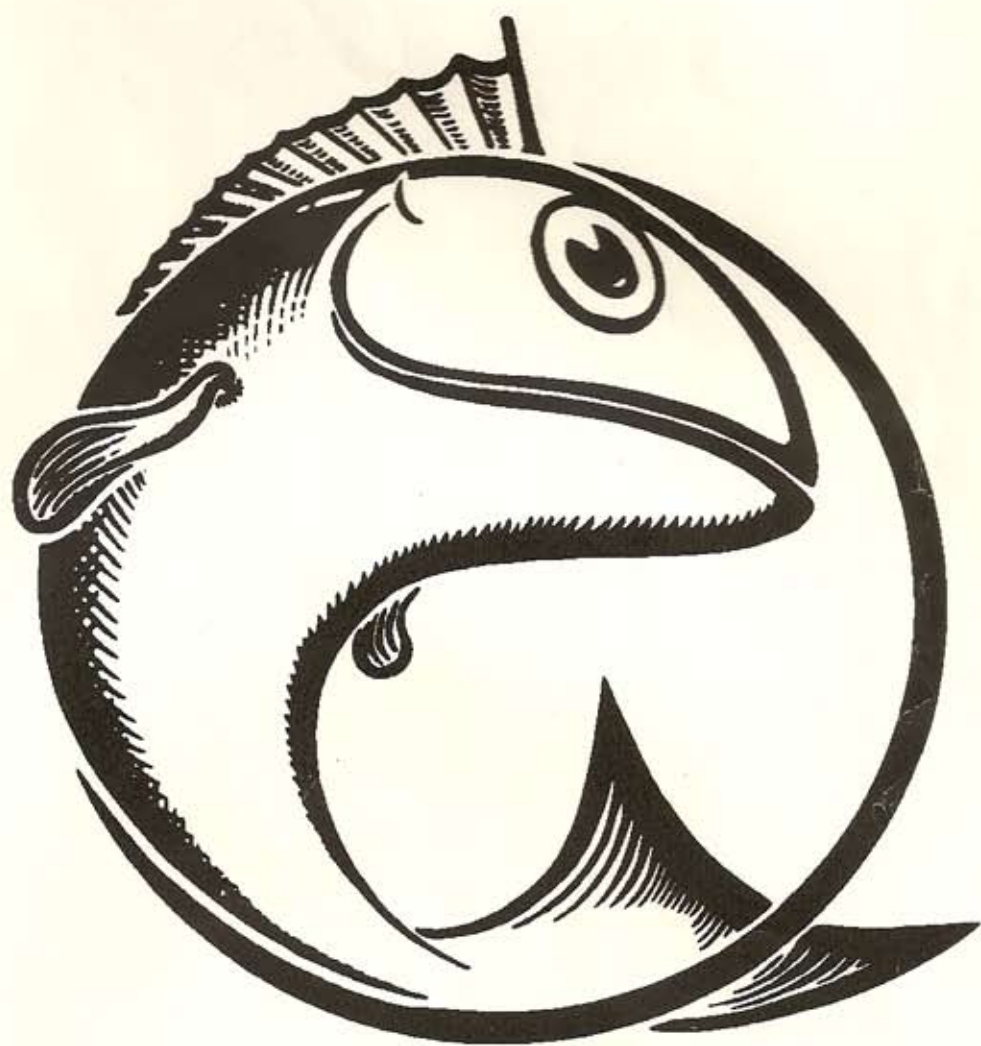


Olde Port Inn

PORT SAN LUIS



DINNER MENU

Dessert

"It's never too soon to plan for dessert"

CHOCOLATE MOUSSE

A rich and creamy treat, made from scratch the old school way \$7

TOFFEE CHEESECAKE

Drizzled with warm caramel sauce, a local favorite featured in Bon Appetite Magazine \$7

WARM PEACH COBBLER

The owner's choice on a cold day, a homestyle comfort dessert \$6 a la mode \$7

BUTTERFINGER ICE CREAM PIE

The owner's choice on a hot day, a very tall slice made with vanilla bean ice cream and real butterfinger chunks in a pool of rich hot fudge \$7

Anchors Aweigh

THE HARPOONER

Sea scallops, jumbo prawns and fresh fish skewered, grilled and served on our ranchera and buerre blanc sauces \$22

PRAWN COCKTAIL

Tender jumbo prawns chilled and served with our house made cocktail sauce \$17

STEAMED CLAMS

Fresh cockle clams steamed in white wine and clam juice with garlic, butter and fresh herbs \$18

MUSHROOMS

Button mushrooms sauteed in butter, garlic, white wine, sherry wine, fresh herbs and soy sauce \$12

STUFFED PRAWNS

Jumbo prawns stuffed with monterey jack cheese, wrapped in bacon and deep fried \$17

CALAMARI

Calamari steak strips or tubes & tentacles or half & half lightly breaded and quickly deep fried. Served with our cocktail sauce and sweet & sour sauce \$15

Tossed About

SALMON CAESAR SALAD

Fresh salmon filet charbroiled and served over crisp Romaine lettuce tossed in our Caesar dressing with croutons and Romano cheese \$20
Plain \$9 Chicken Caesar \$12

CRAB SALAD

A generous portion of fresh Dungeness crab meat over fresh greens with tomato, cucumber, julienne carrot and jicama, fresh mint and basil and our own mustard vinaigrette dressing Market Price
Substitute Broiled Chicken 12

ADD PRAWNS OR SCALLOPS TO ANY DISH

Each extra jumbo prawn \$2
Each extra large scallop \$3
Served grilled, fried or scampi style

MIXED GREENS

Fresh greens with tomato, cucumber, julienne carrot and jicama, fresh mint and basil and our own mustard vinaigrette dressing \$6

WARM GREEK SALAD

Delicate white fish sauteed in olive oil with garlic, fresh oregano, basil, tomato, black olives and sherry wine. Served on a bed of fresh baby spinach and sprinkled with crumbled Feta cheese \$15
Made with scallops or prawns \$18
Made with grilled chicken \$13

CRAB & PRAWNS SALAD

A generous portion of fresh Dungeness crab meat and prawns over fresh greens with tomato, cucumber, julienne carrot and jicama, fresh mint and basil and our own mustard vinaigrette dressing Market Price

A La Carte Dinners



FISH TACOS

Delicate white fish sauteed in olive oil, white wine, lemon juice, onion, garlic and seasonings. Served open faced on thick corn tortillas with cilantro, Monterey jack cheese, sour cream and salsa. Add guacamole \$2
One Taco \$8 Two Tacos \$15

PRAWNS & CHIPS

Jumbo prawns lightly breaded and deep fried. Served with french fries and cocktail sauce \$17

OLDE STYLE BURGERS

1/2 pound burger with honey bacon, cheese, lettuce, tomato, onion and pickle. Served with french fries \$10
Plain Burger \$9 Cheeseburger \$9.50



THE COMBO

An assortment of sea scallops, jumbo prawns, white fish and calamari lightly breaded and deep fried.
Served with french fries, tartar sauce & cocktail sauce \$22



We use fresh rock cod in our most popular dishes as often as possible. However, sometimes we have to substitute other delicate white fish when the cod supply is low.

CALAMARI & CHIPS

Tender, high quality calamari lightly breaded and deep fried. Served with french fries, cocktail sauce and our sweet & sour sauce. Choose from tubes & tentacles or steak strips or half & half \$15

FISH & CHIPS

Delicate white fish lightly breaded and deep fried. Served with french fries and tartar sauce.
Regular (5 pcs) Large (7 pcs) Market price

Pasta



CLAM LINGUINE

Our popular cockle clams blended together with a rich garlic cream sauce and tossed with linguine pasta \$24

CHICKEN & VEGETABLE PASTA

Sliced chicken breast, fresh seasonal vegetables, button mushrooms, black olives and fresh herbs sauteed together with your choice of white cream sauce or our fresh tomato vegetable sauce with penne pasta \$18
Vegetables Only \$14

PASTA PESCA

Delicate white fish, scallops and shrimp sauteed together with olive oil, garlic, fresh herbs and sherry wine, blended with our marinara sauce, penne pasta and black olives, topped with Feta and fresh herbs \$28



SEAFOOD FETTUCCINE

Prawns, scallops, crab meat and cockle clams sauteed in olive oil, garlic and white wine blended with a rich tarragon Alfredo sauce, tossed with fettuccine pasta and sprinkled with Romano cheese and fresh herbs \$33

Specialties

All Specialty Dinners include:

Sauteed vegetables and your choice of rice pilaf or au gratin potatoes and your choice of clam chowder, mixed green salad or classic Caesar salad.

Sourdough rolls served on request.



FISHERMAN'S PLATE


A platter of grilled fresh fish, jumbo prawns, sea scallops, cockle clams and deep fried calamari \$34

PRAWN & SCALLOP COMBO

Jumbo prawns and large sea scallops grilled to perfection. Served with drawn butter \$30

FILET MIGNON

8 ounce hand cut tenderloin filet wrapped in honey cured bacon, seasoned and smothered with onions and mushrooms \$37



CIOPPINO

This recipe is the recipient of numerous awards. Delicate white fish, prawns, scallops, cockle clams and calamari combined with a blend of leeks, onion, garlic, tomato, saffron and fresh herbs. Served in a "spicy" broth sprinkled with Romano cheese \$34

STUFFED PRAWNS

Jumbo prawns stuffed with monterey jack cheese, wrapped in bacon, lightly breaded and deep fried \$30

GREEK CALAMARI & SCALLOP SAUTE

Tender calamari and large sea scallops sauteed in olive oil, basil, oregano, garlic, tomato, black olives and sherry, topped with Feta \$28



FILET MIGNON & PRAWN SCAMPI

8 ounce hand cut tenderloin filet wrapped in honey cured bacon, seasoned and smothered with onions and mushrooms. Served with jumbo scampi-style prawns \$46

LOBSTER TAIL

A 12 ounce, cold water, West Australian lobster tail perfectly steamed and seared on the broiler
Market Price

CHICKEN MARSALA

Chicken breast sauteed with sweet Marsala wine and mushrooms \$22



★ AWARD WINNING CLAM CHOWDER

New England style (white) homemade chowder with tender clams, clam juice, roux, bacon, onion, celery, red peppers and our own seasoning.
Bowl \$9 Cup \$6 Sourdough Bread Bowl \$12

