

# Olde Port Inn

PORT SAN LUIS



## LUNCH 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



## STEAMED CLAMS

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

## PRAWN COCKTAIL

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



## 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

## 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



## 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



## 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

## ADD PRAWNS OR SCALLOPS TO ANY DISH

Each extra jumbo prawn \$2

Each extra large scallop \$3

Served grilled, fried or scampi style

# From the Deep

## 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

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

## 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

# Land Lubbers

## 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



# Specialties

## QUESADILLA

Oversized flour tortilla stuffed with Monterey jack and cheddar cheeses, onion, fresh cilantro then grilled golden brown. Add guacamole \$2  
Made with Chicken \$12  
Made with vegetables \$12  
Made with Dungeness crab Market price

## STUFFED PRAWNS

Tender jumbo prawns stuffed with Monterey jack cheese, wrapped in bacon, lightly breaded and fried crispy, served with sauteed seasonal vegetables and mixed greens \$20

## THE HARPOONER

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

## PETITE CIOPPINO

This recipe is the recipient of numerous awards. Delicate white fish, a prawn, a scallop, 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 \$25  
Served in a bread bowl \$20

## \* 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