

Menu



MUST HAVES

- SOFT AND SALTY ROLLS WITH LOBSTER BUTTER \$10**
- CHIPS AND SPICED MAINE LOBSTER DIP \$12** - spicy lobster dip, housemade potato chips
- CLAM CHOWDER \$12** - creamy New England clam chowder topped with thick bacon
- TRADITIONAL CEVICHE \$14** - raw marinated wild pacific albacore, cucumber, cucumber, jalapeno, peppers, cilantro, lime

RAW BAR

- OYSTERS \$3 Each** - horseradish, lemon, hot sauce
- CRAB COCKTAIL \$16** - tossed in citrus aioli, fresh herbs
- CHILLED SHRIMP \$24** - peeled shrimp, chilled, spiked cocktail sauce
- CHILLED POACHED LOBSTER (1/2 LOBSTER) \$25** - mustard sauce, drawn butter
- TUNA POKE \$16** - served with house-cut tortilla chips
- DAILY CRUDO \$MP** - served raw with olive oil, citrus, herbs and sea salt
- GRAND SEAFOOD TOWER \$100** - 12 oysters, chilled shrimp, poke, crab cocktail, poached lobster, seafood cocktail, toasted butter roll

SMALLER

- BAJA FISH TACO \$15** - grilled or fried seasonal fish, red cabbage, avocado creme, red onion, cilantro
- LOBSTER MEATBALLS \$15** - pure Maine lobster meat, basil, tomato sauce
- ALL AMERICAN CRAB CAKE \$14** - lump crab, saltines, roasted pepper relish
- CRISPY CALAMARI \$17** - traditional calamari, spicy red sauce, crispy capers
- CRISPY SHRIMP POPS \$10** - pepperoni, mozzarella, basil, sweet shrimp, spicy tomato sauce
- ANGRY LOBSTER POCKET \$14** - spicy New England lobster, phyllo dough, herb sauce
- LOBSTER DEVILLED EGGS (5) \$12** - topped with Maine lobster claw and bacon
- ”DEL PACIFICO SHRIMP BLT SLIDER” \$14** - marinated cucumber, romaine, creamy lemon herb sauce

SALADS

- HAND-PICKED LETTUCES \$12** - tomato, cucumber, fennel, marinated onion, white balsamic vinaigrette
- SWEET AND SPICY POKE BOWL \$21** - Ahi tuna poke, rice, hand picked lettuces, mango, spicy pepper sauce
- CAESAR \$14** - housemade dressing, white anchovy, garlic croutons, parm
- ADD CHICKEN \$6 | ADD SHRIMP \$8 | ADD SALMON \$10**
- SPRING VEGETABLE SALAD \$16** - carrots, zucchini, broccoli, cauliflower, organic lettuces, ancient grains, white balsamic vinaigrette
- POWERHOUSE STEAK SALAD \$25** - filet, aged parmesan, quinoa, avocado, almonds, tomato, spinach, vinaigrette
- MANGO SHRIMP SALAD \$21** - romaine, tomato, lime, red onion, crispy corn tortilla, pumpkin seed
- THE WEDGE \$14** - iceberg, bacon, blue cheese, pickled onion, tomato, creamy lemon herb sauce

HANDHELDS

- COMES WITH FRIES OR SALAD
- SIMPLE BURGER \$14** - smashed patty, aged cheddar, brioche bun, lemon herb sauce
 - JR. BACON CHEESE BURGER \$17 (ADD LOBSTER \$\$)** - simple burger with 6 slices of bacon
 - SHRIMP BAGUETTE \$16** - grilled or crispy shrimp Banh Mi style with jalapeno, carrot, cabbage, cilantro, tiger sauce
 - ULTIMATE BLT \$18** - sourdough, creamy lemon mayo, fat tomato slices, romaine, beautiful bacon
 - CLASSIC GRILLED CHEESE \$12** - sourdough, toasted butter, warm tomato dip
 - GRILLED CHICKEN MELT \$17** - sourdough, organic chicken, lettuce, tomato, tiger sauce
 - TWO HANDED FISH SANDWICH \$18** - grilled or fried seasonal fish, lettuce, tomato, slaw *up-charge may apply
 - BACON WRAPPED LOBSTER DOG \$18** - Served with a Pepper Pickle Relish

WATER

- SIMPLY GRILLED DAILY FISH \$MP** - order any of our daily sea-food simply grilled with olive oil, lemon and fresh herbs
- MAINE LOBSTER BOIL \$48** - whole boiled lobster served hot, drawn butter, soft brioche roll
- GARLIC SHRIMP \$26** - grilled shrimp, veggies, steamed rice
- PIRI PIRI SHRIMP (SPICY) \$23** - Housemade piri piri pepper sauce, sticky rice, patty pan squash
- FISH AND CHIPS \$23** - Wild Alaskan Cod, thick cut fries, tarter sauce (grilled upon request)
- PAN ROASTED JUMBO SEA SCALLOPS \$27** - crispy surf and turf tots, fennel-arugula slaw, citrus herb sauce
- CALICO CIOPINNO \$32** - salmon, shrimp, mahi, cod, mussels, veggies, tomato broth, saffron
- BLACKENED LOCAL AHI TUNA STEAK \$31** - warm spinach, spiced garlic rice, miso sauce
- CITRUS CRUSTED SALMON \$28** - Citrus gremolata, grilled asparagus, prosciutto, baby dutch yellow potatoes

LAND

- STEAK FRITES \$35** - grass-fed NY Strip, fries, arugala, American Gravy
- CHEF STEF’S CHICKEN CORDON BLEU (RECIPE CONTEST WINNER) \$28** - Free range chicken breast stuffed with roasted ham, mascarpone, gouda, served with whipped potatoes and grilled asparagus
- BONE-IN RIBEYE (20 OZ) \$56** - crispy parmesan potato, American Gravy
- BRAISED SHORT RIBS \$28** - polenta cake, fire roasted veggies, braising sauce
- SANTA CAROTA BEEF TENDERLOIN \$42** - grass-raised and carrot finished filet, crispy potato cake, creamy spinach

SIDES

- FIRE ROASTED VEGGIES \$8 • BRAISED WILD MUSHROOMS \$11 • NATURAL CUT FRIES \$8 • SAUTÉED SPINACH \$8**
ROASTED DUTCH YELLOW POTATOES \$8 • GRILLED ASPARAGUS \$9 • CLASSIC BAKED POTATO \$6
DISCO FRIES \$9 • SWEET AND SOUR CARROT SLAW \$7 • CHIPS AND CHARRED TOMATO SALSA \$7

SAUCES

- TIGER SAUCE • LOBSTER BUTTER \$3 • WHITE BALSAMIC VINAIGRETTE • SALSA (CHILI DE ARBOL)**
MUSTARD SAUCE • CREAMY LEMON HERB SAUCE • GREEN SAUCE • AMERICAN GRAVY

Drinks

WHITE WINE

PINOT GRIS, ACROBAT,
OREGON - 10/36

ALBARINO, THE FABLEIST,
PASO ROBLES, CALIFORNIA - 10/36

SAUVIGNON BLANC, KIM CRAWFORD,
MARLBOROUGH, NEW ZEALAND - 14/55

CHARDONNAY, CHALK HILL,
RUSSIAN RIVER, CALIFORNIA - 12/45

CHARDONNAY, UNSHACKLED BY PRISONER
CALIFORNIA - 12/45

RED WINE

PINOT NOIR, MEIOMI,
CALIFORNIA - 10/36

CABERNET SAUVIGNON, SERIAL,
PASO ROBLES, CALIFORNIA - 12/45

RED BLEND, FEDERALIST,
NORTHCOAST, CALIFORNIA - 13/49

PINOT NOIR, PATZ & HALL,
*SONOMA - 72**

RED BLEND, JUSTIN ISOSCELES,
*NAPA VALLEY CALIFORNIA - 98**

RED BLEND, PRISONER,
*CALIFORNIA - 82**

CABERNET, STAGS LEAP ARTEMIS,
*NAPA - 145**

RED BLEND, OPUS OVERTURE,
*NAPA - 205**

SPARKLING/ROSE

PROSECCO BRUT,
MIONETTO PRESTIGE - 10/36

ROSE,
GERARD BERTRAND COTES DE ROSES - 14/52

CHAMPAGNE BRUTE,
*VEUVE CLIQUE, FRANCE - 148**

BEER

All beers are draft pints

CALICO FISH HOUSE AMERICAN LAGER
BY 4 SONS BREWING - 7

ARTIFEX MEXICAN LAGER - 7

STEREO "HEY MR. TANGERINE MAN"
TANGERINE WHEAT ALE - 8

HARLAND JAPANESE LAGER - 8

TWO COAST HEFEWEIZEN - 8

BIVOUAC SAN DIEGO JAM CIDER 9

4 SONS IPA (ROTATING) - 10

KRONENBOURG 1664 GOLDEN PALE LAGER - 9

SIGNATURE COCKTAILS

THE LO "MAI TAI"

*Barcardi Silver Rum with orange juice, triple sec, orgeat,
Bacardi Black Dark Rum floater - 14*

THE LOU

*Bombay Sapphire Gin with fresh lime juice, ginger puree,
club soda - 14*

CHILTON

*Titos Vodka, freshly squeezed lemon juice, club soda,
rimmed with salt & tajin - 12*

THE COYOTE

*Rittenhouse Rye Whisky, orange, lemon juice bitters,
club soda - 16*

BLACKBERRY SAGE LEMONADE

*Bacardi Limon Rum, fresh blackberries, lemon, wild
berry puree, lemonade - 12*

CHOCOLATE DREAM

Titos vodka, Kahlúa, coffee liqueur, chocolate syrup - 16

THE CLASSICS

PALOMA

Casamigos blanco, freshly squeezed grapefruit, soda - 16

LEMON DROP MARTINI

Titos, freshly squeezed lemon juice, lemon twist - 15

APEROL SPRITZ

Aperol, prosecco, soda - 14

OLD FASHIONED

Elijah Craig, orange peel, aromatic bitters - 18

CADILLAC MARGARITA

*Casamigos Reposado, freshly squeezed lime juice,
Grand Marnier - 18*

BLOODY MARY'S

SIGNATURE BLOODY MARY

Scratch made recipe, garnished with pickled & crisp veggies - 14

OCEAN'S BLOODY MARY

Garnished with a jumbo shrimp skewer - 25

ULTIMATE BLOODY MARY

*Garnished with a jumbo shrimp skewer and skewered
lobster tail - 35*