

OYSTERS

Marin Miyagi* tomales bay, california	3.8
Fanny Bay* union bay, british columbia	3.3
Barron Point* south puget sound, washington	2.8
Crispy Fried Oysters willapa bay oysters, meyer lemon aioli	13

STARTERS

Dungeness Crab Tower avocado, mango, orange vinaigrette	17
Steamed PEI Black Mussels garlic, wine, tomato	14
Calamari Frito Misto meyer lemon aioli	14.3
Steamed Manila Clams garlic, wine, butter	14
Dungeness Crab & Shrimp Cake corn salsa, red pepper coulis	18.5
Chilled Jumbo Shrimp Cocktail cocktail sauce	16
4th Street Shrimp Kiss pepper jack cheese, bacon wrapped	14

SOUPS & SALADS

New England Clam Chowder or Manhattan Clam Chowder cup 6.3 bowl 7.8 served in fresh baked san francisco sour dough bread bowl	9.3
Maine Lobster Bisque	13.8
sherry, cream, butter	
Walnut Mixed Greens candied walnuts, blue cheese	8.5
Caesar Salad garlic crouton, parmesan cheese	9
Spring Strawberry Salad bibb lettuce, candied walnuts, goat cheese, dijon dressing	9
Traditional Louis Salad bay shrimp	19
dungeness crab	28
bay shrimp & dungeness crab	25



* Managing Director Richard Villarreal
* Executive Chef Ulises Rodriguez

CHEF RECOMMENDATIONS

Simply Grilled Barramundi *
clam vegetable succotash, meyer lemon butter 26

Pan Seared Swordfish
mushroom risotto, tomato confit, fresh herbs 30

SPENGER'S CLASSICS

Spenger's Famous Cioppino dungeness crab, mussels, clams, shrimp, scallop	33
Pan Seared Sea Scallops* roasted corn hash, avocado lime puree	33
Buttermilk Fried Shrimp bay fries, cocktail sauce	22
Spenger's Fish & Chips trumer beer battered & breaded cod, cole slaw, bay fries	21
The "Scatter" a true Spenger's original, bay fries	24
Sand Dabs herb crusted and topped with meyer lemon butter	21
Alaskan King Crab Claws 1 pound of split crab (easy to eat) steamed, drawn butter	40
Dungeness Crab and Shrimp Crab Cakes fire roasted corn salsa, seasonal orzo, chef select vegetables	33

SIGNATURE FISH

*Any of our fish species may be simply prepared:
grilled, baked or blackened; served with mashed potatoes and fresh vegetables.*

Alaskan Halibut herb crusted, roasted vegetable & potatoes, meyer lemon butter	39
Cedar Roasted Atlantic Salmon* roasted mixed potatoes, north west berry reduction	28
Blackened Rockfish topped with jumbo lump crab, jalapeño grits, corn salsa, chili oil	29.5
Parmesan Crusted English Sole crispy capers, butternut orzo, meyer lemon butter	26
Pan Seared Chilean Sea Bass mushroom risotto, edamame, dashi broth	40
Atlantic Salmon Filet* roasted beets, cipollini onions, asparagus, pepper horseradish sauce	29

STEAKS, SPECIALTY MEATS & PASTA

Center Cut Filet Mignon* (6oz)	33
Black Angus Ribeye Steak* (13 oz) center cut	38
Top Sirloin* (9 oz)	27
Beef Medallions & Roasted 4 oz Lobster Tail*	roasted potatoes 36
Salmon Rigatoni asparagus, mushrooms, artichoke, pesto cream sauce	20
Blackened Chicken Fettuccini mushrooms, bell peppers, cajun cream sauce	19
Parmesan Crusted Chicken lemon caper butter, linguini alfredo	20
Spicy Linguini & Clams manilla clams, white wine garlic sauce, chili flakes	19.5

SIGNATURE SIDES

cheesy garlic bread	8
lobster mashed potatoes	12.8
creamed spinach	8
mushroom & spinach sauté	8
grilled asparagus	8

ADD TO ANY ENTREE

shrimp scampi (3pc)	6.8
crab and lemon top	7.8
4 oz maine lobster tail	21
fried buttermilk shrimp (3pc)	8

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness
A suggested Gratuity of 18% is customary for parties of 8 or more. The payment and amount of gratuity is always discretionary.