

Entrees

STUFFED CHICKEN BREAST 24

Mary's chicken breast stuffed with spinach, artichoke hearts and balsamic red onions with four cheese macaroni and broccolini

10 OZ PAN SEARED FILET MIGNON 29

With pommes macaire, bacon wrapped asparagus and red wine reduction

JAMAICAN PORK TENDERLOIN 25

Jerk seasoned and marinated pork, cous cous, grilled asparagus and mango pineapple salsa

GRILLED AHI TUNA 26

Shaved cucumber and green papaya, cous cous, snow peas and a spicy Thai chili sauce finished with wasabi

LOBSTER TAIL 50

Roasted heirloom potatoes and seasonal vegetables with drawn butter and lemon

SEAFOOD PASTA 25

Prawns, scallops and clams with grilled artichoke hearts, roma tomatoes and linguini, tossed in a fresh pesto garnished with crispy pancetta

COUPLES FILET AND LOBSTER 75

Each of you will experience a 5 oz filet mignon with red wine sauce, half a lobster tail with drawn butter and lemon, roasted heirloom potatoes and seasonal vegetables

PASTA ROMESCO 17

Gnocchi tossed in a roma tomato, bell pepper and almond sauce, mixed baby vegetables, fresh basil and shaved parmesan

PAN FRIED SNAPPER 23

Macadamia crusted, with pommes frites, bacon wrapped asparagus and lemon aioli

TOP SIRLOIN 22

Topped with sautéed mushrooms and shallots, with roasted heirloom potatoes, mixed baby vegetables and a black peppercorn sauce

PANKO CRUSTED

CAYUCOS ABALONE 32

with herb mashed potatoes, sautéed spinach, pearl onions and citrus beurre blanc

GRILLED SALMON VERACRUZ 24

Sautéed onions, jalapenos, tomatoes, olives capers and avocado with saffron risotto

ESCALOPE OF VEAL 24

Stuffed with prosciutto and Gruyère cheese, with herb mashed potatoes, broccolini and a garlic cream sauce

"THE SEA VENTURE" 27

Our signature dish of shrimp, scallops, clams, mussels, fish and spicy sausage with saffron risotto, aromatic tomato fume with toasted crostinis

18% gratuity will be added to all parties of 6 or more
\$7 split charge for entrees

EXECUTIVE CHEF EVERETT WALCOTT

Appetizers

OYSTERS ROCKEFELLER 14

Baked blue point oysters with a melt of spinach, bacon and parmesan

CRAB CAKES 12

4 crab cakes made with parmesan and risotto with a roasted tomato and bell pepper sauce

MACADAMIA CRUSTED CAYUCOS ABALONE 16

Pan-fried with shaved cucumber and green papaya with curried pineapple mango salsa

ARTISAN CHEESE TRIO 15

Chef's selection of three fine cheeses from around the world with accoutrements and a selection of crackers

BRUSCHETTA 9

Roma tomato, pesto and shaved parmesan

GRILLED SHRIMP & SCALLOPS 14

Grilled and skewered with sauteed wild mushrooms and a garlic herb cream sauce

BISTRO PLATE FOR TWO 16

Handcrafted antipasto plate of gourmet vegetables, nuts, cheeses and meats

SEARED SWEET SCALLOPS 12

Prosciutto, roma tomatoes, avocado with bacon jam and micro herbs

SHRIMP COCKTAIL 11

Poached large Pacific tiger prawns, house made horseradish cocktail sauce with lemon and lime wedges

CALAMARI 9

Breaded to order, fried, with horseradish cocktail sauce and lemon aioli

BEEF CARPACCIO 12

Thinly sliced uncooked filet mignon with cream of horseradish, grated parmesan, capers, lemon and crostinis

Soup and Salads

ABALONE CLAM CHOWDER

SMALL 4 LARGE 7

Made with Cayucos abalone stock

MIXED FIELD GREENS 9

Sliced grapes with candied pecans, stilton blue cheese crumbles and an herb red wine vinaigrette

CLASSIC CAESAR SALAD 8

Garlic croutons and shaved parmesan, tomatoes and kalamata olives with our house made Caesar dressing

CHOPPED WARM SHRIMP SALAD 15

Mixed field greens tossed with avocado, red onion, prosciutto, asparagus, corn, roma tomatoes, stilton blue cheese crumbles and honey cilantro Dijon vinaigrette

HOUSE SALAD 8

Mixed field greens with sliced roma tomato, sliced cucumber, garlic croutons and white balsamic vinaigrette

SPINACH, GOAT CHEESE & BEET SALAD 12

Baby spinach, oven-roasted beets with applewood smoked bacon, roma tomato, red onion, warm almond crusted herb goat cheese and roasted tomato vinaigrette