

Starters

- Garlic Fries 5
"House Cut" Fresh Daily
- Bruschetta 8
Choice of 3 Selections:
Tomato-Basil
Portobello-Bell Pepper
Eggplant-Roasted Garlic
- Roasted Garlic & Spinach Dip 6
House Cut Tortilla Chips & Flat Bread
- Steamed Clams or Mussels 18
In a Coconut Lime Broth
- A Taste of Everything 22
Calamari, Coconut Prawns, Blackened Fish Taco
and Tomato-Basil Bruschetta
- Crab Fried Rice 17
Green Onions, Red Peppers
with a Ginger Soy Vinaigrette

Small Plates

11

- Crispy Calamari
Lemon Aioli
- Coconut Prawns
Sweet Chili Dip
- Seared Ahi
Asian Peanut Slaw
- Blackened Fish Taco
Blackened Snapper
with Salsa-Fresca

Sandwiches

Your Choice

House Cut Fries • Mixed Greens • Onion Rings

- Cheese Burger 14
Prime Ground Chuck Charbroiled to order,
Grilled Onions, Avocado and your choice:
Cheddar, Jalapeño Jack or Bleu Cheese
- BBQ Salmon 17
Seared, basted with a light BBQ Glaze and
dressed with Roma Tomato, Mizuna Greens
and a Avocado-Roasted Corn Spread
- Pan Roasted Sea Bass 16
Mizuna Greens, Cherry Tomatoes
and Basil Vinaigrette
- Ahi Tuna 17
Seared and served with an Asian
Peanut Slaw on Focaccia
- Chicken & Portobello 15
Grilled Squash, Jack Cheese
and Balsamic Glaze on Focaccia
- Grilled Portobello 14
Local Organic Mixed Greens, Avocado,
Tomatoes, Grilled Squash
and Balsamic Glaze on Focaccia

Soups

- 6 - Cup / 8 - Bowl
Creamy Clam Chowder
Classic New England
- Seafood Bisque
with a Spritz of Sherry
- Today's
Ask Your Server

Oysters

Opened to order and served with three sauces

3/9 6/16 12/28

*Pair any oyster order
with a house
Martini or Bloody Mary*
6

- Oysters Bingo 19
Half Dozen Oysters baked under Garlic-Herb Bread Crumbs,
Asiago and Parmesan Cheese

Salads

- Mixed Greens 8
Local Organic Mixed Greens topped with Roasted Corn,
Pepitas, Asiago Cheese in a Citrus Vinaigrette
- Caesar 9
Add Bay Shrimp or Grilled Chicken 3
- Steak Caesar 14
Marinated Filet Mignon and New York with Crisp Romaine
and Tossed in a Caesar Dressing
- Signature Seafood Tower 16
Bay Shrimp, Tomatoes, Avocado, Cucumbers,
Bell Peppers and Feta Cheese over Local Organic Mixed Greens &
Marinated Onions with a Raspberry Vinaigrette

Pastas

- Grilled Chicken Penne 16
Tomatoes, Shiitake Mushrooms and Zucchini
in a Dijon Herb Sauce
- Roasted Veggie Risotto 15
With Sun Dried Tomatoes, Roasted Garlic
in a Saffron Infused Broth
- Cajun Chicken & Sausage 17
Sliced Andouille and Tender Chicken Sautéed in a Cajun Cream
Sauce, served over Penne Pasta and topped with Roasted Corn
- Seafood Mix 21
Scallops, Rock Shrimp and Sea Bass
in a light Garlic Cream Sauce and Fettuccine
- Dungeness Crab 22
Tomatoes, Asparagus & Linguini in a Lobster Cream Sauce

In an effort to conserve,
Water is served upon request.

Stone-Baked Flat Breads

Hand made dough, stone-baked to order

- 3 Cheese & Tomato-Basil 12
- BBQ Chicken 15
Roasted Corn and Cilantro
- Steak, Mushrooms & Peppers 15
- Garden Veggie 14
Portobello, Black Olive, Tomato,
Bell Pepper & Onion

NEPTUNE'S Specialties

- BBQ Salmon 24
Roasted White Corn on a bed of Mixed Greens
- Seared Swordfish 24
Crab Encrusted with Wilted Spinach
and Garlic Mashed Potatoes
- Pan Roasted Sea Bass 22
Shiitake Mushrooms, Mixed Greens
and Sweet Basil Aioli
- Sesame Crusted Ahi 21
Seared with Shiitake Mushroom Risotto
- Eight Vegetables 16
Chef's Selection
- Pan Seared Halibut 26
With Brie Cheese Potato Cake, Rock Shrimp
Coleslaw and Grilled Zucchini

San Francisco Classics

- Grilled Fish 18
Choice of: Ahi Tuna, Salmon or Swordfish
- Fish & Chips 16
Fresh Snapper & "House Cut" Garlic Fries
- All Crispy 24
Lightly Breaded Prawns, Salmon and Sea Bass
- Local Dungeness Crab Cakes 26
Sesame Ginger Noodles, Cucumber Relish
and Cajun Remoulade
- NEPTUNE'S Fisherman's Stew 27
Salmon, Sea Bass, Scallops, Shrimp, Clams and Mussels
in a Spicy Broth
- Dry Aged New York Steak 28
12oz Prime Choice
- Twin Filet Mignon 32
Charbroiled and served with Wild Mushroom-Port
Reduction Risotto, Jack Daniels Whiskey Sauce and Fried
Potato Strings

5% Surcharge will be added for
San Francisco Universal Health Care

18% Service Added & One Check Presented to Parties 6+

Chef's Specials

Today's Special AQ

- Dungeness Crab Half AQ Whole AQ
Any Two Sides
- Whole Main Lobster AQ
Any Two Sides

Sides

4

- Mac & Cheese
- Roasted Vegetables
- Vegetable Risotto
- Creamy Asiago Polenta
- Fingerling Potatoes
- Jasmine Rice
- Garlic-Mashed Potatoes
- Sautéed Spinach with Roasted Garlic

Mix It Up

Includes your choice of any two sides

- Fish 3Ways 28
Hazelnut-Crusted Sea Bass, Sesame Crusted Ahi
and Almond Crusted Salmon
- Filet & Sautéed Prawns 36
- Filet & Baby Lobster Tail 49
- Mixed Seafood Grill 34
Grilled Prawns, Baby Lobster Tail,
Sea Bass and Salmon
- All Mixed 40
Filet Mignon, Garlic Prawns and
Grilled Salmon

*Pair any of the above Entrées
with a glass of select
Chardonnay or Cabernet*

5

Bottled Water

**Our water is both
high quality and earth friendly**

**Sparkling or Still
800 ML Bottle 5**