

# Today's Fresh Fish

Served with a bowl of chowder or tossed green salad, baby red rose roasted potatoes or rice pilaf, fresh vegetables and a golden loaf of sourdough bread  
Substitute baked potato, \$1.00

**Tuesday, April 16, 2013**

<b>HALIBUT</b> <i>Alaskan, mesquite broiled</i>	<b>27.95</b>
<b>HALIBUT VERA CRUZ</b> <i>Topped with salsa, mixed cheeses, green onions</i>	<b>28.95</b>
<b>SWORDFISH</b> <i>Local, mesquite broiled</i>	<b>26.25</b>
<b>WHITE SEA BASS</b> <i>Baja California, mesquite broiled</i>	<b>23.95</b>
<b>WILD KING SALMON FILET</b> <i>Wild Columbian River, mesquite broiled</i>	<b>24.95</b>
<b>WHITE SALMON FILET</b> <i>Wild Alaskan, mesquite broiled</i>	<b>22.95</b>
<b>COHO SALMON FILET</b> <i>Wild Alaskan, mesquite broiled</i>	<b>22.95</b>
<b>SALMON STEAK</b> <i>Wild Alaskan, served the traditional way</i>	<b>26.95</b>
<b>STEELHEAD SALMON</b> <i>Farmed, Mesquite grilled</i>	<b>22.95</b>
<b>MAHI MAHI</b> <i>Hawaiian, mesquite broiled</i>	<b>22.95</b>
<b>YELLOWTAIL</b> <i>Baja California, mesquite broiled</i>	<b>20.95</b>
<b>CAJUN AHI "RARE"</b> <i>Yellowfin Tuna, pan seared in Cajun spices</i>	<b>23.95</b>
<b>TERIYAKI AHI</b> <i>Yellowfin Tuna, mesquite broiled</i>	<b>23.95</b>
<b>TERIYAKI AHI BROCHETTE</b> <i>Mesquite broiled</i>	<b>21.95</b>
<b>PACIFIC ROCKFISH</b> <i>Pacific Northwest, oven baked</i>	<b>19.95</b>
<b>SCALLOPS</b> <i>Eastern, mesquite broiled on a skewer</i>	<b>23.95</b>
<b>STEAMED CLAMS</b> <i>Manila, Pacific Northwest</i>	<b>19.95</b>
<b>STEAMED MUSSELS</b> <i>Prince Edward Island</i>	<b>16.95</b>
<b>BAKED OYSTERS</b> <i>Eastern, Delaware Bay</i>	<b>16.95</b>

**18% gratuity will be added to all checks for parties of 8 people or more**