

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

- | | CUP | BOWL |
|---|-----|------|
| 🦞 NEW ENGLAND CLAM CHOWDER
Sea Clams, Russets,
Garlic Croutons, Old Bay | 7 | 11 |
| LOBSTER BISQUE
Lobster, Sherry, Cream | 9 | 13 |
| SOUP OF THE DAY
Ask your server | 6 | 10 |

SALAD

- 🦞 MIXED GREEN SIMPLE SALAD 11
Watermelon Radish, Cucumbers, Carrots,
Tomatoes, Shallot Vinaigrette
- 🦞 CAESAR SALAD 12 (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, Ranch 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
Roasted Garlic Butter, Shaved Parmesan
- 1/2 SANDWICH
Choice Of Grilled Cheese,
Pastrami Or Tuna

SANDWICH, FLAT BREAD & MORE


GRILLED CHEESE SANDWICH 13
Brioche Bun, Swiss, Cheddar & Parmesan,
French Fries

PASTRAMI SANDWICH 13
Pastrami Beef, Swiss, Rye Bread, French Fries

PEAR & BRIE FLAT BREAD 13
Pear, Brie, Spring Mix, Avocado, Balsamic Reduction

TUNA SANDWICH 14
Ciabatta Bun, Albacore Tuna Salad, 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 BLACKENED AHI TUNA * 22
Rice, Baby Bok Choy, Soy Mustard Sauce

ROGUE WAVE BURGER * 17
Bacon, Avocado, Brie, Tomatoes,
Onions, Lettuce

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

SHRIMP QUESADILLA 10
Shrimp, Pico de Gallo, Cheese,
Avocado, Chipotle Aioli

GASLAMP FISH WRAP 10
Romaine, Pico de Gallo,
Chipotle Aioli

CHICKEN CALIFORNIA WRAP 10
Romaine, Pico de Gallo,
Chipotle Aioli

PULLED PORK BURRITO 10
Romaine, Pico de Gallo,
Chipotle Aioli

SHRIMP BURRITO 10
Romaine, Pico de Gallo,
Chipotle Aioli

GASLAMP FISH HOUSE

411 Broadway Ave,
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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.