



Duck Club Grill Dinner Menu

TAPAS

Pancetta Wrapped Dates

*California Medjool Dates
Stuffed with Goat Cheese*

5.00

Tuna Poki Tacos

*Wasabi Mayonnaise, Ginger, Soy Sauce
and Avocado in a Crispy Sesame Taco*

6.50

Garlic Baked Shrimp

Shaved Garlic, Butter, Lemon and Herbs

7.00

Baked Oysters

(2 each)

Gratin of Spinach, Onion and Bacon

6.00

STARTERS

Asparagus Soup

Lemon Verbena and Soft Cream

8.00

French Onion Soup Au Gratin

Swiss Cheese, Crouton

8.00

Pacific Coast Oysters on the Half Shell

Served with Lemon and Cocktail Sauce

12.50

Crispy Tuna Roll

Wasabi Mustard, Red Curry Glaze

10.00

Wood Fired Flat Bread Pizza

Chef's Inspiration, Wood Fired

8.50

Roasted Castroville Artichoke

*Garlic Parmesan Butter Crusted
with Basil Aioli, Lemon Butter*

10.00

Steamed Clams with Garlic Bread

Lemon, Carmel Road Chardonnay

Lemon Butter Broth

12.00

Dungeness Crab Cake

Black Pepper Cucumber Salad,

Yellow Tomato Beurre Blanc

12.50

Seafood Platter on Ice

*Pacific Oysters, Grilled Scallops, Poached Sweet Shrimp, Crab Meat,
Bay Shrimp, Peppered Tuna, Cocktail Sauce and Lemon*

20.00

Swank Farms Tomato and Herb Salad

*Mozzarella and Cucumber,
Roasted Tomato Vinaigrette*

8.00

Arugula and Beet Salad

*Crispy Goat Cheese,
Tarragon Vinaigrette*

8.00

Caesar Salad

*Romaine Hearts, Crispy Garlic Baguettes,
Parmesan, Pickled Anchovies*

8.00

ENTREES

Bistro Cioppino
*Mussels, Clams, Fresh Fish, Shrimp, Scallops,
Fennel Tomato Broth, Spicy Garlic Rouille*
30.00

Ti Leak Wrapped Arctic Char
*Shoyu Dressing, Shiitake, Carrot and Cilantro,
Corn Mashed Potato*
30.00

Pan Seared Day Boat Scallops, Curried Corn Sauce
Grilled Tomato and Sautéed Pea Shoots
30.00

Garlic Scampi Angel Hair Pasta
*Tossed with Artichokes, Wild Caught Prawns,
Basil and Scallops*
30.00

Potato Parmesan Crusted Halibut
*Sautéed Hog Island Cockles,
Linguisa and Lemon*
30.00

Petaluma Long Island Roast Duck
Orange Sauce, Roasted Potatoes
27.00

Mary's Free Range Chicken, Grilled and Herb Coated
White Cheddar and Cauliflower Grits, Sherry Jus
27.00

Pinot Braised Kobe Short Ribs
*Garlic Potatoes, Candied Carrots,
Stone Fruit Chutney*
27.00

Apple and Sea Salt Brined Pork Chop
*Braised Cabbage, Cauliflower Gratin
and Apple Jack Glaze*
27.00

California Lamb Chops
*Gnocchi with Spinach and Tomato,
Cherry Syrup*
32.00

Oak Broiled Angus New York Steak
Garlic Roasted Fries, Red Wine Sauce
36.00



*The Duck Club Grill is a proud sponsor of the Monterey Bay Aquarium's
Seafood Watch Program to promote healthy oceans and all our
seafood conforms to the program's recommendations.*

Complimentary Valet Parking

*For parties of six or more dining in the Duck Club Grill, an 18% gratuity will be added to your check.
~ We are helping to preserve Monterey's water resource. Water served by request only. ~*