




DINNER MENU

RAW BAR

 OYSTER SELECTION *	6 OYSTERS 17 12 OYSTERS 31
Served On The Half Shell - Gulf of Mexico - Northwestern Shallot Vinaigrette & Mignonette Cocktail Sauce	
 FRESH FISH CEVICHE	16
Pico De Gallo, Avocado, Spiced Tajin Tortilla Chips	
PAMPLEMOUSSE & AHI TUNA POKE *	18
Grapefruit, Avocado, Watermelon Radish, Sushi Grade Ahi Tuna	
 CHILLED SEAFOOD PLATTER *	52
Alaskan King Crab Leg, 6 Shrimp, 6 Oysters, Black Mussels, Cocktail, Mignonette, Shallot Vinaigrette	
 SIGNATURE SEAFOOD TOWER * (2-3 PEOPLE)	98
1/2 Lobster, Alaskan King Crab Legs, 12 Shrimp, 12 Oysters, Black Mussels, Fish Ceviche, Cocktail, Mignonette, Shallot Vinaigrette, Lemon Butter Sauce	

FRESH SEAFOOD

MACADAMIA NUT CALAMARI 16	
Calamari Strips, Sweet & Sour Tangy Chili Sauce	
 CARLSBAD BLACK MUSSELS CLASSIC STYLE 17	
Chardonnay, Shallots, Garlic	
 CHILLED SHRIMP COCKTAIL 17	
Homemade Cocktail Sauce	
BEER BATTERED FISH & CHIPS 17	
Craft Beer Batter, House Made Tartar	
COCONUT SPICY SHRIMP 18	
Sweet & Sour Tangy Chili Sauce	
GASLAMP SHRIMP DYNAMITE 18	
Spicy Mayonnaise	
HOUSE MADE CRAB CAKES 19	
Mixed Greens, Wasabi Mayonnaise	
CRISPY LOBSTER TACOS 20	
Avocado, Chipotle Ranch	
 GASLAMP FISH HOUSE FAJITAS 24	
Shrimp, Roasted Sweet Pepper & Onion, Chipotle Aioli, Rice, Beans	






FROM THE FARM

 CRISPY BRUSSELS SPROUTS 9	
Smoked Bacon, Golden Raisins, Lemon Butter Sauce	
 HOUSEMADE GUACAMOLE 11	
With Chips & Salsa	

FROM OUR OWN BAKERY

ROASTED GARLIC BREAD 9	
Ciabatta, Roasted Garlic Butter, Shaved Parmesan	
PEAR & BRIE FLAT BREAD 14	
Pear, Brie, Balsamic Reduction	
SHRIMP FLAT BREAD 17	
Burrata, Caramelized Onion, Tomato, Roasted Garlic Shrimp	

SOUP & SALAD

 NEW ENGLAND CLAM CHOWDER	CUP 7 BOWL 10
Sea Clams, Russets, Garlic Croutons	
LOBSTER BISQUE	CUP 9 BOWL 12
Lobster, Sherry, Cream	
SOUP DU JOUR	CUP 6 BOWL 9
Ask your server	
 MIXED GREEN SIMPLE SALAD 10	
Watermelon Radish, Cucumbers, Carrots, Tomatoes, Shallot Vinaigrette	
 CAESAR SALAD 11	
Heart of Romaine, Shaved Grana Padano, Croutons, (Add Chicken 6 ; Add Shrimp 8)	
 SALAD TUNA NICOISE 18	
Ahi Tuna, Romaine, Avocado, Eggs, Haricots Vert, Balsamic Vinaigrette	
 GASLAMP FISH HOUSE SEAFOOD COBB SALAD 19	
Romaine, Bacon, Eggs, Shrimp, Blue Crab, Blue Cheese, Creamy Lime Dressing	

FROM ITALY

 GARDEN PASTA 24	
Spiralized Zucchini, Yellow Squash, Carrot, Mushroom & Roasted Vegetables, Champagne Sauce	
 SEAFOOD PASTA LOUISIANA STYLE 29	
Mussels, Shrimp, Creamy Tasso Ham Sauce	




FRESH FISH & SEAFOOD

 **THE DAILY CATCH 25**
Simply Prepared ~ Ask Your Server

LOBSTER ROLL 25
Toasted Brioche Roll, Butter Lettuce, Remoulade,
Avocado, Fries

 **TUSCAN STYLE ROCKFISH 29**
Sautéed Broccoli, Roasted Garlic Mashed Potatoes,
Herb & Garlic Sauce

 **WILD PACIFIC SWORDFISH 32**
Coleslaw, Sautéed Stir Fry Vegetables,
Lemon Butter

 **MUSTARD GLAZE SALMON 33**
Roasted Garlic Mashed Potatoes,
Tomatoes, Sweet Mustard Sauce

SEARED ASIAN AHI TUNA * 36
Togarashi & Sesame Seed Crusted, Baby Bok Choy,
Spicy Ponzu Sauce

PAN SAUTEED DIVER SCALLOPS * 38
Steamed Rice, Roasted Corn Salad,
Ginger Ponzu Sauce

 **DYNAMITE WILD SEABASS 39**
Roasted Blue Crab, Coleslaw
Sautéed Stir Fry Vegetables,
Firecracker Butter Sauce

SIGNATURE

 **FISH & SEAFOOD A LA PLANCHA 59**
Full Lobster Tail, Salmon, Rockfish, Jumbo Shrimp, Mussels,
Roasted Garlic Mashed Potatoes & Fire Roasted Tomatoes, Garlic Lemon Beurre Blanc

 **SURF & TURF 58**
7 Oz Black Angus Filet Mignon Topped With Full Lobster Tail, Fire Roasted Tomatoes
& Roasted Garlic Mashed Potatoes

 **FULL LOBSTER TAIL 39**
8 Oz Tail Cooked With Garlic Butter, Rice and Steamed Farmed Vegetables

 **ALASKAN KING CRAB LEGS 40**
Garlic Butter, Steamed Rice, Sautéed Stir Fry Vegetables

 **SIZZLING SEAFOOD DUO 42**
½ Lobster & Alaskan King Crab Legs
Rice & Sautéed Stir Fry Vegetables

MEAT LOVERS

ROGUE WAVE BURGER * 22
1/2 Lb Black Angus, Bacon, Avocado, Brie,
Tomatoes, Horseradish Mayonnaise,
Truffle French Fries

 **BLACK ANGUS NY STEAK * 36**
Roasted Garlic Mashed Potatoes,
Sautéed Farmers Vegetables,
Mushroom Cognac Sauce

 **GRILLED GRASS FED
BLACK ANGUS RIBEYE & FRIES 34**
Truffle Fries & Fire Roasted Tomatoes,
Garlic Herb Butter

 **PRIME BLACK ANGUS FILET MIGNON 39**
Roasted Garlic Mashed Potatoes,
Fire Roasted Tomatoes,
Blue Cheese Sauce

- Substitute French Fries for Sweet Potatoes Fries (\$2) -

SIDES

TRUFFLE FRIES WITH PARMESAN 8
ROASTED GARLIC MASHED POTATOES 8
SWEET POTATO FRIES 9

SAUTEED FARMER VEGETABLES 10
BREAD BASKET 2.50
MAC & CHEESE SKILLET WITH BACON 16



GASLAMP FISH HOUSE

411 Broadway ave,
San Diego, CA 92101
619.795.3800

 AVAILABLE
GLUTEN FREE
(ASK YOUR SERVER)

Denotes items (*) served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.