

FROM OUR FRESH CASE

Halibut

Wild Caught (Alaska)

Rockfish

Wild Caught (Pacific)

Petrале 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)

Sea Scallops

Manila Clams

Littleneck Clams

PEI Mussels

White Shrimp

(Mexico)

Live Lobsters

(Maine)

Whole Dungeness Crab

Dungeness Crab Meat

Crab Cakes

Sashimi Grade Tuna

Sashimi Grade Salmon

** 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 DELI CASE

Hawaiian Ahi Tuna Poke Salad

Fish and Shrimp Ceviche

Albacore Tuna Salad

Italian Seafood 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”

Santa Monica Market & Cafe
1000 Wilshire Blvd.
Santa Monica, CA 90401

Hours of Operation

Market:

Monday - Saturday 9-9
Sunday 9-8

Cafe:

Monday - Saturday 11-9
Sunday 11-8

310.393.5244

www.smseafoodmarket.com



FROM OUR CAFÉ

STARTERS

Shrimp Cocktail	15
Poached jumbo white Shrimp, served with SMS Classic Cocktail Sauce and lemon	
Lobster Arancini	14
Served with SMS Spicy Mustard Sauce and Organic Greens	
Ahi Tuna Tartare	15
With avocado, cucumber, tomato, micro-basil, chives, chili sauce and balsamic reduction with wonton chips	
Pacific Coast Fish Ceviche	13
White Fish marinated in citrus juice with tomato, onion, jalapeno, cilantro and topped with avocado, served with corn tortilla chips	
Calamari Fritti	14
Lightly breaded and served with spicy tomato sauce and lemon aioli	
Steamed Saltspring Island Mussels	17
With white wine, tomatoes, garlic, shallots and grilled ciabatta	
Steamed Littleneck Clams	17
With white wine, tomatoes, garlic, shallots and grilled ciabatta	
Dungeness Crab Cakes	16
2 Crab Cakes served with SMS Spicy Mustard Sauce and organic greens	

SANDWICHES

Served with your choice of house salad, Caesar salad or french fries (sliders excluded)

Spicy Salmon Burger	16
Served on a Rockenwagner Brioche bun with cucumber, butter lettuce, tomato and Gremolata Mayo ADD AVOCADO 2	
Lobster Roll	24
Maine Lobster meat with lemon aioli and chopped chives in a butter toasted Rockenwagner Brioche roll	
Albacore Tuna Melt	14
Fresh Albacore Tuna salad with fontina cheese and tomatoes on Rockenwagner sourdough (contains onions) ADD AVOCADO 2	
Ahi Tuna Sliders	15
Ahi Tuna blackened with a house rub, served on Rockenwagner Brioche slider buns with arugula, red onion, tomatoes and garlic herb aioli ADD A HOUSE SALAD OR FRENCH FRIES 5	
Lobster Burger Sliders	18
Three sliders on Rockenwagner Brioche slider buns with chipotle aioli, spicy coleslaw and tomatoes ADD A HOUSE SALAD OR FRENCH FRIES 5	

ENTRÉES

Pan Roasted Pacific Halibut	34
Served with wasabi mashed potatoes, baby bok choy and finished with a miso vinaigrette	
Grilled Swordfish	28
Served with roasted cauliflower, fingerling potatoes, caramelized red onions and finished with tomato basil	
Cioppino	28
A traditional Italian fish stew with Clams, Mussels, Fish, Shrimp and Calamari in a spicy tomato broth with garlic, shallots and grilled ciabatta ADD IN ATLANTIC LOBSTER TAIL 10	
Alaskan Cod Fish and Chips	15
Battered and quick fried, served with french fries, SMS Traditional Tartar Sauce and lemon	
Grilled Salmon	27
Served with baby kale salad, apples, cranberries, tomatoes and a dijon tarragon vinaigrette	
Lobster Ravioli	28
Served with Argentine Shrimp and Lemon-Buerre Blanc	
Penne Arrabiata	24
Served with shrimp and grilled asparagus and topped with shaved Pecorino-Romano cheese	
Seared Sesame Crusted Albacore	22
Seared Albacore Tuna served on a bed of corn-mashed potatoes and asparagus, drizzled with SMS Wasabi Soy Dressing	
Pan Roasted Scallops	30
Served on a bed of Lotus black rice, grilled corn, capers, bell peppers and carrot purée	
Hawaiian Poke Bowl	20
Ahi Tuna poke served with a choice of rice or baby kale, with carrots, cucumber, green onion and daikon sprouts with a drizzle of SMS Original Hawaiian Poki Dressing and topped with avocado, Tobiko Caviar and sesame seeds	
SALADS	
Sesame Crusted Ahi Tuna Salad	29
Served with mixed greens and a vegetable medley, seaweed, mango salsa, crispy wontons and Hawaiian Poke Dressing	
Crab Louie	22
A blend of Dungeness and Blue Crab, Artisan Romaine lettuce, tomato, cucumber, hearts of palm and chopped chives with a louie dressing ADD AVOCADO 2	
Grilled Shrimp Panzanella	18
5 jumbo grilled white Shrimp with organic greens, capers, avocado, red onion, radishes, crostinis and tomatoes with white balsamic vinaigrette	
House Salad	6
Organic greens with cucumber, tomatoes, radish, crostinis, and white balsamic vinaigrette	
Side Caesar Salad	6
Chopped Romaine hearts, fresh made Caesar dressing, Parmesan cheese and crostinis	

SOUPS

New England Clam Chowder	7/11/15
Our family recipe with Ocean Clams, onions, celery, potatoes and cream (no bacon)	
Manhattan Clam Chowder	7/11/15
Ocean Clams, celery, onions, potatoes, plum tomatoes and oregano	
King Crab Bisque	10/16/22
A creamy and savory bisque made with the perfect blend of King Crab and spices	

SIDES

Grilled Ciabatta	1	Roasted Potatoes	3
Grilled Lobster Tail	12	Shrimp	3
Sautéed Spinach & Garlic	6	Avocado	2
Mixed Vegetables	6	Extra Sauce	.75

KIDS MEAL (AGE 12 & UNDER)

Served with your choice of french fries, fruit or mixed veggies (excludes Kids Pasta)

Kid's Pasta	7
<i>Penne pasta with choice of marinara sauce or butter</i>	
Fish & Chips	8
Grilled Cheese Sandwich	6
Chicken Tenders	6

DESSERTS

Tiramisu	8
New York Cheesecake with Raspberry Coulis	8
Cannoli	8
Gourmet Carrot Cake	8
Chocolate Temptation Cake	8

DRINKS

Groundwork Coffee (Certified Organic & Locally Roasted)	3
Fountain Soft Drinks	3
Iced Tea	3
Hot Tea (assorted varieties)	3
Sparkling Water or Flat Water	2.99 small/3.99 large

Please No Substitutions
18% Gratuity will be added to parties of 6 or more.
Split Plate Charge \$5.00