

# LUNCH

## —THE CHOWDER POT—

Flaherty's Famous

New England or Manhattan Clam Chowder cup 3.95 bowl 4.75

Crab Chowder topped with bacon cup 4.75 bowl 7.95

Carmel Bay Fish Stew today's fresh fish in Manhattan chowder stock 7.95

Oyster Stew plump Washington oysters, cream and a touch of Sherry 8.95

## —SALADS & LOUIES—

Carmel Valley Green Salad ranch or Italian vinaigrette 3.95

Caesar Salad aged parmesan, garlic croutons 6.50

Caesar Salad as above, with a marinated chicken breast 8.95

Bay Shrimp Louie hard boiled egg, tomato, cucumber, classic Louie dressing 9.75

Greek Salad artichokes, calamari, bay shrimp, calamata olives, feta cheese, baby greens 8.95

## —APPETIZERS—

Fresh Steamed Mussels Meuniere 7.25 Dijon 7.95

Manila Clams steamed in garlic, shallots, white wine and butter 8.25

Today's Oysters Blue Points or Pacific in the Half Shell

half dozen 7.95 full dozen 14.95

Peel & Eat Shrimp heaping bowl of large, steamed shrimp, cocktail sauce 10.95

Steamed Castroville Artichoke (hot or cold) dijon mayonnaise 5.75

Seafood Cocktails Bay Shrimp 5.95 Jumbo Prawn 7.50

Crab Cakes Maryland with basil caper remoulade 6.95

Local Fried Calamari rings and tentacles 6.95

## —SANDWICHES—

Shrimp Quesadilla

two cheeses, mushrooms, sliced olives, mild salsa, black beans and rice 10.95

Cajun Marinated Catfish

Francese roll, grilled, macerated onions, tomatoes, sprouts and fries 7.95

Charbroiled Hamburger

half pound choice ground beef, sweet French roll, French fries 6.75  
jack or cheddar cheese add .50

Calamari Jack Burger

local calamari with jack cheese, sweet French roll, French fries 7.75

Marinated Chicken Breast

charbroiled Francese roll, salsa fresca and French fries 6.95

Grilled Vegetarian Sandwich

grilled eggplant, zucchini, roasted red pepper, sprouts, onion and smoked gouda cheese on Francese roll 8.95

## —FRESH FISH & SHELLFISH—

Check Chalkboard for Fresh Fish Specials

Poor Man's Abalone tender calamari, sautéed abalone style 8.95

Captain's Platter

piled high: fried prawns, calamari and local snapper, fries and slaw 9.95

Crab Cakes Maryland

a Flaherty's tradition, served with basil caper remoulade 9.95

Our Famous Lazy Man's Cioppino

prawns, bay scallops, fish, clams, mussels, and calamari simmered in a flavorful saffron tomato stock 11.95

Fried Tiger Prawns light oriental breading with tangy orange dipping sauce 10.95

Cajun Marinated Catfish pan-fried with dijon mango chutney 9.95

Fish & Chips Pacific snapper filet deep-fried with coleslaw and fries 8.95

Angel Hair Pasta & Eastern Mussels

steamed in red garlic sauce, feta cheese 11.95

Scampi Style Prawns Italiano

jumbo prawns, sautéed with fresh garlic, shallots, capers, tomatoes, white wine and fresh grated parmesan cheese on linguini 12.95

Linguini with Manila Clams

steamed with fresh garlic, herbs and white wine 12.95

Choice of today's clam chowder or tossed salad 2.25 additional



## —SOUPS and SALADS—

Flaherty's Famous

New England or Manhattan Clam Chowder

cup 4.95 bowl 6.95

Crab Chowder

topped with bacon cup 7.95 bowl 10.95

Carmel Valley Mixed Greens

Flaherty's traditional favorite 5.95

Caesar Salad

aged parmesan cheese & oven roasted garlic croutons 7.95

Fresh Dungeness Crab Cocktail 12.95

Fresh Dungeness Crab Louie 17.95

## —APPETIZERS—

Jumbo Prawn Cocktail

Baked Brie & Roasted Garlic

Crab Cakes Maryland

Castroville Artichoke hot or cold

Beer Batter Coconut Prawns

Oysters Rockefeller

Today's Oysters in the Half Shell 1/2 dozen 9.25 full dozen 17.50

Steamed Eastern Mussels

Steamed Manila Clams

Bay Shrimp Cocktail

Ceviche bay scallops, shrimp & sole

Sashimi Ahi Tuna

## —SPECIALTIES—

Live Maine Lobster

cooked to order Market Price

Lobster Tail

oven broiled, served with maitre'd butter 33.95

Live Whole Cracked Dungeness Crab

served hot or cold Market Price

Alaskan King Crab Legs

served with black beans, drawn butter & mayonnaise 28.95

Mixed Seafood Grill

charbroiled fish, sea scallops, prawns with clams & mussels 25.95

Flaherty's Cioppino

jumbo prawns, scallops, manila clams, mussels, calamari & fresh fish in tomato saffron broth 27.95

Monterey Bay Spot Prawns — as available

marinated & charbroiled, served with drawn butter Market Price

## —SURF and TURF—

New York Strip Steak teamed with succulent oven-broiled Lobster Tail

with rosemary roasted red potatoes, fresh vegetables and drawn butter

43.95

The Oyster Bar's Famous CHOWDER and SALAD

choice of Manhattan or New England Chowder  
a tossed salad with your choice of ranch dressing or Italian vinaigrette

fresh sourdough bread and butter  
9.95

# Flaherty's DINNER



All Fresh Fish is FRESH!

## —FRESH FISH—

Menu Changes Daily Based on Market

Salmon • Ahi Tuna • Swordfish

Halibut • Yellowtail • Mahi Mahi

Sea Bass • Monterey Sand Dabs • Petrale Sole

Escolar • Sturgeon • Ono • Shark

Catfish • Opah • Calamari Steak

Selection varies daily according to season and availability  
14.95 — 17.95

## —PASTA—

Fresh Crab Ravioli

with seared scallops, sauce al' a americaine  
caviar garnish  
21.00

Angel Hair with Fresh Clams

steamed with fresh garlic, herbs,  
roma tomato and Chablis  
18.95

Linguini con Pescatore

sea scallops, tiger prawns,  
manila clams and mussels  
21.95

Scampi Style Prawns Italiano

jumbo prawns sautéed with fresh garlic, shallots,  
capers, tomatoes, white wine on linguini  
19.95

## —MEAT & POULTRY—

Charbroiled Chicken Breast

served with orecchiette pasta, grilled eggplant, zucchini, and  
roasted yellow bell pepper in a basil pine nut pesto cream sauce  
18.00

Black Angus New York Strip Steak

coated with cracked black pepper, charbroiled to your taste,  
with a heaping pile of golden straw onions  
23.95

## —HOMEMADE DESSERTS—

Key Lime Pie

Mystery Chocolate

Olallieberry Pie

Pecan Pie with Bourbon Whipped Cream

Today's Cheesecake

Crème Caramel

Vanilla Ice Cream

Fresh-Made Mango Sorbet

PRICES SUBJECT TO CHANGE