

OYSTERS

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| 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

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| 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

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| 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 |

Add a walnut mixed green salad or a caesar salad to
any entrée for 5



* Managing Director Richard Villarreal
* Executive Chef Ulises Rodriguez

CHEF'S RECOMMENDATIONS

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| Herb Crusted Sand Dabs topped with meyer lemon butter, mashed potatoes, vegetables | 17 |
| Simply Grilled Barramundi clams and vegetable succotash, lemon butter | 20 |

FRESH FISH SMALL PLATES

4 oz cuts of exotic fish, paired with award winning preparations to provide small plates of tantalizing flavors

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| Pan Seared Chilean Sea Bass mushroom risotto, edamame, dashi broth | 19.5 |
| Swordfish Casino lump crab, roasted red pepper, bacon, mushroom & spinach sauté | 17.5 |
| Blackened Rockfish jalapeño grits, corn salsa, crab & lemon butter topping | 16.5 |
| Alaskan Halibut herb crusted, roasted vegetables & potatoes, meyer lemon butter | 19 |

SPENGER'S CLASSICS

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| Stuffed Atlantic Salmon crab, shrimp & brie stuffing, mashed potatoes | 29 |
| The "Scatter" A true spenger's original, served with bay fries | 17 |
| Spicy Linguini and Clams manila clams, white wine garlic sauce, chili flakes | 19 |
| Fish & Chips trumer beer battered & breaded, cole slaw, bay fries | 17.5 |
| Cedar Roasted Salmon roasted mixed potatoes, berry reduction | 19 |
| Parmesan Crusted Sole fried capers, butternut orzo, meyer lemon butter | 21 |

LUNCH ENTREES

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| Louis Salad bay shrimp 19, dungeness crab 28, bay shrimp & dungeness crab | 25 |
| Classic Caesar Salad grilled chicken 15.5, grilled salmon 18.5, fried calamari | 16.5 |
| Chilled Lobster & Shrimp Salad Sandwich sprouts, avocado, brioche bun | 17.5 |
| Grilled Chicken Sandwich roasted pepper, bacon, gruyere, french fries | 15 |
| California Salmon B.L.T.A. grilled salmon, bacon, lettuce, tomato, avocado | 14 |
| Dungeness Crab & Shrimp Cake Sandwich fried, tartar sauce, french fries | 17.5 |
| Buttermilk Fried Shrimp bay fries, cocktail sauce | 16.8 |
| Blackened Chicken Fettuccini mushrooms, peppers, cajun cream | 15.5 |
| Salmon Rigatoni artichoke hearts, asparagus, pesto cream | 15.8 |
| Spenger's Old Fashion Burger* timeless version; shredded iceberg, tomatoes, chopped onions, pickles, 1000 island, toasted sesame seed bun with fries | 13. |
| 4th Street Burger* the ultimate gourmet burger; bacon, crispy jack & cheddar cheese patty, arugula & balsamic vinaigrette | 14 |

TWO COURSE LUNCH SPECIAL - \$16

Each entrée served with choice of Walnut Mixed Green salad or cup of New England Clam Chowder.
offered Monday to Friday, not available on holidays

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| Fish N Chips and Shrimp severed with Bay Fries, tartar and cocktail sauce | |
| Crispy Cod Sandwich crispy fried cod, lettuce, tomato, tartar sauce, fries | |
| NW Salmon Sauté sherry cream sauce, mushrooms, hazelnuts, raspberries, with rice and chef vegetables | |

*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.