



FROM THE OYSTER BAR

Served with lemons, SMS Classic Cocktail Sauce and Mignonette. Ask your server for our Daily Selection.

Oysters

Half Dozen 18
Dozen 34

Alaskan King Crab Legs (market price)

STARTERS

Steelhead Crudo 20

Thinly sliced sashimi grade steelhead accompanied with shaved fennel, lemon zest, baby arugula, Persian cucumbers, pickled onions, jalapenos, and drizzled with lemon oil

Steamed Salt Spring Island Mussels 22

Choice of white wine and garlic broth or rustic tomato broth
Served with shallots and grilled sourdough bread

Shrimp Cocktail 18

Poached jumbo white Shrimp, served with SMS Classic Cocktail Sauce and lemon

Ahi Tuna Tartare 20

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

Calamari Fritti 18

Served with a duo of Sambal Chili and lemon aioli

Crab Cakes 21

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

Pacific Coast Fish Ceviche 17

White Fish marinated in citrus juice with tomato, onion, jalapeno, cilantro and topped with avocado, served with corn tortilla chips

SOUPS

Take-out soups differ in size & price

New England Clam Chowder 9/12

Our family recipe with Ocean Clams, onions, celery, potatoes, and cream (no bacon)

Manhattan Clam Chowder 9/12

Ocean Clams, celery, onions, potatoes, plum tomatoes, and oregano

Fish Chowder 8/11

An assortment of fish with potatoes, corn, onions, in an aromatic finfish, tomato broth

SALADS

Crab Louie 33

A blend of Dungeness and Blue Crab, Artisan Romaine lettuce, tomato, cucumber, asparagus and chopped chives with a Louie dressing | **Add Avocado 2**

Calamari Caesar Salad 21

Fried calamari, romaine lettuce, parmesan cheese, croutons, and house-made Caesar dressing

Grilled Shrimp Panzanella 22

5 jumbo grilled white Shrimp with organic greens, capers, avocado, red onion, radishes, crostini, and tomatoes with white balsamic vinaigrette

House Salad 7

Organic greens with cucumber, tomatoes, radish, croutons, and white balsamic vinaigrette

Side Caesar Salad 9

Chopped Romaine hearts, freshly made Caesar dressing, Parmesan cheese and crostini's

SIDES

Sautéed Spinach and Garlic 8	Cooked Shrimp 2
Roasted Garlic Broccolini 8	Avocado 2
Roasted Potatoes 8	Grilled Sourdough 2
French Fries 6	Extra Sauce .75

SEAFOOD WRAPS

Served with our house-made Basil and Pesto aioli or Jalapeno-Cilantro aioli. Choice of mixed greens, Caesar salad, or French fries.

Grilled Cajun Salmon Wrap 20

Fresh grilled Salmon with baby arugula, red onion, sliced avocado and diced tomato, wrapped in a traditional flour or spinach tortilla

Cajun Shrimp Wrap 18

Cajun seasoned shrimp wrapped in a traditional flour or spinach tortilla with shredded cabbage, fresh Mango Salsa and sliced avocado

Grilled Cajun Mahi Wrap 18

Grilled mahi-mahi wrapped in a spinach tortilla with shredded cabbage, fresh mango salsa, and sliced avocado. Served with our house-made aioli

ENTRÉES

Pan Roasted Baja Striped Bass 28

Served over butternut squash, roasted cauliflower, sweet potatoes, and finished with a butternut squash puree and balsamic reduction

Pan Seared Sea Scallops \$42

Served with spinach-ricotta bon-bon ravioli, diced carrots, yellow squash, zucchini, bell peppers, and drizzled with red wine reduction

Linguine and Clams 28

Clams, parsley, and garlic in a lemon butter sauce. Served with grilled sourdough bread

Pan Roasted European Seabass 32

Served over pesto orzo pasta with diced carrots, squash, zucchini, and topped with basil marinated cherry tomatoes

Cioppino 36

A traditional Italian fish stew with Clams, Mussels, Fish, Shrimp and Calamari in a spicy tomato broth with garlic, shallots, and grilled sourdough

Beer Battered Fish and Chips 19

Beer-battered Cod served with French fries and spicy coleslaw with SMS tartar sauce & lemon

Grilled Salmon 29

Served with grilled Asparagus, blistered cherry tomatoes and finished with lemon-caper butter

Seared Sesame Crusted Albacore 26

Served with sweet corn mashed potatoes, sauteed asparagus and finished with a wasabi soy glaze

Panko Crusted Sand Dabs 26

Served with mashed potatoes, roasted broccolini, and a roasted garlic cream sauce

Hawaiian Poke Bowl 23

Ahi Tuna poke served with a choice of rice or baby kale, with carrots, cucumber, green onion and daikon sprouts with a drizzle of SMS Original Hawaiian Poki Dressing and topped with avocado, Tobiko Caviar and sesame seeds

Fish Tacos (Choice of 3) 20

Beer-Battered Cod • Grilled Mahi • Sautéed Shrimp

Beer-Battered Cod – served on a blended corn & flour tortilla with cabbage, pico de gallo, and chipotle aioli

Grilled Mahi – served on a blended corn & flour tortilla with cabbage, mango salsa, and chipotle aioli

Sautéed Shrimp – served on a blended corn & flour tortilla with cabbage, pico de gallo, and jalapeno cilantro aioli

SANDWICHES

Served with your choice of house salad, Caesar salad, or French fries

Lobster Roll 30

Maine Lobster meat with lemon aioli and chopped chives in a butter toasted Rockenwagner Brioche roll

Grilled Swordfish Sandwich 24

Served on sourdough bread with arugula, tomatoes, red onions, avocado, and pesto aioli

Spicy Salmon Burger 18

Served on a Rockenwagner Brioche bun with cucumber, butter, lettuce, tomato, and gremolata mayo | **Add Avocado 2**

Albacore Tuna Melt 18

Fresh Albacore Tuna salad with fontina cheese and tomatoes on Rockenwagner sourdough (contains onions) | **Add Avocado 2**

KIDS MEAL (Age 12 & under)

Served with your choice of French fries, fruit or mixed veggies (excludes Kids Pasta)

Fish & Chips 12

Kids Pasta 7

(Penne pasta with choice of marinara or butter)

Chicken Tenders & Chips 7

Grilled Cheese Sandwich & Chips 6

DESSERTS

Tiramisu 9

Cannoli 9

Chocolate Cake 9

Chocolate Ganache Cheesecake 9

DRINKS

Fountain Soft Drinks 4

Iced Tea 4

Hot Tea 4

(Assorted varieties)

Intelligentsia Coffee 4

(Certified Organic & Locally Roasted)

Sparkling Water or Flat Water 4

WINE

White

Pinot Grigio, Jermann (Italy) 15/52

Sauvignon Blanc, Rombauer (Napa, CA) 16/50

Sauvignon Blanc, Honig (Napa Valley) 13/48

Chardonnay, Ferrari-Carano (Sonoma) 13/48

Chardonnay, Fess Parker (Santa Barbara) 13/48

Chardonnay, Kali Hart (Monterey) 13/48

Rosé

Bieler Sabine Aix-en-Provence Rose (France) 12/44

Red

Pinot Noir, Fess Parker (Santa Barbara) 16/54

Pinot Noir, Cedar + Salmon (Willamette Valley) 14/50

Cabernet Sauvignon, William Hill (Napa) 18/66

Sparkling

Villa Sandi Prosecco (Italy) 10/38

Corkage Fee: \$10.00

No corkage fee for any bottle purchased from our market

BEER

Deschutes Fresh Squeezed IPA (Bend, OR) 7

Allagash Belgian White Ale (USA) 7

Lager, Modelo Especial (Mexico) 7

Peroni (Italy) 7

FROM THE PIER TO HERE

In 1939, Jack and Frank Deluca (the uncles of the current generation of Ciglianos) 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 Ciglianos 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 Market & Cafe

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310-393-5244

www.smseafoodmarket.com



SantaMonicaSeafood



SMSeafood



SMSeafood

* 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.