

DINNER

4:00pm-9:30pm

Appetizers

COLD

AHI POKE ~ MARKET PRICE

Fresh Yellow Fin Ahi Marinated in Shoyu, Sesame Oil, Sesame Seeds and Diced Mango. Served with Crispy Wontons

SHRIMP CEVICHE ~ 14.95 GF

Served with Fresh Tortilla Chips and Avocado

CRAB MEAT TOWER ~ 17.95 GF

Layers of Local Avocado, Local Mango, and Dungeness Crab Meat tossed in Lilikoi Aioli

OYSTERS ON THE HALF SHELL ½ DOZEN OR 1 DOZEN ~ MARKET PRICE GF

Served with Lemon and Cocktail Sauce

HOT

CRISPY HOPPER CALAMARI ~ 13.95

Lightly Breaded, Crispy Fried. Served with Tartar, Cocktail Sauce and Lemon

GINGER AND LEMONGRASS STEAMED CLAMS AND MUSSELS ~ 15.95 GF

Sautéed with Sake, Lemon and Garlic Butter Sauce, Scallions and Diced Tomatoes. Served with Garlic Bread

CRAB CAKES ~ 16.95

With Dungeness Crabmeat on a bed of Mango Coulis. Topped with Papaya Mango Relish

CRISPY COCONUT SHRIMP ~ 14.95

With Sweet Chili Sauce

AWARD WINNING CLAM CHOWDER

Monterey Old Fisherman's Grotto Recipe

CUP ~ 6.95 BOWL ~ 13.95 BREAD BOWL ~ 14.95

ADD DUNGENESS CRAB MEAT ~ 6.00

Salads

HOUSE SALAD ~ 7.95 GF

Waimea Organic Mixed Greens, Cucumber, Tomato, Carrots and Onion

SMALL CAESAR SALAD ~ 7.95

Waimea Hearts of Romaine, Parmesan Cheese and Crispy Croutons

MAUI ONION AND TOMATO SALAD ~ 12.95 GF

Served on Waimea Butter Lettuce with Kona Goat Cheese. Drizzled with Pesto and Balsamic Vinaigrette

SESAME CRUSTED AHI & COCONUT PRAWNS SALAD ~ 25.95

Seared Rare with Chinese Cabbage, Mango, Papaya and Avocado with Sweet Chili Vinaigrette

Pastas

PASTA ISABELLA ~ 29.95

Sautéed Jumbo Scallops, Shrimp, Clam Meat, Green Onions and Diced Tomatoes in a Rich Cream Sauce over Linguine Pasta

ULTIMATE SEAFOOD PASTA ~ 34.95

Lobster, Jumbo Scallops, Shrimp and Dungeness Crab Meat in a White Cream Sauce with Asiago Cheese over Fettuccine Pasta

GF - Gluten Free.

Additional Gluten Free entrées available, ask your server.

WE DO NOT ACCEPT PERSONAL CHECKS. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES.

Oysters and other shellfish may be served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Visit The Fish Hopper, Old Fisherman's Grotto and Scales in Monterey, CA. The Fish Hopper is proud to adhere to the Seafood Watch program. Some Seafood may not be available due to weather conditions. More information on sustainable seafood can be found at www.montereybayaquarium.org

Fish From The Hopper

GRILLED SANDDABS ~ 24.95

Panko Crusted with Wasabi Mashed Potatoes,
Sautéed Local Organic Vegetables
and Lemon Caper Sauce

HAWAIIAN ONO ~ 31.95

Fresh Locally Caught Ono Crusted With Ginger and
Lemongrass, Sautéed Local Organic Vegetables,
Sesame Potato Cake and Mint Sweet Chili Sauce

MAHI-MAHI ~ 31.95 GF

Fresh Local Mahi Mahi Crusted with Macadamia
Nuts, Sautéed Local Organic Vegetables,
Sweet Molokai Mashed Potatoes, Mango-Papaya
Salsa and Citrus Cream Sauce

YELLOW FIN AHI TUNA ~ 31.95 GF

Kona Yellow Fin Ahi Tuna Crusted with Sesame
Seeds Seared Rare. Served with Rice, Sautéed Local
Organic Vegetables and Mango Papaya Relish

LOCAL MONCHONG AND CREAMY RISOTTO ~ 31.95 GF

Broiled Fresh Hawaiian Monchong with Creamy Risotto Mixed with Artichoke Hearts,
Tomatoes, and Spinach. Topped with Beurre Blanc Sauce

Crispy Hopper Dishes

KONA BREW FISH AND CHIPS ~ 19.95

Fresh Ono Tempura Style in our Signature Batter made with Local Kona Brewery Beer.
With French Fries and Island Coleslaw

CRISPY SEAFOOD COMBO ~ 24.95

Kona Beer Battered Ono, crispy Coconut Shrimp and crispy Calamari
with French Fries and Island Coleslaw

Poultry and Ribs

MANGO KIAWE BARBEQUE PORK BABY BACK RIBS

19.95 HALF / 29.95 FULL GF

Slow Roasted Pork Ribs Marinated in our Special Mango Kiawe Wood Smoked BBQ Sauce.
Served with Chef's Rice and Sautéed Local Organic Vegetables

TERIYAKI CHICKEN BREAST ~ 22.95

Sautéed Local Organic Vegetables and Chef's Rice. Topped with Papaya Mango Relish

PARMESAN CHICKEN ~ 23.95

Topped with Basil Macadamia Nut Pesto. Served with Wasabi Mashed Potatoes and Seasonal Vegetables

Steak

Served with a choice of Loaded Baked Potato, Wasabi Mashed Potatoes
or Molokai Sweet Mashed Potatoes

MAKE ANY STEAK SURF AND TURF. ADD A 6OZ LOBSTER TAIL 19.95

MAPLE SOY MARINATED SKIRT STEAK 10 OZ ~ 27.95 GF

Tender Skirt Steak Marinated in our Signature Marinade Overnight.
Topped with Mango Papaya Salsa

FILET MIGNON 10 OZ ~ 42.95 GF

Certified Angus Beef Topped with Cabernet Demi Glace Sauce

NEW YORK STEAK 14 OZ ~ 37.95 GF

Certified Angus Beef Topped With Herb Pound Butter

BONE-IN RIBEYE STEAK 18 OZ ~ 42.95 GF

Certified Angus Beef Topped With Crispy Onions and Herb Pound Butter

Local Favorites

LAND & SEA BURGER ~ 22.95

Our ½ lb Black Angus Burger with Cheddar Cheese
and a Shrimp Skewer, Waimea Organic Greens,
Tomato and Onion on our Signature Hawaiian
Brioche Bun. Served with French Fries

ALI'I SKEWERS ~ 24.95 GF

Beef Tender Loin and Shrimp served with
Rice and Sautéed Local Organic Vegetables,
Topped with Teriyaki Sauce

SHRIMP TRIO ~ 26.95

Shrimp Scampi, Coconut Shrimp
and Crab Stuffed Shrimp. Served with
Wasabi Mashed Potatoes, Sautéed Local
Organic Vegetables and Fruit Relish.
With Asian Glaze and Beurre Blanc Sauce

KALUA PORK ~ 19.95

Kalua Pork served with Steamed Cabbage,
Rice and House Made Macaroni Salad