

FROM OUR FRESH CASE

Halibut

Wild Caught (Alaska)

Rockfish

Wild Caught (Pacific)

Petrale Sole

Wild Caught (Oregon)

Albacore Tuna

Wild Caught (Fiji/Tahiti)

Opah

Wild Caught (Fiji)

Mahi Mahi

Wild Caught (All Origins)

Swordfish, Prime Cut

Wild Caught (All Origins)

Swordfish, Loin Cut

Wild Caught (All Origins)

Sea Bass

Wild Caught (Chile)

Salmon

Wild Caught (All Origins)

Live Lobsters

(Maine)

White Shrimp

(Mexico)

Sea Scallops

Manila Clams

Littleneck Clams

PEI Mussels

Whole Dungeness Crab

Dungeness Crab Meat

Crab Cakes

Sashimi Grade Tuna

Sashimi Grade Salmon

FROM OUR DELI CASE

Hawaiian Ahi Tuna Poke Salad

Fish and Shrimp Ceviche

Albacore Tuna Salad

Smoked Indian Candy

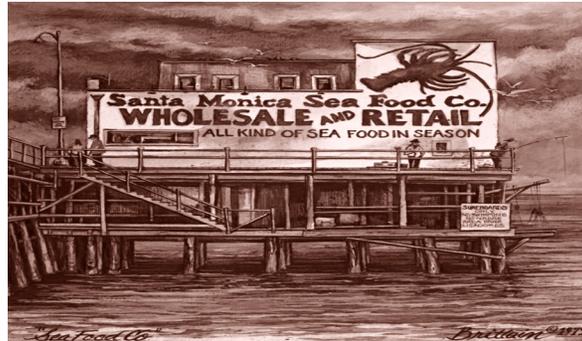
Chinese Coleslaw

Mango Salsa

Marinated Octopus/Calamari Salad

Our vast selection of deli salads are prepared fresh daily.

FROM THE PIER TO HERE



In 1939, Jack and Frank Deluca (the uncles of the current generation of Ciglanos) set up shop at the end of the Santa Monica Pier, selling fresh fish to restaurants and residents alike under the company banner of Santa Monica Seafood. They also served up the "catch of the day" (from whatever the local fishermen brought in) to the many hungry tourists visiting the pier. Due to increased vehicular traffic on the pier, the city of Santa Monica asked Jack and Frank to move in the late 1960s. So, in 1969, the Company relocated twelve blocks east to the corner of Colorado Boulevard and 12th Street. In 2000 the Ciglanos relocated the wholesale side of the business to a 60,000 square foot state-of-the-art distribution facility in Rancho Dominguez. With the increasing popularity of the retail store they moved to this new, larger location on Wilshire in 2009. Returning to their roots, the new store includes a café and raw shellfish bar.

Our Commitment to Issues of the Environment & Sustainability

Santa Monica Seafood's deep interest in fisheries management and environmental responsibility extends over three generations. Seafood is our only business and we intend to be around for generations to come by serving not only the freshest and most healthful seafood, but by actively identifying, rewarding and encouraging the more environmentally sustainable fisheries, individual fishers and farmers with our and your business.

Our vision is that responsible seafood sourcing carries the obligation to only deal with companies, countries and governments that conserve and holistically manage their fish and habitat resources assuring diversity and sufficient quantities of fishery products to the maximum benefit of present and future generations everywhere.



SANTA MONICA

SEAFOOD®

MARKET • CAFÉ • OYSTER BAR

Family Owned Since 1939

"Committed to quality, integrity, service and reliability in all our products and services"

Costa Mesa Market & Cafe
154 E. 17th Street
Costa Mesa, CA 92627

Hours of Operation

Market:

Sunday-Thursday 9-8

Friday-Saturday 9-9

Café:

Sunday-Thursday 11-8

Friday-Saturday 11-9

949.574.0274

www.smseafoodmarket.com

* The consumption of raw or undercooked meat, fish, eggs and shellfish may be harmful to your health.

* Please alert your server if you have allergies or intolerances and we will do our best to accommodate your needs.



FROM OUR CAFÉ

FROM THE OYSTER BAR

Whole Dungeness Crab 26
Chilled and served with SMS Spicy Mustard Sauce

Sautéed Dungeness Crab 29
Cracked Dungeness Crab sautéed in butter, garlic, shallots and white wine sauce

STARTERS

Coconut Shrimp 14
Lightly breaded with coconut served with a mango salsa and a sweet chili sauce

Ahi Tuna Tartare 15
With avocado, cucumber, tomato, chili sauce, micro-basil, chives and balsamic reduction with wonton chips

Calamari Fritti 14
Lightly breaded and served with housemade spicy tomato sauce and lemon aioli

Steamed Saltspring Mussels 17
With white wine, tomatoes, garlic, shallots and grilled ciabatta

Steamed Littleneck Clams 17
With white wine, tomatoes, garlic, shallots and grilled ciabatta

Dungeness Crab Cakes 16
2 Crab Cakes served with SMS Spicy Mustard Sauce and organic greens

Shrimp Cocktail 15
Poached jumbo white Shrimp with SMS Classic Cocktail Sauce and lemon

Ahi Tuna Tataki 15
Seared tuna with sesame seeds, seaweed salad, micro greens, and a wasabi-soy aioli

Pacific Coast Ceviche 13
White Fish marinated in citrus juice with tomato, onion, jalapeno, cilantro, and topped with avocado. Served with corn tortilla chips

SALADS

Crab Louie 22
A blend of Dungeness and Blue Crab meats, Romaine lettuce, tomatoes, cucumbers, hearts of palm, chopped chives with a louie dressing | ADD AVOCADO 2

Oak Roasted Cobb Salad 18
Organic mixed greens with chilled oak roasted salmon, grape tomatoes, hardboiled egg, avocado, applewood smoked bacon, blue cheese crumbles and finished with a creamy cilantro-lime dressing

Grilled Shrimp Panzanella 18
5 jumbo grilled white Shrimp with organic greens, capers, avocado, red onion, radishes, crostinis and tomatoes with white balsamic vinaigrette
***Grilled organic Chicken Breast may be substituted for Shrimp*

Pan Roasted Salmon Salad 18
Perfectly baked sugar & spice rubbed Scottish Salmon and arugula salad with fennel, grape tomatoes, red onion and fresh orange wedges all tossed in our lemon oil dressing

House Salad 6
Mixed greens with white balsamic vinaigrette, tomatoes and bleu cheese crumbles

Side Caesar Salad 6
Chopped Romaine hearts, fresh made Caesar dressing, Parmesan cheese and crostinis

ENTRÉES

Barramundi 21
Served with roasted potatoes, mixed vegetables and topped with our lemon caper butter sauce

Chilean Seabass 32
Served with roasted potatoes and grilled asparagus, topped with a creamy pesto sauce

Grilled Salmon 22
Topped with basil marinated tomatoes and served with string beans and rice pilaf

Grilled Swordfish 26
Served with grilled zucchini, and brown rice, then finished with a lemon caper butter sauce

Linguine with Sea Scallops 22
Sea scallops served over a bed of linguini with spinach and Roma tomatoes, finished with extra virgin olive oil and parmesan cheese

Cioppino 28
A traditional Italian fish stew with Clams, Mussels, Fish, Shrimp and Calamari in a spicy tomato broth with garlic, shallots and grilled ciabatta | ADD LINGUINI 3 | ADD IN ATLANTIC LOBSTER TAIL 10

Alaskan Cod Fish and Chips 15
Battered and quick fried, served with french fries, SMS Traditional Tartar Sauce and lemon | SUB SWEET POTATO FRIES 1

Fish Tacos (Choice of 3) 16
Served on a blended corn & flour tortilla with cabbage & shredded cheese
GRILLED MAHI MAHI with Pico de Gallo, salsa quemada & avocado salsa
FRIED BAJA COD with Pico de Gallo & Baja aioli
CAJUN SHRIMP with Pico de Gallo & Baja aioli

SANDWICHES

Served with your choice of mixed greens, Caesar salad or french fries (sweet potato fries available for \$1)

Salmon Burger 16
Grilled Salmon, tomato, cucumber, arugula, gremolata on a brioche bun

Grilled Swordfish Sandwich 19
Served on sourdough bread with lettuce, tomato and pesto aioli

Lobster Roll 24
Maine Lobster meat with lemon aioli or sauteed in melted butter, and chopped chives in a butter toasted Rockenwagner Brioche roll

Crab BLTA 26
A blend of Dungeness and Lump Crab meat mixed with carrots, celery, and red onion topped with applewood smoked bacon, lettuce, tomato, and avocado, served on toasted sourdough bread

The Marine Tartine 17
An open-faced fish sandwich featuring the catch of the day with coleslaw, sliced tomato, fried onion rings and arugula tossed with lemon oil on a brioche bun with lemon aioli

Grilled Mahi Mahi Flatbread Sandwich 16
With shredded cabbage, pesto aioli and grilled peppers
ADD AVOCADO 2

Albacore Tuna Melt 14
Fresh Albacore Tuna salad with fontina cheese and tomatoes on Rockenwagner sourdough (contains onions) | ADD AVOCADO 2

SOUPS

New England Clam Chowder 7/11/15
Our family recipe with Ocean Clams, onions, celery, potatoes and cream (no bacon)

Manhattan Clam Chowder 7/11/15
Ocean Clams, celery, onions, potatoes, plum tomatoes and oregano

Fish Chowder (Available Fri, Sat, Sun) 7/11/15
An assortment of Fish with potatoes, corn and onions in an aromatic finfish and tomato broth

King Crab Bisque (Available Fri, Sat, Sun) 10/16/22
A creamy and savory bisque made with the perfect blend of King Crab and spices

SIDES

Salmon Portion	12	Pasta (add marinara 1)	3
Grilled Lobster Tail	12	Rice Pilaf or Brown Rice	3
Mixed Vegetables	5	Roasted Potatoes	3
Sweet Potato Fries	5	Avocado	2
(1) Piece of Cod	4	Coleslaw	2
French Fries	4	Grilled Rustic Sourdough	1
(1) Cooked Shrimp	3		

KIDS MEAL

(AGE 12 & UNDER)

Served with your choice of french fries, fruit or mixed veggies

Grilled Salmon	12
Coconut Shrimp	8
Fish & Chips	8
Chicken Tenders	7
Grilled Cheese Sandwich	6
Kids Pasta (Linguine with choice of marinara sauce or butter)	6

DESSERTS

Cannoli	7
Dream Bomba	7
Tiramisu	7
Mixed Berry Cake with Chantilly Cream	7
Gelato Trio (Vanilla Bean, Chocolate & Salted Caramel)	7
Double Scoop Sorbet (Raspberry & Pineapple Cocount)	5

DRINKS

Fountain Soft Drinks	3
Coffee	3
Iced Tea	3
Tropical Iced Tea	3

Cajun or Blackened Fish available upon request.
No split checks for parties of 6 or more.
18% Gratuity will be added to parties of 6 or more.