

# LUNCH

11am-4pm

## Appetizers

### AHI POKE ~ MARKET PRICE GF

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

### ½ DOZEN OYSTERS ON THE HALF SHELL ~ MARKET PRICE GF

Served with Lemon and Cocktail Sauce\*

### MONTEREY BAY CRISPY CALAMARI ~ 13.95

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

### CRISPY COCONUT SHRIMP ~ 14.95

With Sweet Chili Sauce

### CRAB CAKES ~ 16.95

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

### AWARD WINNING CLAM CHOWDER

Monterey Old Fisherman's Grotto Recipe

CUP ~ 6.95 BOWL ~ 12.95 BREAD BOWL ~ 16.95

ADD DUNGENESS CRAB MEAT ~ 6.00

## Salads

### SPINACH SALAD ~ 13.95 GF

Fresh Strawberries, Blue Cheese, Macadamia Nuts  
in Raspberry Vinaigrette  
Add Grilled Shrimp or Grilled Chicken ~ 5.00

### KONA COBB SALAD ~ 15.95 GF

Romaine Lettuce, Blue Cheese, Bacon, Avocado,  
Egg, Cucumber, Tomato, Mango and Papaya  
Add Grilled Chicken or Chilled Shrimp ~ 5.00

### MAUI ONION AND TOMATO SALAD ~ 14.95 GF

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

### SESAME CRUSTED AHI & COCONUT PRAWNS SALAD ~ 23.95

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

## Sandwiches, Tacos & Burgers

Served with French Fries or Coleslaw

### GRILLED CHICKEN SANDWICH ~ 15.95

Grilled Chicken Breast Topped with Applewood Smoked Bacon, Melted Swiss Cheese, Avocado,  
Grilled Onions, Lettuce, and Tomatoes on Ciabatta Bread. Honey Mustard Sauce on the Side

### KALUA PORK SANDWICH ~ 15.95

Tender Roasted Kalua Pork with Grilled Onion and BBQ Sauce on a  
Hawaiian Brioche Bun & Coleslaw

### LAND & SEA BURGER ~ 19.95

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\*

### FISH HOPPER SIGNATURE BURGER ~ 15.95

½ lb Black Angus Burger topped with Chipotle Aioli,  
Grilled Onion, Applewood Smoked Bacon, Swiss Cheese, Organic Greens and Tomatoes  
on our Signature Hawaiian Brioche Bun\*

### KONA BURGER ~ 12.95

½ lb Black Angus Burger with choice of Cheddar or Swiss Cheese, with Lettuce, Tomatoes,  
and Onions on our Signature Hawaiian Brioche Bun\*

### BIG ISLAND FISH TACOS ~ 17.95

Grilled Fresh Fish, Pineapple Salsa and Shredded Cabbage with Salsa Verde

### MAHI MAHI BLT ~ 18.95

Fresh Caught Mahi Mahi with AppleWood Smoked Bacon, Lettuce and Tomato on  
Ciabatta Bread with Chipotle Aioli

\*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.

## *Fish*

### **MAHI-MAHI ~ 19.95**

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

### **YELLOW FIN AHI TUNA ~ 21.95 GF**

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

### **HAWAIIAN ONO ~ 19.95**

Fresh Locally Caught Ono Crusted with Ginger and Lemongrass, served Medium Rare, with Sautéed Local Organic Vegetables, Sesame Potato Cake and Mint Sweet Chili Sauce\*

### **SANDDABS ~ 19.95**

Fresh Filets Breaded and Grilled. Topped with Diced Tomatoes and Light Basil Sauce. Served with Wasabi Mashed Potatoes and Seasonal Vegetables

## *Hopper Crispy Dishes*

### **KONA BREW FISH AND CHIPS ~ 17.95**

Fresh Ono Deep Fried in our Signature Batter made With Local Kona Brewery Beer. With French Fries and Coleslaw

### **CRISPY SEAFOOD COMBO ~ 18.95**

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

## *Poultry, Steak & Ribs*

### **MAPLE SOY MARINATED SKIRT STEAK ~ 22.95 GF**

Tender Skirt Steak Marinated in our Signature Marinade Overnight. Topped With Mango Papaya Salsa. Served with Wasabi Mashed Potatoes and Sautéed Local Organic Vegetables\*

### **NEW YORK STEAK 14 OZ ~ 36.95 GF**

With Wasabi Mashed Potatoes and Herb Butter\*

### **BABY BACK RIBS ~ 20.95 HALF / 31.95 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

### **PARMESAN CHICKEN ~ 16.95**

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

## *Pastas*

### **CHICKEN FETTUCCINE ~ 18.95**

Fettuccine Alfredo, Roasted Garlic, Parmesan Cheese

### **ARTICHOKE RAVIOLI ~ 18.95**

Spinach, Mushroom and Rich Marinara Sauce

### **SEAFOOD PASTA ISABELLA ~ 22.95**

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

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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)