce, Tomato, American Cheese & Secret Sauce 32<sup>99</sup>

### **MINI FRIED CHICKEN SLIDERS**

Juicy Tender, Dill Pickle & Fresno Slaw, Tomato, & Spicy Mayo 29<sup>99</sup>

### **CEVICHE**

White Fish Ceviche with Tortilla Chips 22<sup>99</sup>

### **CRISPY BRUSSELS SPROUTS**

Parmesan & Sherry Vinaigrette 15<sup>99</sup>

### **PORTOBELLO FRIES**

Light & Crispy. Served with Lemon Aioli 22<sup>99</sup>



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