

Entrées

All entrées served with choice of soup or salad

DUNGENESS CRAB

Hot or Cold hot crab served with butter, cold crab served with mayo
Wharf Style white wine, garlic, fresh tomato, green onion and butter
Garlic Butter white wine, garlic and butter

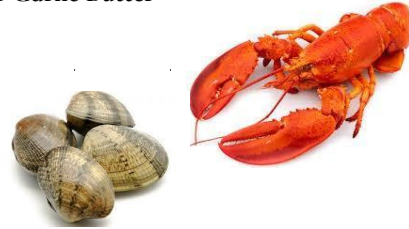


HALF	WHOLE
MP	MP
MP	MP
MP	MP

CREATE YOUR OWN SAUTEED COMBINATION

Choose 2 or more seafood items
 Choice of sauce: Wharf Style or Garlic Butter

1/2 Dungeness Crab
 7 Prawns
 6 Clams
 10 Mussels
 1/2 Maine Lobster
 Steamed Whole Maine Lobster
 5 Scallops



MP
 14.5
 15
 14.5
 29
 54
 16

Everything Under The Sea, by Alioto's

99

Sauteed to share - includes 2 soups or 2 salads
 1/2 Dungeness Crab, 7 Prawns, 6 Clams, 10 Mussels, 5 Scallops and 1/2 Maine Lobster

SHELLFISH

served with rice and seasonal sauteed vegetables

Shrimp Wharf Style white wine, garlic, fresh tomato, green onion and butter
Shrimp Garlic Butter white wine, garlic and butter
Grilled Shrimp olive oil, chili flakes, salt and pepper
Crab Cakes two 3oz patties served with lemon butter sauce



26
 24.5
 24.5
 34.5

served with garlic bread

Steamed Clams white wine, butter and garlic
Steamed Mussels house-made marinara sauce

28.5
 22

FRESH FISH

served with rice and seasonal sauteed vegetables

Pan Fried Trout lightly breaded served with lemon butter sauce
Pan Fried Filet of Sole
Grilled Salmon Filet
Grilled Teriyaki Salmon
Rockfish simmered in house-made marinara

22
 23
 23
 24
 23

HOUSE FAVORITES

Nonna Roses Crab Cioppino
 1/2 crab, 4 clams, 4 mussels and 4 prawns in our marinara sauce
Maine Lobster Cioppino 1/2 lobster, 4 clams, 4 mussels and 4 shrimp in our marinara sauce
Grilled Seafood Skewers shrimp, scallops, salmon, cod, chili oil & balsamic reduction
Steak and Shrimp 8oz top sirloin and 5 fried shrimp with fries
Steak and Lobster 8oz top sirloin and 1/2 Maine lobster with fries

MP
 MP
 24
 39
 68

STEAK AND POULTRY

Chicken Parmesan with spaghetti marinara
8oz Top Sirloin Steak grilled with french fries
Chicken Piccata lemon, butter, capers, white wine with rice and seasonal vegetable

26
 34
 26

SIDES 5

Seasonal Vegetables • Penne Pasta with Tomato Sauce • French Fries • Rice

DESSERTS 9

White Chocolate Cheesecake • Double Chocolate Fudge • Tiramisu

Chef di Cucina: Javier Renteria