



## Lunch Menu

The Fish Hopper on Cannery Row combines a comfortable atmosphere and amazing bay views with professional staff and culinary excellence to ensure any event is truly unique.

Our culinary team captures the fresh, local flavors of Monterey with style and flair. Select from any of our signature group menus or let our talented Chefs create a custom menu tailored to your specific taste. Vegetarian and gluten free selections are available upon request.

To get started today, contact our General Manager:  
Adam Macdonald - [adam@RestaurantPacificGroup.com](mailto:adam@RestaurantPacificGroup.com) or call (831) 372-8543



# Menu 1

Price per Person: \$32

## Soup or Salad (Choice of One):

Local Organic Mixed Carmel Valley Greens  
with a Lemon-Balsamic Vinaigrette

OR

Award Winning Clam Chowder



## Entrée (Choice of Two):

### Chicken Piccata

Organic Mary's Chicken Breast Sautéed with Lemon and Capers  
Garlic Mashed Potatoes and Seasonal sautéed vegetables

### Artichoke Ravioli

Spinach, Mushroom and Asiago Cheese Cream Sauce

### Shrimp Louie Tower

Over Mixed Greens with Cucumber, Tomato, Avocado and Fresh Fruit

### Crab Cakes

Over a Roasted Beet and Arugula salad tossed in a Vinaigrette



## Dessert - add \$8.00 Per Person

Alterations subject to availability and price changes. Family Style or buffet service extra. All Food & Beverage items subject to 20% service charge and current sales tax. Additional charges may occur for off-site locations. Alcoholic beverages are not included.

A credit card will be needed upon booking for deposit. A minimum of 15 guests are required for all menus.

Confirmation of final guest count is due 72 hours prior to event.



## Menu 2

Price per Person: \$42

### Soup or Salad (Choice of One):

#### Classic Caesar Salad

Romaine, Parmesan Cheese with Caesar Dressing, Served with hot toasted Garlic Bread

OR

Award Winning Clam Chowder



### Entrée (Choice of Two):

#### Grilled Wild Salmon

Served with Rice and Seasonal Vegetables and Topped with a Lemon Crème Sauce

#### Grilled Chicken Piccata

Organic Mary's Chicken Breast Sautéed with Lemon and Capers, Garlic Mashed Potatoes and Seasonal sautéed Vegetables

#### 12 oz. Maple Soy Skirt Steak

Served with Garlic Mashed Potatoes and Sautéed Organic Vegetables

#### Seafood Pasta Isabella

Shrimp, Bay Scallops, Clam Meat, Garlic, Tomatoes and Green Onions in a Rich Cream Sauce



**Dessert** - add \$8.00 Per Person

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## Menu 3

Price per Person: \$55

### Soup or Salad (Choice of One):

#### Pear & Gorgonzola Salad

Carmel Valley Organic Mixed Greens tossed with Balsamic Vinaigrette and Topped with Candied Pecans and Crumbled Gorgonzola

OR

#### Classic Caesar Salad

### Entrée (Choice of Two)

#### Macadamia Crusted Halibut

Caramelized Sweet Potatoes, Sautéed Organic Vegetables and a Tropical Fruit Salsa

#### Lobster Ravioli

Lobster filled Raviolis Sautéed with Spinach, Tomatoes and Mushrooms in a Light Saffron Sauce

#### 5oz. Filet Mignon & Prawn Scampi

Mashed Potatoes and Organic Sautéed Spinach

### Dessert - add \$8.00 Per Person



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# Menu 4

Price per Person: \$98



## Clambake - Seafood Extravaganza

Salad (Choice of One):

Classic Caesar Salad

OR

Award Winning Clam Chowder



Entrée Buffet Style Spread  
with ALL the Following:

Steamed Maine Lobster

Sautéed Clams

Mediterranean Style Mussels

Grilled Garlic Prawns

Italian Sausage

Corn on the Cobb

Roasted Red Potatoes with Fresh Herbs

Garlic Bread



### Additions

King Crab Legs- \$20 Per Person

Oysters-\$4 Per Person

Add a Prime-Rib Carving Station-\$20 Per Person

Dessert: Chef's Selection of Seasonal Desserts

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# Hors D'oeuvres

SOUP SIPPERS- AWARD WINNING CLAM CHOWDER	\$3.00 per person
ARTISANAL CHEESE DISPLAY	\$7.00 per person
With almonds, olives and sliced baguettes	
Marinated Mushrooms, Artichoke Hearts and Pepperoncini	\$5.00 per person
DISPLAY OF FRESH VEGETABLES with Herbed Ranch Dip	\$5.00 per person
FRESH SLICED FRUIT AND BERRIES (seasonal)	\$6.00 per person
FIRE ROASTED ARTICHOKEs with a roasted Garlic Aioli	\$5.00 per person
CROSTINI	
Classic Tomato Bruschetta	
Olive Tapenade	
Beef and Blue Cheese	
Baby Artichoke with Dungeness Crab and Lemon Aioli	\$7.00 per person
SEAFOOD	
Seasonal Seafood Display with Cocktail Sauce and Lemons	\$20.00 per person
Fried Calamari	
with Tartar Sauce, Cocktail Sauce and Lemons	\$8.00 per person
Ahi Poke Tuna	\$4.50 per piece
Oysters on the Half Shell	\$4.50 per piece
Chilled Jumbo Prawns	
with Cocktail Sauce and Lemons	\$4.00 per piece
Coconut Prawns	
Served with a Zesty Apricot Sauce	\$4.50 per piece
Miniature Crab Cake with a Red Pepper Aioli	\$4.50 per piece
Bacon Wrapped Scallops	\$4.50 per piece
SKEWERS	
Beef with a Teriyaki Glaze	\$4.00 per piece
Chicken with a Peanut Sauce	\$4.00 per piece
VEGETARIAN	
Spring Rolls with a Ginger Soy Dipping Sauce	\$3.50 per piece
Cheese and Herb Stuffed Mushrooms	\$4.00 per piece
Eggplant Caponata on Toast Point with Shave Asiago Cheese	\$4.00 per piece

\*20 person or 20-piece minimum order required. Selections subject to change due to availability. Alteration subject to availability and price changes. Family or buffet service may be extra. All food and beverage items subject to a 20% service charge and current sales tax. Alcoholic beverages are not included. Lunch menus do not include coffee, tea or soda service. A credit card will be needed upon booking for deposit.

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## Receptions, Dinner and Beverages

The Fish Hopper on Cannery Row combines a comfortable atmosphere and amazing bay views with professional staff and culinary excellence to ensure any event is truly unique. If you are looking for the perfect setting for your business function, wedding rehearsal dinner, birthday or anniversary celebration or just a gathering of friends and family, we are here to make the planning easy and stress-free.

Our culinary team captures the fresh, local flavors of Monterey with style and flair. Select from any of our signature group menus or let our talented Chefs create a custom menu tailored to your specific taste. Vegetarian and gluten free selections are available upon request.

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# Menu 1

Price per Person: \$58



## Soup or Salad (Choice of One):

Local Organic Mixed Carmel Valley Greens  
with a Lemon-Balsamic Vinaigrette

OR

Award Winning Clam Chowder

## Entrée (Choice of Two):

Grilled Wild Salmon

Served with Rice and Seasonal Vegetables and Topped with a  
Lemon Crème Sauce

Grilled Chicken Piccata

Organic Mary's Chicken Breast Sautéed with Lemon and Capers  
Garlic Mashed Potatoes and Seasonal Sautéed Vegetables

12 oz. Maple Soy Skirt Steak

Served with Garlic Mashed Potatoes and Sautéed Organic Vegetables

Penne Pasta with Shrimp

Mushrooms, Spinach and Green Onions Tossed in a Light Tomato Cream Sauce



## Dessert (Choice of One):

Chocolate Bread Pudding with Vanilla Ice Cream

OR

Chef's Choice Seasonal Cheesecake



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# Menu 2

Price per Person: \$64

## Soup or Salad (Choice of One):

### Classic Caesar Salad

Romaine, Parmesan Cheese with Caesar Dressing, Served with hot toasted Garlic Bread

OR

### Pear & Gorgonzola Salad

Local Organic Mixed Carmel Valley Greens with a Balsamic Vinaigrette and Topped with Candied Pecans and Crumbles Gorgonzola Cheese

Add Award Winning Clam Chowder- (\$8 per person)

## Entrée (Choice of Two):

### Macadamia Crusted Halibut

Caramelized Sweet Potatoes, Sautéed Organic Vegetables and a Tropical Fruit Salsa

### Lobster Ravioli

Lobster filled Raviolis Sautéed with Spinach, Tomatoes and Mushrooms in a Light Saffron Sauce

### 10oz. Filet Mignon

Mashed Potatoes and Organic Sautéed Spinach  
(Add Shrimp Scampi for \$8)

## Dessert (Choice of One):

### Key Lime Pie

### Tiramisu

OR

### Chocolate Mousse Cake

Includes Coffee, Tea and Soda Service



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# Wine & Spirits

## Tier 1

\$10.00 per glass

CHARDONNAY – Kali Hart or Kendall Jackson

SAUVIGNON BLANC – Bernardus or Morgan

PINOT GRIGIO – J Vineyard

PINOT NOIR – Coppola Diamond or La Crema

MERLOT – Estancia

CABERNET SAUVIGNON – Beringer Knights or Franciscan

CALL SINGLE LIQUOR DRINKS

Ketel One, Tito's Tanqueray, Bacardi, Crown Royal Makers Mark, Patron Silver and Glenlivet



## Tier 2

\$12.00 per glass

CHARDONNAY – Heitz Cellars or Bernardus

SAUVIGNON BLANC – Kim Crawford "Spitfire"

PINOT GRIGIO – Terlato

PINOT NOIR – Meiomi or Bernardus "SLH"

MERLOT – Chateau Ste Michelle

CABERNET SAUVIGNON – Justin or Charles Krug

ULTRA PREMIUM SINGLE LIQUOR DRINKS

Grey Goose, Chopin, Hendrix's, Bombay Sapphire, Zaya, Woodford Reserve, Basil Hayden's, Don Juilo Silver, Johnny Walker Black



Selections subject to change based on availability. Custom wine selections may be substituted for an additional price and are subject to availability.

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