



### Chilled Oysters

On the Half Shell... served with house-made cocktail sauce, horseradish & mignonette  
 half dozen | dozen market price  
 Rockefeller Style half dozen 20

**OUR FAMOUS LOBSTER MAC & CHEESE 18.95**  
 four cheese pasta with lobster meat & lobster cream sauce

**DIABLO SHRIMP 19.95**  
 jumbo shrimp sautéed in chef's diablo sauce, served over Yukon Gold creamy mashed potatoes

*Soups* cup 6.95 | bowl 9.95

**DOUBLE CLAM CHOWDER** "Best in Orange County!"

**WHARF STYLE FISH CHOWDER** fresh fish, onions, bell peppers in a tomato broth

**OLD TOWN STEAK CHILI** blended cheese, sour cream, green onions

### Fresh Salads

**CLASSIC WEDGE SALAD 10.50**  
 iceberg lettuce, red onions, tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing

**NEPTUNE'S COBB 22.95**  
 shredded iceberg lettuce, crab, shrimp, grilled salmon, chilled asparagus, grilled corn, tomatoes, louie dressing

**CAPTAIN'S SALAD 21.95**  
 mixed greens, iceberg lettuce, bleu cheese crumbles, sliced apples, dried cranberries, candied pecans, and honey-mustard dressing, choice of flat-iron steak, grilled salmon, or sautéed shrimp

*Don't forget the Garlic Cheese Bread for only \$6.95!*

## Manlin Signature Seafood & House Specialties

*Add a house salad or petite caesar to any dinner entrée for \$6*

**FRESH CHILEAN SEA BASS 43.95**  
 ask your server for today's preparation

**FRESH HALIBUT 38.95**  
 ask your server for today's preparation

**PERFECT SWORDFISH 38.95**  
 10 oz swordfish, broiled to perfection, with lemon caper butter sauce, risotto and steamed broccoli

**HALIBUT FISH AND CHIPS (2) 23.95 | (3) 29.95**  
 beer-battered fish, chips and house-made tartar.

**CENTER CUT SALMON FILET 28.95**  
 grilled with Old Bay seasoning, served with house made tartar sauce

**SEARED JUMBO SCALLOPS (4) 35.95**  
 dried cherries, crispy bacon on a bed of roasted brussel sprouts, potato hash and cajun beurre blanc

**RUBY RARE AHI 32.95**  
 sesame seed crusted ahi, ginger, wasabi, soy beurre blanc, sugar snap peas and ginger white rice

**IDAHO RAINBOW TROUT 25.95**  
 boneless grilled fillet, with house made tartar sauce

**PESTO SHRIMP PASTA 20.95**  
 sundried tomatoes, mushrooms and linguine

**CAJUN SEAFOOD PASTA 29.95**  
 fettucine pasta with cajun cream sauce, little neck clams, green lip & black mussels, shrimp and fresh fish

**CHICKEN MARSALA 25.95**  
 organic chicken breast sauteed with mushroom marsala sauce, steamed broccoli, mashed potatoes

**BABY BACK RIBS & FRIES** half rack 25.95 | full rack 30.95  
 smoked in-house, basted with our bbq sauce and fries

**GENE AUTRY'S SHORT RIB 27.95** boneless beef short ribs with barbeque sauce, mashed potatoes and sautéed spinach

**SIGNATURE PRIME RIB DIP 20.95**  
 thin sliced slow-roasted prime rib, swiss, grilled onions, au jus, creamy horseradish, and World Famous Philippe's mustard

**CLASSIC ANGUS BURGER 13.50 | add cheese 1.50**  
 lettuce, tomato, sweet red onions, louie dressing

**AUSTRALIAN LOBSTER TAIL 8 oz** market price

**RED ALASKAN KING CRAB LEGS pound** market price

### Steak

Includes two sides  
 Add melted bleu cheese 1.95

Black Marlin uses 28 day dry-aged Black Angus beef, cooked to desired temperature on an 1800 Montague Steakhouse Broiler

**PRIME TOP SIRLOIN** market price  
 10 oz prime baseball cut with choice of sauce

**CENTER CUT FILET MIGNON** market price  
 8 oz center cut filet mignon with choice of sauce

**Complimentary sauce options:** béarnaise, peppercorn, mushroom demi-glace or red wine reduction

**Silverado style:** melted bleu cheese, mushroom demi-glace, fried onion straws | add 3

### Surf n' Turf

Create your own "SURF & TURF" add-on to any steak dish

**AUSTRALIAN LOBSTER TAIL 6 oz** market price

**RED ALASKAN KING CRAB LEGS 10 oz** market price

**SHRIMP SCAMPI (3) 19.95 | SCALLOPS (3) 19.95**

### Dinner Sides

sautéed brussel sprouts risotto four cheese macaroni  
 sautéed spinach steamed broccoli mashed potatoes  
 sautéed green beans harvest wild rice french fries