

# CLANCY'S CRAB BROILER

**BEST FISH IN TOWN. SINCE 1975.**

## LUNCH MENU

*Served Monday-Friday 11am-4pm & Saturday Noon-4pm*

<b>MEXICAN SHRIMP COCKTAIL</b> with chilled Gazpacho.	11.95
<b>CLAM CHOWDER</b> in a crispy sourdough bowl.	8.95
<b>SEARED AHI TUNA SALAD</b> with a ginger vinaigrette.	13.95
<b>POTATO CRUSTED CRAB CAKE SALAD</b> with a balsamic vinaigrette.	14.95
<b>COBB SALAD</b> choice of ranch, blue cheese, Louie or basil vinaigrette.	12.95
<b>BARBECUE SALMON &amp; SPINACH SALAD</b> with a balsamic vinaigrette.	13.95
<b>BOWL OF SOUP &amp; HOUSE SALAD</b> served with warm sourdough bread.	10.95

## CLANCY'S FAVORITES

<b>SEAFOOD SAUTEE</b> shrimp, scallops, crab, garlic, shallots, and a sherry cream sauce over fettuccine.	16.95
<b>PAN FRIED CRAB CAKES &amp; CAESAR</b> with pepper dijon.	16.95
<b>STUFFED PETRALE SOLE</b> with spinach and shrimp in a sherry cream sauce served with rice and broccoli.	14.95
<b>CHICKEN CHIMICHANGA &amp; CAESAR SALAD</b>	10.95

*Sandwiches served with French fries and coleslaw*

<b>BLACKENED CHICKEN &amp; AVOCADO SANDWICH</b> with lettuce, tomato, chipotle mayo	11.95
<b>CALIFORNIA TUNA MELT</b> beefsteak tomato & green chile on grilled sourdough.	9.95
<b>BLACKENED CHICKEN QUESADILLA</b> with roasted peppers and onions with caesar salad.	9.95
<b>GRILLED FISH TACOS MAHI MAHI</b> with a jalapeno cream.	9.95

## WEEKLY DINNER SPECIALS

*All dinners include soup or salad & dessert*

### *Sunday* **CRAB NIGHT**

Snow Crab 17.95 lb.  
King Crab 23.95 lb.

### *Tuesday* **SHRIMP NIGHT**

All You Can Eat.  
17.95

### *Monday* **FISH FRY NIGHT**

All You Can Eat Icelandic Cod.  
14.95

### *Wednesday* **LOBSTER NIGHT**

25.95

## 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:  
Sauteed Corn. Sauteed Spinach. Pasta. Steamed Broccoli. Mashed Potato. Cheese Enchilada. Fries. Rice  
Pilaf. Jasmine Rice. Cottage Cheese. Cole Slaw. Fruit.

**PACIFIC SNAPPER** 13.95  
**LOUISIANA CATFISH** 13.95  
**CATALINA SAND DABS** 13.95  
**IDAHO RAINBOW TROUT** 16.95  
**ATLANTIC SALMON** 17.95

**PACIFIC MAHI MAHI** 18.95  
**ALASKAN HALIBUT** 21.95  
**HAWAIIAN AHI TUNA** 17.95  
**ORANGE ROUGHY** 18.95

## 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. 19.95

**CITRUS CRUSTED CEDAR PLANK SALMON** Citrus crusted Atlantic Salmon broiled on the plank and finished with a citrus butter. Served with mashed potatoes and steamed broccoli. 23.95

## "ON THE SKEWER"

*Served with chef's vegetables*

**HERB CRUSTED SALMON** pan seared with jasmine rice 15.95  
**SKEWERED SHRIMP WITH SPICY SWEET & SOUR** mesquite grilled. With jasmine rice. 15.95  
**SEAFOOD BROCHETTE** mesquite grilled shrimp, scallops and fresh fish with rice pilaf. 16.95

## HOT & CRISPY

*Served with French Fries and Coleslaw*

**PAN-FRIED CORNMEAL CRUSTED SCALLOPS** with Cajun remoulade. 19.95  
**ICELANDIC COD FISH & CHIPS** Fish Boat 9.95. Full 12.95  
**SEAFOOD COMBO PLATTER** fried fish, shrimp, clams, scallops and calamari. 17.95  
**HALIBUT FISH & CHIPS** 18.95  
**FRIED SHRIMP BOAT** 11.95  
**JUMBO SHRIMP FRY** breaded, tempura, or coconut crusted. 15.95  
**WHOLE CATFISH TEMPURA** whole Pacific catfish tempura battered and deep fried.  
Served whole (head on) with a soy-spring dipping sauce. 24.95