A PROUD HISTORY OF LIBERATING THE LOVE OF SEAFOOD

The ocean is our backyard and it’s an integral part of who we are. Since 1998 we’ve been grilling and crafting healthy seafood favorites for our growing family of loyal guests. At California Fish Grill, we believe it’s our responsibility to give everyone the chance to enjoy delicious and healthy seafood, including future generations. Pledged to have respect for our oceans, we’ve partnered with reputable fisheries as well as the Monterey Bay Aquarium Seafood Watch® program to ensure responsibly sourced deliciousness for generations to come.

AHI TUNA  pole & line caught, brilliant crimson red, firm meaty texture, clean mild flavor, the steak of the ocean, sushi grade, a favorite for poke.
POLLOCK  firm yet flaky, mild slightly nutty, delicate white, perfect breaded or battered & quick-fried.
CALAMARI  firm yet tender, mild oceanic sweetness, well balanced with crispy outer crust.
MAHI MAHI  firm white flakes with mild clean flavor. Pairs well with sauces.
ROCKFISH  known for its sweet mild flavor with a flaky, medium-firm texture, delicious grilled or fried.
CLAMS  delicate sweetness, firm yet tender texture, mild saltiness, perfect for bisque & chowders.
SCALLOPS  smooth tender texture, pearl white, delicate oceanic sweetness with a whisper of crab or lobster flavor. Amazing lightly breaded or quick fried.

STEELHEAD  tender yet firm flakes, orange flesh with mild nuttiness similar to Rainbow Trout and richness similar to salmon. Amazing grilled.
ATLANTIC SALMON  rich in Omega-3, bold orange, smooth velvety flakes, full flavor, perfect grilled.
LOUISIANA DELTA CATFISH  firm white, mild tender flakes, takes well to spices, clean craveable taste, great grilled or fried.
BARRAMUNDI (SEA BASS)  firm yet tender white flakes, mild delectable flavor with ocean sweetness, ideal grilled with Extra Virgin olive oil and lemon.
SHRIMP  an ocean gem, versatile, firm white meat, slightly pink with sweet sea notes.
TILAPIA  delicate white flakes, mild flavor similar to sea bass, harvested from pristine waters, tastes great grilled.
SWAI (WHITE/FISH)  moderate firm flakes, white with pink tones, mild clean flavor similar to sole, ideal grilled.
RAINBOW TROUT  mild nuttiness, tender white flakes, pairs well with sauces.
GRILLED SPECIALTIES
— CHOICE OF —
• Garlic Butter Sauce (130 cal) • Cajun Style (130 cal)
• Peri-Peri Sauce (90 cal) • Seasoned Olive Oil (180 cal)

SALMON & SWAI COMBO 330 cal 11.99
ATLANTIC SALMON 340 cal 12.79
STEELHEAD* 530 cal 12.99
AHÍ TUNA (Grilled or Seared Rare)* 290 cal 12.99
TILAPIA 280 cal 9.79
LOUISIANA DELTA CATFISH 380 cal 9.99
SHRIMP SKEWERS 360 cal 11.29
SWAI (WHITE/FISH) 290 cal 8.79
SEARED SCALLOPS* 260 cal 13.99
BARRAMUNDI (SEA BASS) 310 cal 11.99
GIANT SHRIMP 200 cal 13.99
CHICKEN BREAST 370 cal 9.49
RAINBOW TROUT 400 cal 11.49
ROCKFISH 300 cal 11.99

PICK TWO HOUSE SIDES
Fries (640 cal) • Rice (360 cal) • Beans (120 cal)
Kaleslaw (170 cal) • Grilled Zucchini (60 cal)

SUB Brown Rice (400 cal) .50 ADD Green Salad (25-185 cal) 1.75
PREMIUM UPGRADE FOR 1.75 Brussels Sprouts (450 cal)
Fire Roasted Street Corn (365 cal) • Dynamite Fries (510 cal)
• Sweet Potato Fries (360 cal) • Grilled Asparagus (100 cal)

PRICES & AVAILABILITY ARE SUBJECT TO CHANGE
*This item is served raw/undercooked. Consuming raw or uncooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.
2,000 calories a day is used for general nutrition advice for children ages 4-8 years and 1,200 to 1,600 calories a day is used for general nutrition advice for children ages 9-13 years; but calorie needs vary. Additional nutrition information available upon request.

COASTAL TACO COMBOS
Two Tacos served over Cabbage, Tomato & Cilantro Mix & Pickled Onions
Served with Rice, Beans & Soft Drink

BATTERED FISH 425-1275 cal 3.09 8.25
Battered pollock, cream sauce
CAJUN SALMON 295-1015 cal 3.29 9.50
Roasted corn, cilantro sauce
CAJUN SHRIMP 255-935 cal 3.29 9.50
Cajun butter, roasted corn, dynamite sauce
CAJUN SWAI 215-855 cal 3.09 8.25
Roasted corn, cilantro sauce
BATTERED SHRIMP 225-875 cal 3.29 9.50
Dynamite sauce
CHIMICHURRI CHICKEN 365-1155 cal 3.09 8.25
Roasted corn, chimichurri sauce
ADD Tortilla Chips (80 cal) 1.95

CLASSICS

Includes Kaleslaw & Fries
SUB Sweet Potato Fries or Dynamite Fries (360-510 cal) 1.75

BATTERED FISH & CHIPS 1590 cal 8.99
BREADED CALAMARI 1440 cal 8.99
DYNAMITE ROCKFISH 1500 cal 11.99
BREADED SHRIMP 1340 cal 8.99
FRIED CATFISH 1800 cal 9.99
BREADED SCALLOPS 1790 cal 13.99

CLASSIC COMBO 1362-1480 cal 9.49
CHOOSE TWO Breaded Shrimp, Breaded Calamari or Battered Fish

WE LOVE SALADS

ASIAN SHRIMP 800 cal 10.49
Mixed greens, sesame seeds, tomatoes, daikon sprouts, wontons, red & green onions, cilantro, Asian dressing
GRILLED CHICKEN BREAST 840 cal 9.49
Mixed greens, feta cheese, cilantro, pumpkin seeds, tomatoes, daikon sprouts, red & green onion, cilantro dressing
CAJUN SALMON 900 cal 12.99
Mixed greens, tomatoes, feta cheese, walnuts, cranberries, daikon sprouts, red & green onions, lime vinaigrette
SUB STEELHEAD* (ADD 170 CAL) .50
CAJUN SEARED AHI (Rare)* 900 cal 12.99
Mixed greens, feta cheese, cilantro, pumpkin seeds, tomatoes, daikon sprouts, red & green onions, cilantro dressing