

Proudly Serving
El Segundo
for over 12 years



Executive Chef
Marcelino Martinez

SOUPS

NEW ENGLAND CLAM CHOWDER	<i>Cup 4.50</i> Homemade Bread Bowl 7.50
CIOPPINO (SALMON, SHRIMP, CLAMS, MUSSELS, AND CALAMARI IN A TOMATO BROTH)	<i>Cup 7.95</i> Bowl 11.95
SOUP OF THE DAY	<i>Cup 3.50</i> Bowl 4.95

APPETIZERS

SEARED AHI TUNA ON WONTON CRISPS <i>with wasabi mayo , Teriyaki Drizzle and Fresh Ginger</i>	7.95
STEAMED CLAMS <i>steamed in White Wine Garlic sauce and served with warm homemade garlic bread</i>	10.95
NEW ZEALAND MUSSELS <i>roasted in Butter Garlic sauce and served on a sizzling platter</i>	10.95
TEMPURA SHRIMP <i>served with sweet chili sauce</i>	12.95
CRAB CAKES (2) <i>crab patties served with Creole Chipotle sauce</i>	9.95
POPCORN SHRIMP <i>served with sweet chili sauce</i>	7.95
SHRIMP COCKTAIL <i>served with cocktail sauce</i>	12.95
FRIED OYSTERS <i>served with Creole Chipotle sauce</i>	8.95
FRIED CALAMARI <i>served with sweet chili sauce and soy ginger dip</i>	9.95
HUSH PUPPIES <i>fried mixture of cornmeal, corn, onions and peppers, served with Creole Chipotle sauce</i>	5.95

SALADS

HOUSE SALAD <i>Baby Field Mixed greens with fresh tomato, cucumber, carrots and choice of ranch, soy vinaigrette, 1000 island, blue cheese, soy ginger, balsamic, or oil and vinegar</i>	Full 6.95 Half 4.95
CLASSIC CAESAR SALAD <i>Romaine Lettuce, Croutons, Fresh Parmesan Cheese and Caesar Dressing</i>	Full 7.95 Half 5.95
ADD BLACKENED SALMON 4.95 GRILLED CHICKEN 2.50	
SAUTÉED SEAFOOD SALAD <i>Sautéed Salmon, Cod, Shrimp, and Calamari over romaine lettuce, corn, black beans with ranch dressing</i>	13.95
GRILLED SHRIMP SALAD <i>Mixed greens with fresh tomato, cucumber, carrots, avocado and choice of dressing</i>	13.95
TEMPURA SHRIMP SALAD <i>Mixed greens with fresh tomato, cucumber, carrots, avocado and choice of dressing</i>	13.95
SEARED AHI TUNA SALAD <i>Mixed greens with fresh tomato, cucumber, carrots, avocado, and wontons with soy ginger dressing</i>	11.95
BBQ SALMON SALAD <i>Romaine, grilled veggies, sweet corn, avocado, cheese, tortilla strips and Southwest dressing</i>	13.95

SANDWICHES *Served with Fries and Coleslaw*

CRISPY COD SANDWICH <i>Tempura Battered, Cod, Baby Greens, Fresh Tomato, Onion, and Tartar Sauce on a toasted ciabatta</i>	9.95
FRIED CATFISH SANDWICH <i>, Tempura Battered, Catfish, Baby Greens, Fresh Tomato, Onion, and Tartar Sauce on a toasted ciabatta</i>	8.95
CRAB CAKE BURGER <i>Freshly made crab patty with Baby Greens, Fresh Tomato, Onion, and Creole Chipotle Sauce on a toasted Artisan Bun</i>	12.95
BLACKENED WILD AHI SANDWICH <i>Seared Ahi Steak with Baby Greens, Fresh Tomato, Onion, and Wasabi Mayo on a toasted ciabatta</i>	12.95
SALMON BURGER <i>Minced Salmon Patty, Blackened , topped with Fresh Mango Salsa, Lettuce, and Tomato on a toasted Artisan Bun</i>	9.95
SHRIMP PO' BOY <i>Golden Fried Popcorn Shrimp with, Baby Greens, Fresh Tomato, Onion, and Creole Chipotle Sauce on a toasted baguette</i>	10.95
OYSTER PO' BOY <i>Fried Oysters with, Baby Greens, Fresh Tomato, and Creole Chipotle Sauce on a toasted baguette</i>	10.95
TRI TIP STEAK <i>Thinly Sliced Tri Tip Steak, sautéed onions, and peppers topped with melted cheese and ranch dressing on a toasted ciabatta</i>	11.95
MAX'S BURGER <i>Angus Beef made to order with Baby Greens, Tomato, Onions, and 1000 island (add cheese or bacon .75each)</i>	10.95
BLACKENED CHICKEN CAESAR WRAP <i>Blackened Chicken and Caesar Salad tossed and wrapped in a grilled flour tortilla</i>	8.95

OUR FAMOUS TACOS

BLACKENED WILD AHI TUNA <i>topped with hand shredded cabbage, tangy taco sauce and served on corn tortillas with side of salsa</i>	7.95
BAJA SHRIMP <i>with hand shredded cabbage, onion, green and red pepper, tangy taco sauce and served on corn tortillas with side of salsa</i>	8.95
GRILLED MAHI MAHI <i>topped with hand shredded cabbage, tangy taco sauce and served on corn tortillas with side of salsa</i>	7.95
GRILLED TILAPIA <i>topped with hand shredded cabbage, tangy taco sauce and served on corn tortillas with side of salsa</i>	6.95
CRISPY COD <i>topped with hand shredded cabbage, tangy taco sauce and served on corn tortillas with side of salsa</i>	7.95
GRILLED CHICKEN <i>topped with hand shredded cabbage, tangy taco sauce and served on corn tortillas with side of salsa</i>	5.95

SIDE OF BLACK BEANS .95 SIDE OF CAJUN RICE .95

FISH CO. FAVORITES

FISH N' CHIPS <i>Tempura battered Alaskan cod, served with tartar sauce, house fries and coleslaw</i>	10.95
HALIBUT N' CHIPS <i>Tempura battered fresh halibut, served with tartar sauce, house fries and coleslaw</i>	14.95
SALMON FISH N' CHIPS <i>Tempura battered salmon, served with tartar sauce, sweet potato fries and coleslaw</i>	12.95
FRIED CALAMARI <i>Served with coleslaw, Cajun rice, sweet chili and soy ginger dipping sauces</i>	11.95
SHRIMP SCAMPI <i>Sautéed shrimp in a lemon garlic white wine sauce, served with house fries and coleslaw</i>	19.95
FRIED SHRIMP <i>Choice of breaded or tempura battered, served with Cajun rice, coleslaw and sweet chili dipping sauce</i>	18.95
POPCORN SHRIMP <i>Bite size golden brown shrimp served with Cajun rice, coleslaw and sweet chili dipping sauce</i>	10.95
FRIED SCALLOPS <i>Golden brown Bay Scallops served with Cajun rice, coleslaw and sweet chili dipping sauce</i>	13.95
CLAM LINGUINI <i>Venus Clams sautéed in a white wine sauce with Linguini, roma tomatoes, and spinach, served with Parmesan Garlic Bread</i>	16.95
JAMBALAYA <i>Sautéed shrimp, chicken, and spicy sausage tossed with Cajun rice, served with a side of garlic parmesan bread</i>	14.95
CAJUN BLACKENED BREAST OF CHICKEN <i>served with Cajun rice and coleslaw</i>	9.95
BLACKENED NEW YORK STEAK <i>served with Mashed Potatoes, Sautéed Green Beans, and Tarragon Butter</i>	23.95

DUE TO SEASONAL MARKETS, PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

GRILLED SEAFOOD

AHI	Grilled or Blackened to your taste (Rare, Medium Rare, Medium) served with Soy Ginger Dipping Sauce, and Pickled Ginger, 2 sides	16.95
CATFISH	Grilled, Blackened, Tempura Battered, or Cornmeal Crusted, served with Lemon Butter Sauce on the side, Choice of 2 sides	12.95
MAHI MAHI	Grilled or Blackened and served with Lemon Butter Sauce on the side, Choice of 2 sides	15.95
BARRAMUNDI	Grilled or Blackened, and served with Lemon Butter Sauce on the side, Choice of 2 sides	15.95
SHRIMP	10 Shrimp Grilled or Blackened, and served with Lemon Butter Sauce on the side, Choice of 2 sides	17.95
SALMON	Grilled or Blackened and served with Lemon Butter Sauce on the side, Choice of 2 sides	14.95
SWORDFISH	Grilled or Blackened and served with Lemon Butter Sauce on the side, Choice of 2 sides	17.95
SOLE	Grilled or Blackened and served with Lemon Butter Sauce on the side, Choice of 2 sides	10.95
SNAPPER	Grilled, Blackened, or Cornmeal Crusted, served with Lemon Butter Sauce on the side, Choice of 2 sides	12.95
TILAPIA	Grilled, Blackened, or Tempura Battered and served with Lemon Butter Sauce on the side, Choice of 2 sides	9.95
WILD SALMON	Grilled or Blackened and served with Lemon Butter Sauce on the side, Choice of 2 sides	17.95

Blackened or Cornmeal Crust Add \$0.50

CHOOSE 2 SIDES WITH ANY ENTREE	WITH ENTREE	SIDE ORDER
COLESLAW	<i>Sub</i>	2.95
PARMESAN GARLIC BREAD	Add 1.00	2.95
CAESAR SALAD W/ FRESH PARMESAN CHEESE & CROUTONS	Add 1.00	5.95
HOUSE SALAD (RANCH, SESAME VINAIGRETTE, BALSAMIC, 1000 ISLAND, BLUE CHEESE, SOY GINGER)	<i>Sub</i>	4.95
NEW ENGLAND CLAM CHOWDER CUP	Cup \$3.50/Bowl \$6.50	Cup \$4.50/Bowl \$7.50
SOUP OF THE DAY OR (CUP OR BOWL)	Cup \$2.50/Bowl \$3.50	Cup \$3.50/Bowl \$4.95
CIOPPINO (CUP OR BOWL)	Cup \$6.95/Bowl \$9.95	Cup \$7.95/Bowl \$11.95
HOUSE FRIES	<i>Sub</i>	3.95
GARLIC PARMESAN FRIES	Add .75	4.50
SWEET POTATO FRIES	Add 1.00	4.95
MASHED POTATOES	Add .75	4.50
BAKED YAM PUREE	Add 1.00	3.95
BLACK BEANS	<i>Sub</i>	2.95
CAJUN RICE	<i>Sub</i>	2.75
JASMINE WHITE RICE	Add .75	3.75
GRILLED SEASONAL VEGETABLES (Squash, Broccoli, Onions, Peppers, Carrots)	Add 1.50	4.75
GRILLED ASPARAGUS (seasonal)	Add 2.50	4.95
SAUTÉED SPINACH OR GREEN BEANS Extra virgin olive oil and fresh garlic	Add 1.50	4.75
STEAMED BROCCOLI	Add 1.00	4.75
CREAM OF CORN OR SAUTÉED CORN , freshly Hand-Cut	Add 2.50	5.95
FRIED ZUCCHINI OR ONION RINGS , Beer Battered	Add 2.00	4.95
HUSH PUPPIES , served with chipotle sauce	Add 2.50	4.95

KIDS MENU For Kids 12 and under. Served with French Fries and Soda

FISH N' CHIPS (2 PCS)	7.95	CHICKEN TENDERS OR GRILLED CHICKEN	5.95
POPCORN SHRIMP	6.95	HAMBURGER ON A BRIOCHE BUN	7.95
BEEF HOT DOG	4.95	"NOT OUT OF THE BOX" MAC N' CHEESE	5.95
GRILLED CHEESE SANDWICH	4.95	LINGUINI WITH BUTTER OR MARINARA	4.95

HOMEMADE DESSERTS

WARM BROWNIE SUNDAE WITH HOT FUDGE, WHIPPED CREAM, AND VANILLA ICE CREAM	4.95
WARM BREAD PUDDING SERVED WITH CARAMEL SAUCE	4.95

BEVERAGES

PEPSI, DIET PEPSI, SIERRA MIST, FRUIT PUNCH, UNSWEETENED ICED TEA, DR. PEPPER, CRUSH ORANGE, SOBE WATER	2.00
FRESH BREWED TROPICAL ICED TEA	2.00
FRESH LEMONADE	2.00
ARROWHEAD WATER	2.20
SAN PELLEGRINO SPARKLING	2.75
PREMIUM FRENCH ROAST COFFEE OR DECAF	2.00
HERBAL HOT TEA	2.75
MILK, APPLE JUICE	2.20
SNAPPLE ASSORTED FLAVORS	2.50

Service Charge of 18% will be added for parties of 5 or more