

## FROM OUR FRESH CASE

### Halibut

*Wild Caught (Alaska)*

### Rockfish

*Wild Caught (Pacific)*

### Petrale Sole

*Wild Caught (Oregon)*

### Albacore Tuna

*Wild Caught (Fiji/Tahiti)*

### Opah

*Wild Caught (Fiji)*

### Mahi Mahi

*Wild Caught (All Origins)*

### Swordfish, Prime Cut

*Wild Caught (All Origins)*

### Swordfish, Loin Cut

*Wild Caught (All Origins)*

### Sea Bass

*Wild Caught (Chile)*

### Salmon

*Wild Caught (All Origins)*

### Live Lobsters

*(Maine)*

### White Shrimp

*(Mexico)*

### Sea Scallops

### Manila Clams

### Littleneck Clams

### PEI Mussels

### Whole Dungeness Crab

### Dungeness Crab Meat

### Crab Cakes

### Sashimi Grade Tuna

### Sashimi Grade Salmon

## FROM OUR DELI CASE

### Hawaiian Ahi Tuna Poke Salad

Fish and Shrimp Ceviche

Albacore Tuna Salad

Smoked Indian Candy

Chinese Coleslaw

Mango Salsa

Marinated Octopus/Calamari Salad

Our vast selection of deli salads are prepared fresh daily.

## FROM THE PIER TO HERE



In 1939, Jack and Frank Deluca (the uncles of the current generation of Ciglanos) set up shop at the end of the Santa Monica Pier, selling fresh fish to restaurants and residents alike under the company banner of Santa Monica Seafood. They also served up the "catch of the day" (from whatever the local fishermen brought in) to the many hungry tourists visiting the pier. Due to increased vehicular traffic on the pier, the city of Santa Monica asked Jack and Frank to move in the late 1960s. So, in 1969, the Company relocated twelve blocks east to the corner of Colorado Boulevard and 12th Street. In 2000 the Ciglanos relocated the wholesale side of the business to a 60,000 square foot state-of-the-art distribution facility in Rancho Dominguez. With the increasing popularity of the retail store they moved to this new, larger location on Wilshire in 2009. Returning to their roots, the new store includes a café and raw shellfish bar.

### Our Commitment to Issues of the Environment & Sustainability

Santa Monica Seafood's deep interest in fisheries management and environmental responsibility extends over three generations. Seafood is our only business and we intend to be around for generations to come by serving not only the freshest and most healthful seafood, but by actively identifying, rewarding and encouraging the more environmentally sustainable fisheries, individual fishers and farmers with our and your business.

Our vision is that responsible seafood sourcing carries the obligation to only deal with companies, countries and governments that conserve and holistically manage their fish and habitat resources assuring diversity and sufficient quantities of fishery products to the maximum benefit of present and future generations everywhere.



# SANTA MONICA

SEAFOOD®

MARKET • CAFÉ • OYSTER BAR

Family Owned Since 1939

“Committed to quality, integrity, service and reliability in all our products and services”

Costa Mesa Market & Cafe  
154 E. 17th Street  
Costa Mesa, CA 92627

### Hours of Operation

Market:

Sunday-Thursday 9-8

Friday-Saturday 9-9

Café:

Sunday-Thursday 11-8

Friday-Saturday 11-9

949.574.0274

[www.smseafoodmarket.com](http://www.smseafoodmarket.com)

\* The consumption of raw or undercooked meat, fish, eggs and shellfish may be harmful to your health.

\* Please alert your server if you have allergies or intolerances and we will do our best to accommodate your needs.



# FROM OUR CAFÉ

## FROM THE OYSTER BAR

<b>Whole Dungeness Crab</b> Chilled and served with SMS Spicy Mustard Sauce	<b>26</b>
<b>Sautéed Dungeness Crab</b> Cracked Dungeness Crab sautéed in butter, garlic, shallots and white wine sauce	<b>29</b>

## STARTERS

<b>Coconut Shrimp</b> Lightly breaded with coconut served with a mango salsa and a sweet chili sauce	<b>14</b>
<b>Ahi Tuna Tartare</b> With avocado, cucumber, tomato, chili sauce, micro-basil, chives and balsamic reduction with wonton chips	<b>15</b>
<b>Calamari Fritti</b> Lightly breaded and served with housemade spicy tomato sauce and lemon aioli	<b>14</b>
<b>Steamed Saltspring Mussels</b> With white wine, tomatoes, garlic, shallots and grilled ciabatta	<b>17</b>
<b>Steamed Littleneck Clams</b> With white wine, tomatoes, garlic, shallots and grilled ciabatta	<b>17</b>
<b>Dungeness Crab Cakes</b> 2 Crab Cakes served with SMS Spicy Mustard Sauce and organic greens	<b>16</b>
<b>Shrimp Cocktail</b> Poached jumbo white Shrimp with SMS Classic Cocktail Sauce and lemon	<b>15</b>
<b>Ahi Tuna Sashimi</b> Seared tuna with sesame seeds, seaweed salad, micro greens, and a wasabi-soy aioli	<b>15</b>
<b>Pacific Coast Ceviche</b> White Fish marinated in citrus juice with tomato, onion, jalapeno, cilantro, and topped with avocado. Served with corn tortilla chips	<b>13</b>

## SALADS

<b>Crab Louie</b> A blend of Dungeness and Blue Crab meats, Romaine lettuce, tomatoes, cucumbers, hearts of palm, chopped chives with a louie dressing   ADD AVOCADO 2	<b>22</b>
<b>Oak Roasted Cobb Salad</b> Organic mixed greens with chilled oak roasted salmon, grape tomatoes, hardboiled egg, avocado, applewood smoked bacon, blue cheese crumbles and finished with a creamy cilantro-lime dressing	<b>18</b>
<b>Grilled Shrimp Panzanella</b> 5 jumbo grilled white Shrimp with organic greens, capers, avocado, red onion, radishes, crostinis and tomatoes with white balsamic vinaigrette <i>**Grilled organic Chicken Breast may be substituted for Shrimp</i>	<b>18</b>
<b>Scottish Salmon Salad</b> Perfectly baked sugar & spice rubbed Scottish Salmon and arugula salad with fennel, grape tomatoes, red onion and fresh orange wedges all tossed in our lemon oil dressing	<b>18</b>
<b>House Salad</b> Mixed greens with white balsamic vinaigrette, tomatoes and bleu cheese crumbles	<b>6</b>
<b>Side Caesar Salad</b> Chopped Romaine hearts, fresh made Caesar dressing, Parmesan cheese and crostinis	<b>6</b>

## ENTRÉES

<b>Barramundi</b> Served with roasted potatoes, mixed vegetables and topped with our lemon caper butter sauce	<b>21</b>
<b>Pacific Halibut</b> Served with roasted potatoes and grilled asparagus, topped with a creamy pesto sauce	<b>32</b>
<b>Grilled Scottish Salmon</b> Topped with basil marinated tomatoes and served with string beans and rice pilaf	<b>22</b>
<b>Grilled Swordfish</b> Served with grilled zucchini, and brown rice, then finished with a lemon caper butter sauce	<b>26</b>
<b>Linguine with Sea Scallops</b> Sea scallops served over a bed of linguini with spinach and Roma tomatoes, finished with extra virgin olive oil and parmesan cheese	<b>22</b>
<b>Cioppino</b> A traditional Italian fish stew with Clams, Mussels, Fish, Shrimp and Calamari in a spicy tomato broth with garlic, shallots and grilled ciabatta   ADD LINGUINE 3   ADD IN ATLANTIC LOBSTER TAIL 10	<b>28</b>
<b>Alaskan Cod Fish and Chips</b> Battered and quick fried, served with french fries, SMS Traditional Tartar Sauce and lemon   SUB SWEET POTATO FRIES 1	<b>15</b>
<b>Fish Tacos</b> Choice of (3) grilled Mahi, fried Baja, or sautéed Shrimp	<b>16</b>

## SANDWICHES

Served with your choice of mixed greens, Caesar salad or french fries (sweet potato fries available for \$1)	
<b>Salmon Burger</b> Grilled Salmon, tomato, cucumber, arugula, gremolata on a brioche bun	<b>16</b>
<b>Grilled Swordfish Sandwich</b> Served on sourdough bread with lettuce, tomato and pesto aioli	<b>19</b>
<b>Lobster Roll</b> Maine Lobster meat with lemon aioli or sauteed in melted butter, and chopped chives in a butter toasted Rockenwagner Brioche roll	<b>24</b>
<b>Crab BLTA</b> A blend of Dungeness and Lump Crab meat mixed with carrots, celery, and red onion topped with applewood smoked bacon, lettuce, tomato, and avocado, served on toasted sourdough bread	<b>26</b>
<b>The Marine Tartine</b> An open-faced fish sandwich featuring the catch of the day with coleslaw, sliced tomato, fried onion rings and arugula tossed with lemon oil on a brioche bun with lemon aioli	<b>17</b>
<b>Grilled Mahi Mahi Flatbread Sandwich</b> With shredded cabbage, pesto aioli and grilled peppers ADD AVOCADO 2	<b>16</b>
<b>Albacore Tuna Melt</b> Fresh Albacore Tuna salad with fontina cheese and tomatoes on Rockenwagner sourdough (contains onions)   ADD AVOCADO 2	<b>14</b>

## SOUPS

<b>New England Clam Chowder</b> Our family recipe with Ocean Clams, onions, celery, potatoes and cream (no bacon)	<b>7/11/15</b>
<b>Manhattan Clam Chowder</b> Ocean Clams, celery, onions, potatoes, plum tomatoes and oregano	<b>7/11/15</b>
<b>Fish Chowder (Available Fri, Sat, Sun)</b> An assortment of Fish with potatoes, corn and onions in an aromatic finfish and tomato broth	<b>7/11/15</b>
<b>King Crab Bisque (Available Fri, Sat, Sun)</b> A creamy and savory bisque made with the perfect blend of King Crab and spices	<b>10/16/22</b>

## SIDES

<b>Salmon Portion</b>	<b>12</b>	<b>Pasta (add marinara 1)</b>	<b>3</b>
<b>Grilled Lobster Tail</b>	<b>12</b>	<b>Rice Pilaf or Brown Rice</b>	<b>3</b>
<b>Mixed Vegetables</b>	<b>5</b>	<b>Roasted Potatoes</b>	<b>3</b>
<b>Sweet Potato Fries</b>	<b>5</b>	<b>Avocado</b>	<b>2</b>
<b>(1) Piece of Cod</b>	<b>4</b>	<b>Coleslaw</b>	<b>2</b>
<b>French Fries</b>	<b>4</b>	<b>Grilled Rustic Sourdough</b>	<b>1</b>
<b>(1) Cooked Shrimp</b>	<b>3</b>		

## KIDS MEAL

(AGE 12 & UNDER)

Served with your choice of french fries, fruit or mixed veggies

<b>Grilled Salmon</b>	<b>12</b>
<b>Coconut Shrimp</b>	<b>8</b>
<b>Fish &amp; Chips</b>	<b>8</b>
<b>Chicken Tenders</b>	<b>7</b>
<b>Grilled Cheese Sandwich</b>	<b>6</b>
<b>Kids Pasta (Linguine with choice of marinara sauce or butter)</b>	<b>6</b>

## DESSERTS

<b>Cannoli</b>	<b>7</b>
<b>Dream Bomba</b>	<b>7</b>
<b>Tiramisu</b>	<b>7</b>
<b>Mixed Berry Cake with Chantilly Cream</b>	<b>7</b>
<b>Gelato Trio (Vanilla Bean, Chocolate &amp; Salted Caramel)</b>	<b>7</b>
<b>Double Scoop Sorbet (Raspberry &amp; Pineapple Cocount)</b>	<b>5</b>

## DRINKS

<b>Fountain Soft Drinks</b>	<b>3</b>
<b>Coffee</b>	<b>3</b>
<b>Iced Tea</b>	<b>3</b>
<b>Tropical Iced Tea</b>	<b>3</b>

Cajun or Blackened Fish available upon request.  
No split checks for parties of 6 or more.  
18% Gratuity will be added to parties of 6 or more.