

APPETIZERS

Bay Shrimp Cocktail.....	13.95
Seafood Cocktail.....	18.95
Prawn Cocktail.....	17.95
Dungeness Crab Cocktail.....	18.95
Dungeness Crab Cake, House Aioli.....	16.95
Dungeness Crab Leg Cocktail.....	21.95
Fried Calamari, Tartar and Cocktail Sauces.....	15.95
Blue Point Oysters Rockefeller.....	20.95
Hammersly Inlet Oysters on the Half Shell* (Six)	17.95
Manila Clams, Steamed or Garlic Butter,	
One Doz.....	12.95
Two Doz.....	23.95
Marinated Calamari Salad.....	15.95
Smoked Trout Filet, Garnish.....	13.95
Smoked King Salmon, Garnish.....	13.95
Tadich Platter (For Two): Medley of Crab Legs,	
Oysters*, Prawns, Marinated Herring, Smoked	
Salmon, Smoked Trout, Calamari Salad, Tomatoes,	
Anchovies, Capers, Garnish.....	24.95

*Raw Oysters May Cause Health Problems

SOUPS

Lentil.....Cup 6.50.....Bowl 8.50	
Clam Chowders:	
Boston or Coney Island...Cup 7.00.....Bowl 9.00	
Clam Broth.....Cup 6.50.....Bowl 8.50	

SALADS

*Choice of Dressing: Italian Vinaigrette, Louie,
House(Creamy French) or Bleu Cheese*

SMALL

Dinner Salad with Crab and Shrimp.....	11.95
Dungeness Crab.....	20.95
Prawn.....	18.95
Bay Shrimp.....	14.95
Mixed Seafood.....	18.95
Sliced Tomato.....	9.95
Sliced Tomato, Anchovies, Vinaigrette.....	10.95
Sliced Tomato, Bay Shrimp.....	14.95
Sliced Tomato, Dungeness Crab or Prawns.....	19.95
Sliced Tomato Quartet	
Prawn, Crab, Shrimp, Anchovy.....	19.95
Caesar.....	10.95
Lettuce with Sliced Avocado.....	10.95
Hearts of Lettuce or Romaine.....	9.95
Mixed Greens.....	6.95

LARGE

Cosmopolitan Salad:	
Vegetable, Crab, Prawns, Bay Shrimp, Anchovy..	30.95
Dungeness Crab Legs.....	36.95
Dungeness Crab or Prawn Louie.....	30.95
Bay Shrimp Louie.....	25.95
Mixed Seafood.....	28.95
Sliced Tomato	
with Dungeness Crab or Prawns.....	30.95
with Bay Shrimp.....	25.95
Caesar.....	16.95
Vegetable Combination.....	15.95
Vegetable Combination with Seafood.....	29.95
Half Avocado with Dungeness Crab.....	30.95
Half Avocado with Bay Shrimp.....	25.95
Whole Avocado.....	15.95
Extra Garnish..... 8.00..... Extra Seafood.....	10.00

LUNCHEON SPECIALS

(Ask Server for Evening Availability)

Appetizer of: Assorted Country Greek Olives.....6.95

Veal Marsala Pasta with Linguini, Mushrooms, Marsala Sauce	18.95
Ahi Tuna, Seared Rare, Mixed Greens, Belgian Endive, Apples, with Green Goddess Dressing.....	25.95
Mediterranean White Branzino Sea Bass Broiled, Extra-Virgin Olive Oil, Lemon Drizzle, Potato and Vegetable.....	24.95
Wild Oregon Coho Salmon Filet, Pan Roasted, with Peppercorn Butter, Mashed Potatoes, and Vegetable.....	26.95
Chinese Five Spiced Skirt Steak, Broiled, Sesame Cucumbers, with Rice Pilaf and Vegetable.....	27.95
Sea Scallops, Pan Seared, Fire Roasted Tomato Sauce, with Creamy Rosemary Polenta and Vegetable.....	30.95
Slow Braised Rosemary Lamb Shank, Natural Gravy, with Mashed Potatoes and Vegetable.....	22.95
Meat Ravioli with Meat Sauce.....	19.95
Bacon and Eggs, Long Branch or Hash Browned Potatoes.....	15.00

****Ask Server About Evening Availability****

HOUSE SPECIALS

Lamb Shoulder, Baked, with Natural Sauce, with Potato and Vegetable (after 5 P M).....	21.95
Dungeness Crab Cakes, Grilled, Old Bay Butter, House Aioli, with Rice and Vegetable.....	33.95
Chilean Sea Bass Filet, Broiled, Lemon Butter, with Rice and Vegetable.....	34.95
Australian Lobster Tail, Broiled (10-12 oz), Garnish.....	49.95
Dungeness Crab and Prawns a la Monza with Rice, en Casserole.....	28.95
Seafood Cioppino with Garlic Bread, (Includes: Clams, Mussels, Prawns, Scallops, Bay Shrimp, Crabmeat and White Fish)....	33.95
Seafood Cannelloni Florentine, Cheese Sauce.....	28.95
Corned Beef Hash, Egg, Potato and Vegetable.....	18.95
Veal Parmesan, Pasta and Vegetable.....	24.95

MEATS

FROM THE MESQUITE CHARCOAL BROILER

Served with Long Branch Potatoes and Vegetable of the Day

*(All of our steaks come from Midwest, corn fed beef, aged for 21 days
and selected specifically for Tadich Grill)*

Filet Mignon (10 oz.).....	43.95
New York (16 oz.).....	39.95
Bone-In Rib Eye (16 oz.).....	36.95
Add Crab or Prawns to Your Steak.....	10.00
Calf's Liver Steak with Onions, Bacon.....	20.95
Hamburger Steak* with Mushroom Sauce or Fried Onions or Pasta, *(cooked medium-well; undercooked by request only).....	20.95
Sonoma Lamb:	
Rib Chops: Single or Double Cut.....	36.95
Sterling Pork Chops with Applesauce (Allow 15min).....	23.95
Minute Steak (8 oz New York Cut).....	25.95

**One Check Per Table – Cards Evenly Divided – Limit 4
MASTERCARD/VISA ONLY—NO PERSONAL CHECKS**

**MINIMUM FOOD CHARGE \$11.75 PER SEAT
NO SUBSTITUTIONS / SPLIT ENTREE ADD \$9.50**

SEAFOOD

Seafood Cooked Rare By Request Only

Bones, and High Levels of Mercury, May Be Found In All Seafood. Eat At Your Own Risk

MESQUITE CHARCOAL BROILED

*Served with Long Branch Potatoes,
Vegetable of the Day, and Tartar Sauce*

Rex Sole (Boned on Request).....	23.95
Mediterranean White Branzino Sea Bass	24.95
Petrale Sole Filet.....	27.95
Pacific Red Snapper Filet.....	24.95
Rainbow Trout.....	23.95
Wild Alaskan Halibut Steak.....	32.95
Loch Duart King Salmon Filet.....	32.95
Swordfish Steak	33.95

PAN-FRIED

*Served with Long Branch Potatoes,
Vegetable of the Day, and Tartar Sauce*

Rex Sole (Boned on Request).....	23.95
Sand Dabs	24.95
Petrale Sole Filet.....	27.95
Pacific Red Snapper Filet.....	24.95
Pacific Red Snapper Filet with Sauteed Bay Shrimp.....	27.95
Pacific Red Snapper Filet with Sauteed Crab	29.95
Rainbow Trout.....	23.95
Calamari Steak with Garlic Butter Sauce	22.95
Filet of Sole	23.95
Filet of Sole all'Agro (Boiled Potato)	23.95
Hangtown Fry (Oyster & Bacon Frittata)	20.95

SAUTÉ

*In White Wine and Mushrooms,
with Rice and Vegetable of the Day*

Seafood Saute (Scallops, Prawns and Crab Legs).....	34.95
Scallops.....	31.95
Prawns.....	31.95
Dungeness Crab Legs	37.95

POACHED

*Served with Boiled Potatoes
and Vegetable of the Day*

Loch Duart Salmon Filet, Chopped Egg Sauce	32.95
Wild Alaskan Halibut Steak in Soy Ginger Broth.....	32.95

DEEP-FRIED

*Served with Long Branch Potatoes,
Vegetable of the Day and Tartar Sauce*

Seafood Plate (Oysters, Scallops, Prawns and Calamari).....	30.95
Scallops.....	30.95
Prawns.....	30.95
Dungeness Crab Legs	37.95
Pacific Oysters with Bacon.....	23.95
Calamari	21.95

**Tadich Gifts: Book ...\$25.00 Bloody Mary Mix ... \$6.00
Mug...\$8.00**

Short-Sleeved Golf Shirt (Black / White Logo) \$50.00

BAKED en CASSEROLE

Halibut Florentine (Cheese Sauce and Spinach).....	25.95
Salmon and Bay Shrimp Creole, Rice	25.95
Pacific Oyster and Bay Shrimp Creole, Rice.....	23.95
Avocado and Bay Shrimp Diablo with Rice.....	24.95
Turbot Stuffed with Crab and Bay Shrimp a la Newburg, Rice.....	25.95
Salmon and Crab a la Newburg, Rice.....	25.95
Bay Shrimp Curry, Rice.....	25.95
Deviled Crab, Rice.....	26.95
Seafood Curry (Crab, Bay Shrimp and Prawns), Rice... ..	29.95
Crab and Lobster Thermidor, Potato	36.95

SIDE ORDERS

Garlic Bread.....	5.95
Tadich Sourdough Loaf (if Available).....	6.50

VEGETABLES

Asparagus.....	10.95
Artichoke.....	8.95
Mushroom Saute	8.95
Green Peas	8.95
Spinach: Plain, Creamed or Sauteed with Garlic	8.95
Blue Lake String Beans: Plain or Sauteed with Garlic ...	8.95
Vegetable of the Day	8.95

POTATO

Long Branch, Shoestring, Boiled, or Hash Browned.....	7.95
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PASTA

Plain	7.95
Meat Sauce.....	8.95
Ravioli.....	10.95

RICE

Seasoned Rice	6.95
with Mushroom Sauce	8.95

DESSERTS

Mixed Berries.....	8.95
Tadich Rice Custard.....	7.95
Chocolate Cake.....	9.25
Cheese Cake.....	9.25
Bourbon Bread Pudding.....	7.95
Carrot Cake.....	9.25
Apple Torte.....	9.25

BEVERAGE

Espresso-illy <i>caffè</i> Regular or Decaf...3.75....Double.....	6.50
Cappuccino-illy <i>caffè</i>	5.75
Coffee or Pot of Orange Pekoe Tea	3.25
Herbal Tea	3.50
Iced Tea.....	2.95
Milk, Soft Drinks	(no Refills) 2.75
Fresh Squeezed Orange Juice.....	(no Refills) 4.25
Fruit Juices.....	(no Refills) 3.25
Mineral or Spring Water.....	3.50.....Liter 7.50

Sales tax will be added to the price of all food and beverage items

Due to the ongoing drought, WATER SERVED ONLY UPON REQUEST.