

Sea Venture Restaurant

Rosemary Roasted Almonds

Or

House Marinated Olives

\$3

Cayucos Abalone

Pan-fried with spicy remoulade and cucumber salad

\$15

Also Available as an Entrée, (\$15 per piece)

With Your Choice of Two Sides

Bistro Plate for Two

Seasonal assortment of tasty delights

\$18

Wild Canadian Scallops

Seared sweet scallops with heirloom tomato, smoked sea salt, basil oil and lemon
crème fraîche

\$11

Oysters by the Half Dozen

Ask for daily selection

\$14

Cheese Plate

“Chef’s selections with accompaniments and crackers”

\$15

Jumbo Shrimp

“Poached shrimp and fresh horseradish cocktail sauce”

\$11

Chilled Gazpacho

Sweet Caribbean shrimp and avocado

\$8

Pismo Beach Clam Chowder

New England style

\$8

Classic Caesar Salad

Garlic croutons, Parmesan and white anchovies

\$8

Heirloom Tomato and Chopped Cucumber Salad

Crumbled goat cheese, sweet Texas onions, baby arugula and mustard vinaigrette

\$8

Mixed Field Greens

Sliced pear, candied pecans, buttermilk blue cheese crumbles and balsamic vinaigrette
\$8

B.L.T. Iceberg Wedge

Smoked bacon, tomatoes, buttermilk herb dressing, blue cheese crumble and thinly sliced red onion
\$8

Executive Chef Paul R Novak

Sous Chef Treaver Lynch

Giant Ravioli

Sweet Caribbean shrimp, spinach, ricotta cheese and tomato cream sauce
\$25

Ahi Tuna Seared Medium Rare

Rubbed with Southwest spices, white corn grits, summer beans, sweet & smoky tomato salsa and avocado
\$27

Bacon Wrapped Pork Tenderloin

Roasted sweet potatoes, cauliflower, green beans with a tangy house-made BBQ sauce
\$26

Cajun Blackened Salmon

Red beans & rice, smoked bacon, and Green Goddess remoulade
\$25

Grilled Porterhouse

16 oz steak glazed with balsamic and brown sugar.
Alongside roasted fingerling potatoes tossed with garlic & herbs and grilled asparagus
\$39

New Orleans Seafood Jambalaya

Clams, mussels, tiger prawns, halibut, Andouille sausage and “dirty rice”
\$25

Pan- Roasted Rocky Chicken Breast

Grilled asparagus, Andouille sausage pan gravy and homemade macaroni & cheese
\$25

Alaskan Halibut

Texas sweet onion risotto cake, grilled artichoke hearts, shitake mushrooms and preserved lemon vinaigrette
\$32

Colorado Lamb T-Bone Chops

Two 8oz bone-in chops
Roasted fingerling potatoes, green beans with red onion & fig marmalade
\$38

Pasta Pomodoro

Linguini, oven-roasted roma tomato sauce topped with mascarpone, pine nuts, basil and parmesan
\$19

8oz Filet Mignon with Red Wine Sauce

Yukon mashed potatoes with sour cream and chives, summer beans and cipollini onions
\$36

Australian Rock Lobster Tail with Drawn Butter & Lemon

Served with your choice of 2 sides

\$52

(Add 8 oz. Filet Mignon for \$24)

18% gratuity will be added to all parties of 6 or more

Additional Sides (not available as substitutions)

Homemade Mac & Cheese,
Red Beans & Rice with Smoked Bacon,
Broccoli with Cheddar Cheese Sauce
Creamed Spinach