

CLANCY'S CRAB BROILER

BEST FISH IN TOWN. SINCE 1975.

DINNER MENU

Served Monday-Thursday 4pm-10pm. Friday & Saturday 4pm-11pm. Sunday 4pm-10pm

CHEF'S FAVORITES

Add a soup or salad with any entrée for 2.95

CLANCY'S BOWL Shrimp, clams, mussels, scallops and calamari in a pepper broth.	18.95
PAN FRIED DUNGENESS CRAB CAKES with pepper dijon mayo, rice pilaf and chef's vegetables.	27.95
PARMESAN CRUSTED ORANGE ROUGHY with tomato basil pesto, and garlic mashed potatoes.	23.95
JUMBO SHRIMP SCAMPI with rice pilaf and chef's vegetables.	Half 19.95. Full 27.95

CRAB & LOBSTER

Served with 2 side dishes

BUCKET O' ALASKAN SNOW CRAB LEGS	1 ½ pound 29.95. 2 ½ pound 44.95
1 ¼ IB. LIVE MAINE LOBSTER	29.95 (1.50 each additional ounce)
LIVE DUNGENESS CRAB	17.95/lb. (1.25 each additional ounce)
STEAMED LOBSTER TAILS	Single 36.95. Double Tail Available
STEAMED ALASKAN KING CRAB	Half 25.95. Full 39.95. Jumbo 49.95

The following served with French fries and cole slaw

BARBECUE BABY BACK RIBS	Half 18.95. Full 24.95
FRIED SHRIMP N' BABY BACK RIBS.	24.95
1/2 POUND CHEESEBURGER with the works.	12.95
CLANCY'S FRIED ICELANDIC COD SANDWICH	12.95
CLANCY'S GRILLED MAHI MAHI SANDWICH	17.95

STEAK FROM THE MESQUITE BROILER

Choice of a dinner shrimp cocktail, house salad or chowder. Served with twice baked potato & fresh asparagus

ANGUS RIBEYE STEAK 12oz.	29.95
ANGUS PETITE FILET 5 oz. topped with a red wine demiglaze	23.95
ANGUS HOUSE FILET 8 oz. topped with a red wine demiglaze	29.95
JUMBO SHRIMP SCAMPI AND PRIME TOP SIRLOIN 7oz.	28.95

Add a 5 oz. Angus Petite Filet to any Lobster, Crab, or Scampi dish for an additional \$12.95

PASTAS & BOWLS

Add a soup or salad with any entrée for \$2.95

JACK'S GUMBO YA YA hearty & spicy seafood & andouille sausage over linguine or rice pilaf.	18.95
FRESH CLAM LINGUINE sauteed with white wine, garlic and herbs.	18.95
CHICKEN MARSALA FETTUCCINE with marsala-mushroom sauce and red pepper fettuccine.	18.95
ITALIAN SHRIMP SCAMPI LINGUINE	22.95
SEAFOOD SAUTEE FETTUCCINE shrimp, scallops, crab, garlic, shallots, and sherry cream sauce	24.95

FRESH & SEASONAL FISH

Please choose your preferred preparation:

Blackened with Papaya Relish. Grilled w/Spicy Sweet & Sour. Herb Crusted w/Lemon Butter

Choice of dinner shrimp cocktail, dinner salad, or chowder.

Served with chef's vegetables and one side dish: Baked Acorn Squash. Sauteed Spinach. Pasta.

Steamed Broccoli. Mashed Potato. Sauteed Corn. Cheese Enchilada. Stuffed Baked Potato.

French Fries. Baked Potato. Rice Pilaf. Jasmine Rice. Cottage Cheese. Cole Slaw. Fruit.

PACIFIC SNAPPER	19.95
LOUISIANA CATFISH	19.95
CATALINA SAND DABS	19.95
IDAHO RAINBOW TROUT	19.95
ATLANTIC SALMON	20.95
ORANGE ROUGHY	22.95
PACIFIC MAHI MAHI	26.95
HAWAIIAN AHI TUNA	26.95
ALASKAN HALIBUT	29.95
"WILD" KING SALMON	29.95

ON THE PLANK

CEDAR PLANK SHRIMP WITH RATTLESNAKE BBQ Jumbo Mexican shrimp brushed with spicy rattlesnake barbecue sauce and broiled on a cedar plank. Served with rice and cucumber salad.	22.95
CITRUS CRUSTED CEDAR PLANK SALMON Citrus crusted Atlantic Salmon broiled on the plank and finished with a citrus butter. Served with baked acorn squash and steamed broccoli.	26.95

"ON THE SKEWER"

Served with chef's vegetables

SKEWERED SHRIMP WITH SPICY SWEET & SOUR mesquite grilled. With jasmine rice.	19.95
HERB CRUSTED SALMON pan seared with jasmine rice	21.95
SEAFOOD BROCHETTE mesquite grilled shrimp, scallops and fresh fish with rice pilaf.	23.95

HOT & CRISPY

Served with French Fries and Coleslaw

FRIED SHRIMP BOAT	15.95
ICELANDIC COD FISH & CHIPS	Fish Boat 14.95. Full 17.95
JUMBO SHRIMP FRY breaded, tempura, or coconut crusted.	20.95
PAN FRIED CORNMEAL CRUSTED SCALLOPS with Cajun remoulade.	21.95
SEAFOOD COMBO PLATTER fried fish, shrimp, clams, scallops and calamari.	22.95
HALIBUT FISH & CHIPS	23.95
WHOLE CATFISH TEMPURA whole Pacific catfish tempura battered and deep fried. Served whole (head on) with a soy-spring dipping sauce.	24.95

OYSTER BAR & SMALL PLATES

FRIED & CRISPY

CRISPY POPCORN SHRIMP	9.95
FRIED CRAWFISH & CLAM STRIPS	Small 7.95. Large 11.95
CALAMARI FRITTI	Small 8.95. Large 13.95
SEARED AHI TUNA	10.95.
CALIFORNIA ROLL	6.95
STEAMED MANILA CLAMS	12.95
BROILED PARMESAN SANTA BARBARA MUSSELS	11.95
FRESH COLD WATER OYSTERS	(4) 8.95 (6) 12.95 (12) 22.95
OYSTERS ROCKEFELLER	13.95
OYSTER SHOOTER	2.95
CRAB STARTERS	
1/2 DUNGENESS CRAB ON ICE	18.95
DUNGENESS CRAB COCKTAIL	12.95
CRAB STUFFED MUSHROOMS	9.95
CIOPPINO FISHERMAN'S STEW shellfish and fresh seafood simmered in a zesty tomato sauce	18.95
GARLIC CHEESE TOAST	4.95
BAY SHRIMP COCKTAIL	6.95
LOBSTER TAQUITOS with Black Beans and Guacamole	12.95
SCAMPI SHRIMP with Garlic Toast	13.95
CEDAR PLANK SHRIMP with Fresh Fruit Salsa	14.95
CHILLED JUMBO SHRIMP COCKTAIL	(3) 9.95 (5) 14.95
CRAB CAKES with pepper dijon	15.95

SOUPS & CHOWDER BOWLS

JACK'S GUMBO shrimp and clams in a Cajun seafood broth.	12.95
BOSTON CLAM CHOWDER OR LOBSTER BISQUE	cup 3.95. Bowl 7.95
GRILLED GAZPACHO	cup 3.95. Bowl 7.95
CLANCY'S GUMBO	cup 5.50. Bowl 8.50
CLAM CHOWDER in a crispy sourdough bowl.	9.95
MEXICAN SHRIMP COCKTAIL with chilled Gazpacho.	13.95

LOUIE'S & SALADS

HOUSE SALAD WITH BAY SHRIMP	8.95
CAESAR SALAD	9.95
BOWL O' SOUP & HOUSE SALAD	12.95
BLACKENED CHICKEN CAESAR SALAD	13.95
BARBECUE SALMON & SPINACH SALAD	16.95
SPICY SHRIMP LOUIE SALAD	16.95
DUNGENESS CRAB LOUIE SALAD	18.95
CLANCY'S SEAFOOD SALAD	18.95