

Welcome Seafoodetarians!

Appetizers

Calamari	Tender pieces pounded thin & fried golden	11.75
Sand Dabs	Fresh grilled filets ~ served with Tartar Sauce	12.95
Oysters on the Half Shell	1/2 dozen Gourmet Pacific	18.50
Clams	Steamed with Garlic, White Wine, Tomatoes & Parsley	14.95
Mussels	Steamed with Dry Sherry, Garlic, Tomatoes & Tarragon	12.50
	Or Steamed with White Wine, Garlic, Fresh Herbs & Cream	12.95
Prawns Scampi	Sautéed with White Wine, Garlic, Lemon & Parsley	12.50
BBQ Baby Back Pork Ribs	Tender & Meaty	13.50
Fresh Dungeness Crab Cocktail Or Crab & Shrimp Combo	23.95
Prawn Cocktail	Cocktail Sauce	11.75
New England Style Clam Chowder	Sandbar Recipe	
	Large Bowl 9.75 Cup 7.50	
Onion Rings or French Fries	5.75
Parmesan Garlic Bread	5.75

Full Sail Salads

Combo Louis Salad	Prawns & Fresh Dungeness Crabmeat	32.95
	Crab Only 39.00 Prawns Only 22.95	
Cobb Salad	Fresh Roast Chicken, Bleu Cheese, Avocado & Bacon	16.95
	Or Prawn Cobb Salad	23.95
Classic Caesar Salad	Housemade Dressing	13.95
Ernie's Salad	Caesar with Fresh Dungeness Crabmeat (& Anchovies?)	39.95
Ahi Tuna Salad	Seared Rare, Egg, Tomato, Olives, Mustard Dressing	23.95
Dinner Salad	Mixed Greens or Small Caesar	7.50
Sandbar Wedge Salad	8.50

Calamari Corner

Monterey Bay "Tubes & Tentacles"		
	Sautéed with Italian Sausage & Housemade Marinara Sauce	18.95
	Or Sautéed with Prawns in a Light Mustard Sauce	20.95
Calamari Steak with Lemon & Capers		
	Lightly floured & sautéed in Olive Oil	19.95
Calamari Steak Parmesan	Lightly breaded & baked in Marinara.....	20.95

Seafood Showcase

Sand Dabs	Fresh Grilled Filets ~ served with Tartar Sauce	25.95
Fish & Chips	An Old Standby! Golden Beer Battered	20.95
Salmon	Roasted Red Pepper-Tomato Cream Sauce~ Scalloped Potatoes	29.95
Prawns	Scampi Style ~ Garlic Butter, Lemon, White Wine & Parsley ...	24.95
	Or Fried in Our Beer Batter & Served with Cocktail Sauce	24.95
Sea Scallops	Oven Roasted with Madeira, Mushrooms & Cream	
	Fresh "Dry Pack" Scallops ~ no solution, very sweet taste!	34.50
Ahi Tuna	Lightly Blackened ~ Wasabi Cream & Soba Noodles	27.85
Oysters	Fresh Pacific Oysters, Lightly Breaded & Quick Fried	23.65
Whole Dungeness Crab	Steamed in the Shell ~ Melted Butter	Market
Lobster Tail	Broiled & served with Melted Butter	Market

Specialties

Jumbo Prawns Stuffed with Fresh Dungeness Crabmeat		
	Baked in White Wine, Shrimp Stock & Butter	37.50
Sandbar Curry ~ Shrimp & Scallops or Fresh Fish		
	French Style Curry, served with Risotto	32.95
	Add Black Mussels	3.00
Sandbar Cioppino	Delicious Tomato & Vegetable Broth	
	Filled with Shrimp, Crab, Fresh Fish & Calamari	32.95

Steaks and Stuff

BBQ Baby Back Pork Ribs	Tender, Lean & Meaty	27.95
Rib Duos ~ Half Rack plus Fried Shrimp or Oysters	28.95
Pork Tenderloin "Schnitzel"	Bruce's Favorite!	
	Tender~ Served with Lemon-Caper Butter	18.95
New York Strip Steak	Certified Angus 14oz ~ with Spinach	42.95
	Add Sautéed Prawns to any Entrée	6.00

Pasta

Seafood Puttanesca	Fresh Fish, Prawns & Steamed Clams, Garlic, Anchovy, Chili Flakes, Capers & Olives	29.85
Penne Pasta	Prawns & Scallops in Roasted Garlic Alfredo Sauce	29.95