



Old Fisherman's Grotto
Monterey Bay Restaurant Week
October 20 - 27th

Three Course Meal

Includes a cup of our Award Winning Clam Chowder or Mixed Green Salad and one of our fresh made desserts with over 16 to choose from

Choice of Entree:

\$25 Chicken Marsala, Chicken breast sautéed with mushrooms and wine served with garlic mashed potatoes and vegetables

\$28 Seared Jumbo Scallops, served with a Ginger-Lime Beurre Blanc sauce, Toasted Couscous and sautéed vegetables

\$30 Wild Salmon over a lemon Caper beurre blanc sauce, served with saffron rice and a medley of organic sautéed vegetables

\$30 Scampi Shrimp sautéed in a garlic lemon butter sauce served with caramelized onions and sautéed vegetables

\$30 Skirt Steak marinated in a maple soy sauce served with Parmesan scalloped potatoes and sautéed vegetables

\$30 Linguini Isabella, Bay Shrimp, Clam meat, and Scallops tossed in a butter cream garlic sauce with tomatoes & green onions

\$35 Macadamia Crusted Halibut with a citrus pineapple sauce, served with sweet potatoes and sautéed vegetables

\$35 Captains Plate, Lobster, Shrimp, Scallops and Salmon broiled with a lemon herb sauce. Served with Saffron rice and seasonal vegetables

\$40 Filet Mignon, 10oz aged Certified Angus Beef Tenderloin with a Green Peppercorn Demi-Glace and Onion Rings. Served with Mashed Yukon Gold Potatoes and sautéed vegetables

\$45 Surf 'n Turf, 5oz aged Certified Angus Beef Tenderloin covered with sautéed Mushrooms with a half Lobster Tail, served with Garlic Mashed Potatoes and sautéed vegetables

25% off of our entire wine list
