

LUNCH MENU

RAW BAR & APPETIZERS

🦞 6 FRESH SHUCKED OYSTERS* 15
Served On The Half Shell

🦞 FRESH FISH CEVICHE* 13
Pico De Gallo, Avocado,
Spiced Tajin Tortilla Chips

🦞 CARLSBAD BLACK MUSSELS CLASSIC STYLE 14
Chardonnay, Shallots, Garlic
Served with Bread

BEER BATTERED FISH & CHIPS 14
Craft Beer Batter, House Made Tartar

🦞 CHILLED SHRIMP COCKTAIL 15
House made Cocktail Sauce

COCONUT SPICY SHRIMP 15
Sweet & Sour Tangy Chili Sauce

HOUSE MADE CRAB CAKES 15
Mixed Greens, Wasabi Mayonnaise

🦞 TWO TACOS (CARNITAS - SHRIMP - FISH) 14
Avocado, Coleslaw, Chipotle Ranch,
Pico de Gallo, Black Beans

SOUP

🦞 NEW ENGLAND CLAM CHOWDER 7 10
Sea Clams, Russets,
Garlic Croutons, Old Bay

LOBSTER BISQUE 9 12
Lobster, Sherry, Cream

SOUP OF THE DAY 6 9
Ask your server

CUP BOWL

SALAD

🦞 MIXED GREEN SIMPLE SALAD 10
Watermelon Radish, Cucumbers, Carrots,
Tomatoes, Shallot Vinaigrette

🦞 CAESAR SALAD 11 (Add Chicken 6 - Shrimp 8)
Heart Of Romaine,
Shaved Grana Padano, Croutons

🦞 GASLAMP FISH HOUSE SEAFOOD COBB SALAD 19
Romaine, Bacon, Eggs, Shrimp, Blue Crab,
Blue Cheese, Creamy Lime Dressing

🦞 SALAD TUNA NICOISE 16
Ahi Tuna, Romaine, Avocado, Eggs,
Haricot Vert, Balsamic Vinaigrette

LUNCH COMBO 12

CHOOSE ONE

🦞 CUP NEW ENGLAND CLAM
Sea Clams, Russets, Garlic Croutons

🦞 CUP SOUP OF THE DAY
Ask your server

🦞 MIXED GREEN SIMPLE SALAD
Watermelon Radish, Cucumbers, Carrots,
Tomatoes, Shallot Vinaigrette

🦞 CAESAR SALAD
Heart Of Romaine,
Shaved Grana Padano, Croutons

+

CHOOSE ONE

1/2 PEAR & BRIE FLATBREAD
Pear, Brie, Balsamic Reduction

🦞 ONE TACO
(CARNITAS - SHRIMP - FISH)
Avocado, Cabbage, Chipotle Ranch

ROASTED GARLIC BREAD
Sourdough Bun, Roasted Garlic But-
ter, Shaved Parmesan

1/2 SANDWICH
Choice Of Grilled Cheese,
Pastrami Or Tuna

SANDWICH, FLAT BREAD & MORE

GRILLED CHEESE SANDWICH 13

Toasted Brioche, Swiss & Cheddar,
French Fries

PASTRAMI SANDWICH 13

Pastrami Beef, Swiss, Rye Bread, French Fries

PEAR & BRIE FLAT BREAD 13

Pear, Brie, Spring Mix, Balsamic Reduction

TUNA SANDWICH 14

Ciabatta Bun, Albacore Tuna, Lettuce,
Tomatoes, Mayonnaise

SHRIMP FLAT BREAD 16

Burrata, Caramelized Onion, Tomatoes,
Roasted Garlic Shrimp

GASLAMP FISH HOUSE FAJITAS 18

Roasted Sweet Pepper & Onion,
Chipotle Aioli, Rice, Beans
(Choice of SHRIMP or CHICKEN)

LOBSTER ROLL 22

Toasted Brioche Roll, Lettuce, Remoulade,
Avocado, Fries

GARDEN PASTA 16

Spiralized Zucchini, Yellow Squash, Carrot,
Mushroom & Roasted Vegetables,
Champagne Sauce

CORONADO CRAB ROLL 18

Toasted Brioche Roll, Lettuce, Remoulade,
Avocado, Fries

FRESH FISH & STEAK

CATCH OF THE DAY* 18

Simply Prepared. Ask Your Server

PAN SEARED PACIFIC ROCKFISH* 17

Coleslaw, Sautéed Farmer Vegetables,
Lemon Beurre Blanc

MUSTARD GLAZE SALMON 19

Coleslaw, Jasmine Rice,
Sweet Mustard Sauce

SEARED ASIAN AHI TUNA * 22

Togarashi & Sesame Seed Crusted,
Baby Bok Choy, Spicy Ponzu Sauce

ROGUE WAVE BURGER * 16

Bacon, Avocado, Brie, Tomatoes

BLACK ANGUS GRASS FED STEAK & FRIES 19

Sautéed Farmer Vegetables, Mushroom,
Cognac Sauce

10 FOR \$10 AND UNDER

TRUFFLE FRIES WITH PARMESAN 7

SWEET POTATO FRENCH FRIES 7

ROASTED GARLIC BREAD 7

Fresh Ciabatta, Roasted Garlic Butter,
Shaved Parmesan

BRUSSELS SPROUTS & BACON 8

GUACAMOLE, CHIPS & SALSA 9

SPIKE NACHOS GRANDE 10

Choice Of Fish Or Braised Pork, Chips,
Guacamole, Beans, Chipotle Aioli

GASLAMP FISH WRAP 10

Romaine, Pico de Gallo, Fries,
Chipotle Aioli

CHICKEN CALIFORNIA WRAP 10

Romaine, Pico de Gallo, Fries,
Chipotle Aioli

PULLED PORK BURRITO 10

Romaine, Pico de Gallo, Fries,
Chipotle Aioli

SHRIMP BURRITO 10

Romaine, Pico de Gallo, Fries,
Chipotle Aioli

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.