

## APPETIZERS

Bay Shrimp Cocktail.....	12.25
Seafood Cocktail.....	16.25
Prawn Cocktail.....	17.95
Dungeness Crab Cocktail.....	17.25
Dungeness Crab Cake, House Aioli.....	15.25
Dungeness Crab Leg Cocktail.....	20.25
Fried Calamari, Tartar and Cocktail Sauce.....	14.95
Blue Point Oysters Rockefeller.....	20.95
Samish Bay Oysters on the Half Shell* (Six).....	15.95
Manila Clams, Steamed or Garlic Butter, One Doz.....	10.95
Two Doz.....	21.95
Marinated Calamari Salad.....	10.95
Smoked Trout Filet, Garnish.....	11.95
Smoked King Salmon, Garnish.....	12.95
<b>Tadich Platter (For Two):</b> Medley of Crab Legs, Oysters*, Prawns, Marinated Herring, Smoked Salmon, Smoked Trout, Calamari Salad, Tomatoes, Anchovies, Capers, Garnish.....	24.95

\*Raw Oysters May Cause Health Problems

## SOUPS

Shrimp Bisque.....Cup 7.50.....Bowl 9.00	
Clam Chowders:	
Boston or Coney Island...Cup 6.50.....Bowl 8.50	
Clam Broth.....Cup 6.50.....Bowl 8.50	

## SALADS

Choice of Dressing: Italian Vinaigrette, Louie,  
House(Creamy French) or Bleu Cheese

### SMALL

Dinner Salad with Crab and Shrimp.....	11.25
Dungeness Crab.....	19.25
Prawn.....	18.50
Bay Shrimp.....	14.95
Mixed Seafood.....	18.25
Sliced Tomato.....	8.95
Sliced Tomato, Anchovies, Vinaigrette.....	9.95
Sliced Tomato, Bay Shrimp.....	14.95
Sliced Tomato, Dungeness Crab or Prawns.....	19.25
Sliced Tomato Quartet Prawn, Crab, Shrimp, Anchovy.....	19.25
Caesar.....	10.95
Lettuce with Sliced Avocado.....	8.95
Hearts of Lettuce or Romaine.....	8.95
Mixed Greens.....	6.95

### LARGE

Cosmopolitan Salad: Vegetable, Crab, Prawns, Bay Shrimp, Anchovy..	29.95
Dungeness Crab Legs.....	35.25
Dungeness Crab or Prawn Louie.....	29.95
Bay Shrimp Louie.....	24.95
Mixed Seafood.....	28.25
Sliced Tomato with Dungeness Crab or Prawns.....	29.95
with Bay Shrimp.....	24.95
Caesar.....	16.95
Vegetable Combination.....	15.95
Vegetable Combination with Seafood.....	28.25
Half Avocado with Dungeness Crab.....	29.95
Half Avocado with Bay Shrimp.....	25.95
Whole Avocado.....	14.95
Extra Garnish..... 8.00..... Extra Seafood.....	10.00

## LUNCHEON SPECIALS

(Ask Server for Evening Availability)

*Appetizer of: Assorted Country Greek Olives.....	6.95*
Roasted Chicken Breast, Mushroom Marsala with Mashed Potatoes and Vegetable.....	15.95
Linguini and Clams, White Wine Cream Sauce, Parmesan.....	20.95
Ahi Tuna Seared Rare, Petite Romaine, with Baby Tomatoes, Caesar Dressing.....	21.95
Mediterranean White Branzino Sea Bass Broiled, Extra-Virgin Olive Oil, Lemon Drizzle, Potato and Vegetable.....	24.95
Monkfish Filet, Broiled, Baby Shrimp Butter, with Rice and Vegetable.....	26.95
Seared Sea Scallops and Braised Short Ribs, Garlic Spinach, Veal Demi and Mashed Potatoes.....	27.95
Braised Lamb Shank, Natural Jus, with Mashed Potatoes and Vegetable.....	24.95
Slow Roasted Prime Rib, au Jus, with Mashed Potatoes and Vegetable.....	27.95

\*\*Ask Server About Evening Availability\*\*

## HOUSE SPECIALS

Petite Filet Mignon, Topped with Jumbo Prawns, with Béarnaise Sauce, Potato and Vegetable.....	38.95
Dungeness Crab Cakes Grilled, Old Bay Butter and House Aioli, with Rice and Vegetable.....	28.95
Chilean Sea Bass Filet Broiled, Lemon Butter with Rice and Vegetable.....	33.95
Australian Lobster Tail Broiled (10-12 oz), Garnish.....	49.95
Dungeness Crab and Prawns a la Monza with Rice, en Casserole.....	28.25
Seafood Cioppino with Garlic Bread, (Includes: Clams, Mussels, Prawns, Scallops, Bay Shrimp, Crabmeat and White Fish)....	32.50
Seafood Cannelloni Florentine, Cheese Sauce.....	21.95
Corned Beef Hash, Egg, Potato and Vegetable.....	18.95
Breaded Veal Cutlet, Pasta and Vegetable.....	20.95

## MEATS

### FROM THE MESQUITE CHARCOAL BROILER

(All of our steaks are from Midwest, corn fed beef, aged for 21 days  
and selected specifically for Tadich Grill)

Filet Mignon (10 oz.).....	38.95
New York (16 oz.).....	36.95
Bone-In Rib Eye Steak (16 oz.).....	34.95
Calf's Liver Steak with Onions, Bacon and Vegetable.....	20.95
Hamburger Steak* with Mushroom Sauce or Fried Onions or Pasta, *(cooked medium-well; undercooked by request only).....	20.95
Domestic Lamb: Rib Chops: Single or Double Cut with Vegetable.....	35.95
Sterling Pork Chops with Applesauce & Vegetable (Allow 15min)	23.95
Minute Steak (8 oz New York Cut).....	25.95

**One Check Per Table – Cards Evenly Divided – Limit 4  
MASTERCARD/VISA ONLY—NO PERSONAL CHECKS**

**MINIMUM FOOD CHARGE \$11.75 PER SEAT  
NO SUBSTITUTIONS / SPLIT ENTREE ADD \$9.50**

## SEAFOOD

*Seafood Cooked Rare By Request Only*

*Bones, and High Levels of Mercury, May Be Found In All Seafood. Eat At Your Own Risk*

### CHARCOAL BROILED

*(Mesquite)*

*Served with Long Branch Potatoes,  
Vegetable of the Day, and Tartar Sauce*

Rex Sole (Boned on Request).....	23.95
Mediterranean White Branzino Sea Bass .....	24.95
Petrале Sole Filet.....	27.95
Pacific Red Snapper Filet .....	24.95
Rainbow Trout.....	23.95
Wild Alaskan Halibut Steak .....	32.95
Local Wild King Salmon Filet.....	32.95
Swordfish Steak.....	33.95

### PAN-FRIED

*Served with Long Branch Potatoes,  
Vegetable of the Day, and Tartar Sauce*

Rex Sole (Boned on Request).....	23.95
Sand Dabs (Boned on Request) .....	24.95
Petrале Sole Filet.....	27.95
Pacific Red Snapper Filet .....	24.95
Pacific Red Snapper Filet with Sauteed Bay Shrimp .....	26.95
Pacific Red Snapper Filet with Sauteed Crab .....	28.25
Rainbow Trout.....	23.95
Calamari Steak with Garlic Butter Sauce .....	22.95
Filet of Sole .....	23.95
Filet of Sole all'Agro ( <i>Boiled Potato</i> ) .....	23.95
Hangtown Fry ( <i>Oyster &amp; Bacon Frittata</i> ) .....	20.95

### SAUTÉ

*In White Wine and Mushrooms,  
with Rice and Vegetable of the Day*

Seafood Saute (Scallops, Prawns and Crab Legs).....	32.25
Scallops.....	29.95
Jumbo Prawns.....	30.95
Dungeness Crab Legs.....	37.25

### POACHED

*Served with Boiled Potatoes  
and Vegetable of the Day*

Local King Salmon Filet, Chopped Egg Sauce .....	32.95
Wild Alaskan Halibut Filet in Soy Ginger Broth .....	32.95

### DEEP-FRIED

*Served with Long Branch Potatoes,  
Vegetable of the Day and Tartar Sauce*

Seafood Plate (Oysters, Scallops, Prawns and Calamari).....	30.95
Scallops.....	29.95
Jumbo Prawns.....	30.95
Dungeness Crab Legs.....	37.25
Pacific Oysters with Bacon.....	23.95
Calamari .....	21.95

**Tadich Gifts: Book ...\$25.00 Bloody Mary Mix ... \$6.00  
Mug...\$8.00**

**Long-Sleeved Golf Shirt (Navy / Silver Logo) \$40.00**

### BAKED en CASSEROLE

Halibut Florentine (Cheese Sauce and Spinach) .....	24.95
Salmon and Bay Shrimp Creole, Rice.....	24.95
Pacific Oyster and Bay Shrimp Creole, Rice .....	23.95
Avocado and Bay Shrimp Diablo with Rice .....	23.95
Turbot Stuffed with Crab and Bay Shrimp a la Newburg, Rice .....	25.95
Salmon and Crab a la Newburg, Rice .....	25.95
Bay Shrimp Curry, Rice .....	24.95
Deviled Crab, Rice .....	26.95
Seafood Curry (Crab, Bay Shrimp and Prawns), Rice .....	28.25
Crab and Lobster Thermidor, Potato .....	36.25

### SIDE ORDERS

Garlic Bread.....	5.95
Tadich Sourdough Loaf ( <i>if Available</i> ).....	6.50

### VEGETABLES

Asparagus .....	8.95
Artichoke .....	8.95
Mushroom Saute.....	8.95
Spinach: Plain, Creamed or Sauteed with Garlic .....	8.95
Blue Lake String Beans: Plain or Sauteed with Garlic .....	8.95
Green Peas or Vegetable of the Day.....	8.95

### POTATO

Long Branch, Shoestring, Boiled, or Hash Browned .....	7.95
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### PASTA

Plain.....	7.95
Meat Sauce .....	8.95
Ravioli .....	10.95

### RICE

Seasoned Rice .....	6.95
with Mushroom Sauce.....	8.95

### DESSERTS

Tadich Rice Custard.....	6.95
Triple Chocolate Mousse .....	9.25
Cheese Cake.....	8.50
Bourbon Bread Pudding.....	7.95
Tiramisu.....	9.25
Apple Torte.....	6.95
Mixed Berries ( <i>Served with Vanilla Crème</i> ).....	6.95

### BEVERAGE

Espresso- <i>illy coffe</i> Regular or Decaf...3.75....Double .....	6.50
Cappuccino- <i>illy coffe</i> .....	5.75
Coffee or Pot of Orange Pekoe Tea.....	3.25
Herbal Tea .....	3.50
Iced Tea .....	2.95
Milk, Soft Drinks .....	(no Refills).....2.75
Fresh Squeezed Orange Juice.....	(no Refills).....4.25
Fruit Juices.....	(no Refills).....3.25
Mineral or Spring Water.....	3.50..... Liter.....7.50

Sales tax will be added to the price of all food and beverage items