

# 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 ~ 15.95 GF**

Served with Fresh Tortilla Chips and Avocado\*

#### **CRAB MEAT TOWER ~ 19.95 GF**

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

#### **OYSTERS ON THE HALF SHELL GF ½ DOZEN ~ 17.95 1 DOZEN ~ 34.95**

Served with Lemon and Cocktail Sauce\*

### HOT

#### **CRISPY HOPPER CALAMARI ~ 14.95**

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

#### **GINGER AND LEMONGRASS STEAMED CLAMS AND MUSSELS ~ 16.95 GF**

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

#### **CRAB CAKES ~ 17.95**

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

#### **CRISPY COCONUT SHRIMP ~ 15.95**

With Sweet Chili Sauce

#### **AWARD WINNING CLAM CHOWDER**

Monterey Old Fisherman's Grotto Recipe

**CUP ~ 6.95 BOWL ~ 13.95 BREAD BOWL ~ 17.95**

**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 ~ 26.95**

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 ~ 35.95**

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](http://www.montereybayaquarium.org)



## *Fish From The Hopper*

### **GRILLED SANDDABS ~ 25.95**

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 ~ 33.95 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 ~ 33.95 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 ~ 33.95 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 ~ 21.95**

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

### **COCONUT SHRIMP ~ 24.95**

Coconut Shrimp with French Fries and Island Coleslaw

## *Poultry and Ribs*

### **MANGO KIAWE BARBEQUE PORK BABY BACK RIBS**

**22.95 HALF / 32.95 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 ~ 21.95**

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 ~ 29.95 GF**

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

### **FILET MIGNON 10 OZ ~ 44.95 GF**

Certified Angus Beef Topped with Cabernet Demi Glace Sauce\*

### **NEW YORK STEAK 14 OZ ~ 39.95 GF**

Certified Angus Beef Topped With Herb Pound Butter\*

### **BONE-IN RIBEYE STEAK 18 OZ ~ 44.95 GF**

Certified Angus Beef Topped With Crispy Onions and Herb Pound Butter\*

## *Local Favorites*

### **LAND & SEA BURGER ~ 23.95**

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 ~ 25.95 GF**

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

### **SHRIMP TRIO ~ 27.95**

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 ~ 21.95**

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

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