

LUNCH MENU

Appetizers

Monterey Fried Calamari

Coated in Seasoned Cracker Mill
Smoked Jalapeño Salsa & Mango Lemon Grass Relish

Fire Roasted Castroville Artichoke

Marinated in Sweet Balsamic Vinegar Served with a Creamy Basil Aioli

"The Beach" Crab Cakes

Oriental Slaw and Sweet Chile Sauce

Crab Stuffed Mushrooms

Roasted Mushroom Caps Stuffed with Blue Crab
and Dusted with Parmesan Cheese

Baked Goat Cheese

Soft Baked Lauren Goat Cheese and Warm Seasoned Flat Bread
Served with Kalamata Olive Tapanade, Sun Dried Tomato Relish and Roasted Garlic

Grilled Shrimp Cocktail

Fire Grilled Jumbo Prawns and bay Shrimp Marinated in Fresh Squeezed Lime Juice
Served in a Mixture of Tomato Juice, Worcestershire
Horseradish, Avocado and Pepper Plant Hot Sauce

Coconut Prawns

Jumbo Prawns Marinated in Coconut Milk and Honey
Battered and Fired with Shredded Coconut
Served on a Bed of Mixed Greens, Sliced Roma Tomato and an
Orange Remoulade Dipping Sauce

Bacon Wrapped Lobster

Fresh Rock Lobster Meat Wrapped in Apple Wood Smoked Bacon
Pan Seared and Topped with Lemon-Lime Butter

Café Beach Sampler

Monterey Fried Calamari, Fire Roasted Artichokes and
Mini Crab Cakes Smoked Jalapeno Salsa, Creamy Basil Aioli and
Mango Lemon Grass Relish

Soup & Salad

**Monterey Bay Clam Chowder or
Our Fresh Soup of the Day**

Corralitos Apple Salad

Baby Greens, Corralitos Apples, Glazed Pecans, Crumbled Gorgonzola & Dried Cranberries Tossed in a Raspberry Vinaigrette

Calamari Salad

Monterey Fried Calamari, Toasted Pistachios, Sliced Almonds, Candied Pecans with Cucumbers On a bed of Romaine Lettuce Tossed in House Vinaigrette

Point Cabrillo Caesar

Hearts of Romaine and Seasoned Croutons, White Anchovy Filet and House Made Caesar Dressing

Available without Anchovy on request

Shanghai Chicken Salad

Grilled Chicken Breast with Crispy Won Ton Strips, Mandarins, Green Onions, Water Chestnuts Sweet Red Bell Pepper and Toasted Almonds Tossed in Sesame Dressing

Shrimp Louie

Bay Shrimp, California Avocado, Hard Boiled Eggs, Vine Ripe Tomatoes, Cucumbers, Sliced Red Onions & Sweet Red Bell Peppers on a Bed of Romaine Lettuce with 1000 Island Dressing

Cobb Salad

Diced Grilled Chicken, Crumbled Bacon, Maytag Blu Cheese, California Avocado, Black Olives, Hard Boiled Eggs, Vine Ripe Tomatoes
On a Bed of Romaine Lettuce with Creamy Honey Dijon Dressing

Between the Bread

All Sandwiches served with your choice of French Fries Cup of Soup or House Green Salad Fresh Sliced Fruit

Big Sur Burger

Fresh Hand Pressed 7 lb. of All Natural Ground Chuck, Fire Grilled with your Choice of Cheese

Vegetarian Garden Burger

Grilled and Topped with Avocado and Choice of Cheese

Turkey Melt

Grilled Smoked Turkey with Your Choice of Cheese

California Club Sandwich

Roasted Turkey Breast, Apple Wood Smoked Bacon, Avocado, Lettuce & Tomato on a Flakey Croissant

BLT Chicken Wrap

Grilled Chicken, Crisp Apple Wood Smoked Bacon, Fresh Tomato and Creamy Ranch Dressing
Served in a Heart Health Veggie Wrap

Ahi Sashimi Sandwich

Seared Sushi Grade Ahi on a Sesame Seed Brioche with Wasabi Mayo and a Side of Wakame Salad

Crab Salad Sandwich

Blue Crab Salad, Avocado and Melted Mozzarella on Parmesan Crusted Sourdough

Barbeque Tri Tip Sandwich

Grilled Tri Tip and Melted Cheddar Cheese Topped with Deep Fried Onions & Bourbon BBQ Sauce

Point Alones Reuben

Grilled Lean Pastrami, Sauerkraut and Swiss Cheese, with 1000 Island Dressing on Marbled Rye

Monterey Tuna Melt

Fresh Albacore Tuna Salad on Grilled Sourdough with Monterey Jack Cheese

Entrees

Carmel Sand Dabs

Coated with Seasoned Cracker Mill Served with Lemon-Caper Butter and White Wine Reduction Garlic Mashed Potatoes and Seasonal Vegetables

Point Pinos Penne

Grilled Chicken with Spinach, Pine Nuts, Mushrooms, Tomatoes, Garlic and Lemon White Wine Butter Sauce

Monterey Cappellini

Bay Shrimp, Black Olives, Sun Dried Tomatoes & Green Onions over Fresh Cappellini Pasta Tossed in Shrimp Broth

Halibut and Chips

Fresh Halibut Dipped in Beer Batter and Deep Fried, Served with Seasoned French Fries and Fresh Cole Slaw

We follow the guidelines of the Monterey Bay Aquarium's Seafood Watch program.

