


DINNER MENU

RAW BAR

 OYSTER SELECTION *	6 OYSTERS 17 12 OYSTERS 31
Served On The Half Shell - Gulf of Mexico 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, Avocado Mousse, 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, Balsamic Drizzle
 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, Avocado, Balsamic Reduction
SHRIMP FLAT BREAD 17
Burrata, Caramelized Onion, Tomato, Avocado, Roasted Garlic Shrimp

SOUP & SALAD

 NEW ENGLAND CLAM CHOWDER	CUP 7 BOWL 11
Sea Clams, Russets, Garlic Croutons	
LOBSTER BISQUE	CUP 9 BOWL 13
Lobster, Sherry, Cream	
SOUP DU JOUR	CUP 6 BOWL 10
Ask your server	
 MIXED GREEN SIMPLE SALAD 11	
Watermelon Radish, Cucumbers, Carrots, Tomatoes, Shallot Vinaigrette	
 CAESAR SALAD 12	
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, Ranch Dressing	

FROM ITALY

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



FRESH FISH & SEAFOOD

 **THE DAILY CATCH 27**
Simply Prepared ~ Ask Your Server


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

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

 **PACIFIC COAST CIOPPINO 31**
Scallops, Shrimp, Mussels & Salmon,
Light Coconut Red Curry Broth,
Roasted Tomatoes, Mashed Potatoes

SEARED BLACKENED AHI TUNA 35
Baby Bok Choy, Rice, Sweet Peruvian Peppers,
Soy Mustard Sauce

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

 **SEARED DAY BOAT SCALLOPS * 33**
3 U10 Scallops, Corn, Enoki Mushrooms,
Roasted Garlic Mashed Potatoes,
Truffle Avocado Honey Mustard Sauce

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

SIGNATURE

 **FISH & SEAFOOD A LA PLANCHA 59**
½ 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, Onions, Lettuce,
Horseradish Mayonnaise, Truffle French Fries

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

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

 **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
1/2 LOBSTER TAIL 18
8 OZ ALASKAN CRAB LEG 20

 **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.