

# FISHER'S

SAN DIEGO

Since 1989

## OYSTERS



NATURAL OR **FISHER'S** (6 PC) 22.00

**FISHER'S** Style" Olive Oil, Lime, Chipotle Sauce, Onion and Cilantro.

**ROCKEFELLER OYSTERS (3 PC.)** 17.00

Bechamel Sauce with Spinach, Parmesan Cheese, and Bacon

## RAW BAR

**MEXICAN SHRIMP COCKTAIL** 19.00

With Homemade Ketchup, Prepared with Olive Oil, Cilantro, Onion, Serrano Chile, and Avocado

**VUELVE A LA VIDA (SEAFOOD COCKTAIL)** 25.00

Shrimp, Octopus, Calamari, and Fish in Homemade Ketchup, Prepared with Olive Oil, Cilantro, Onion, Serrano Chile, and Avocado

**PERUVIAN FISH CEVICHE** 22.00

**TRADITIONAL:**

Citrics, Leche de Tigre, Avocado, Onion Cilantro and Tomato

**TATEMADO:**

Smokey Habanero Ashes Sauce

**RAW SHRIMP AGUACHILE** 24.00

Marinated in Lime with Cucumber and Serrano Chile Sauce or Tatemado Habanero Sauce

**CALLO DE HACHA AGUACHILE (MEXICAN SCALLOPS)** 40.00

Marinated in Lime with Cucumber and Serrano Chile Sauce or Tatemado Habanero Sauce



## PLATES TO SHARE



**FISH TOSTADA (3 PC)** 23.00

Fish Chunks Cooked with Lime, and Leche de Tigre over Avocado, with Mayo, Onion, and Serrano Chile.

**ROCK SPICY SHRIMP (3 PC)** 24.00

Batter-Fried Shrimp Stuffed with Ginger, Cream Cheese, Spicy Mayo with Soy Sauce, Chives, and Fried Carrots with Fried Rice.

**SMOKED TUNA COCHINITA TACOS (3 PC)** 19.00

Smoked Tuna Pibil Style in Corn Tortilla with Beans

**PETROLERO SHRIMP** 28.00

Squid ink Creamy Sauce with Cheddar Cheese, Flour Tortillas, and Guacamole on the Side

**CLAMS AND MUSSELS BOWL** 23.00

Cooked in a White Wine Sauce with Parsley, Garlic, and Chorizo.

**DIABLA SHRIMP** 26.00

Sour Cream, Chipotle, and Melted Cheese with Flour Tortilla

**SMOKED TUNA CHAMORRO** 21.00

Smoked Tuna in Vegetable Manteca with Onion, and Cilantro, Flour Tortillas and Green Sauce on the side

**FRIED CALAMARI** 23.00

Batter-Fried Calamari with Tartare Sauce on the Side, and Fries.

**TACOS DE PINCHE MICH (3 PC / BEEF AND SHRIMP)** 24.00

Surf and Turf with Onion, Cilantro, Guacamole in Corn Tortillas

## cravings

**FISHER'S SHRIMP ON 2023, IN MEXICO WE SOLD 24,542** 21.00

Chipotle Sauce with Cilantro, Onion, Olive Oil, and Lime over Avocado

**Simon's SHRIMP** 23.00

Mayo-Chipotle Sauce with Cilantro, Onion, Olive Oil, and Lime over Avocado

**SHRIMP TACO ON 2023, IN MEXICO WE SOLD 530,412 TACOS** 9.00

Flour Tortilla with Guacamole in a Creamy Chipotle Sauce with Beans

**Simon's FISH TACO** 9.00

Flour Tortilla with Guacamole in Simon's Sauce with Beans

**SEA SNAIL (CARACOL) CARPACCIO** 26.00

Sliced White Caracol over Avocado in Citrics or Chipotle Sauce

**GUACAMOLE AND CHIPS** 12.00

Onion, Tomato, Serrano Chile, and Cilantro with Chips

## FISHER'S Musts



**TUNA CARPACCIO** 22.00

With Soy Vinaigrette, Spinach, Hearts of Palm, Parmesan Cheese, and Rucula

**SALMON CARPACCIO** 22.00

With Soy Vinaigrette, Sesame Seeds and Cream Cheese

**SPICY TUNA TOSTADA (3 PC)** 23.00

Spicy-Soy Tuna with Mayo Chipotle, Cucumber, Avocado, and Onion.

**SHRIMP MIA TACO (2 PC / ASIAN STYLE)** 17.00

Shrimp Tempura with Spicy Mayo Sauce and Gohan Rice wrapped in Soy Leaves with Ponzu Sauce

**Simon's FISH CUTS** 26.00

Fried Mahi with Garlic, Onion, and Mayo-Chipotle

## SOUPS AND SALADS

**SEAFOOD SOUP** 24.00

Shrimp, Fish, Squid, Octopus, Mussels and Clams in a Spicy Red Broth with Garlic and Onion

**CLAM CHOWDER ON ARTISAN BREAD** 15.00

Homemade Creamy Soup with Clams, Potato, and Celery

**CAESAR SALAD (TABLE SIDE)** 17.00

Homemade Anchovy Dressing with Shaved Parmesan and Croutons

**GREEK SALAD** 15.00

Cucumber, Tomato, Kalamata Olives, Onions, with Vinaigrette

**MIXED SALAD** 14.00

Lettuce, Spinach, Rucula, Tomato, Onion, Avocado, Mushrooms, Olives, Parmesan Cheese and Hearts of Palm with House Vinaigrette.

Salads

Add Shrimp +10.00

# ENTREES

## Fish Loins

**GRILLED OR GARLIC SEA BASS** 36.00  
With Grilled Vegetables

**ARRIERA SEA BASS** 39.00  
Cooked with Olive Oil, Onion, Serrano Chile with Beans and Saffron Rice

**OLIVO-LIMON SEA BASS** 39.00  
Olive Oil, Lime Juice, Capers, Olives, Pimento Drops, Red Onion, and Tomato

**TALLA SEA BASS** 39.00  
Famous Adobo Talla Style Sauce with Red Onion, Beans, and Guacamole



## Cooked Shrimp

**GRILLED OR GARLIC** 32.00  
With Grilled Vegetables

**OLIVO-LIMON** 36.00  
Olive Oil, Lime Juice, Capers, Olives, Pimento Drops, Red Onion, and Tomato

**ARRIERA** 36.00  
Cooked with Olive Oil, Onion, Serrano Chile with Beans and Saffron Rice

## Salmon Loins

**GRILLED** 36.00  
With Grilled Vegetables over Mashed Potato

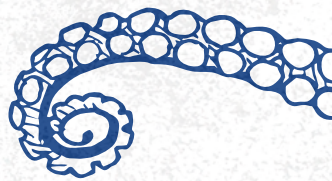
**PEKIN LU** 36.00  
Sweet and Sour Sauce with Grilled Vegetables over Mashed Potato

## Octopus

**TALLA OCTOPUS** 41.00  
With Adobo Sauce, Beans, and Guacamole

**GRILLED OCTOPUS** 41.00  
Over Mashed Potatoes and Grilled Vegetables

**MEDITERRANEAN OCTOPUS** 41.00  
Grilled Octopus, Olive Oil, Capers, Pimento Drops, Lime, and Oregano



## Rice & Pasta

**SEAFOOD RICE** 26.00  
Saffron Rice with Shrimp, Fish, Squid, Octopus, Mussels, and Clams

**SHANGAI FRIED RICE** 26.00  
Gohan Rice with Fish, Shrimp, Clams, Mixed Vegetables, Egg, and Onion

**FRIED RICE WITH VEGETABLES** 17.00  
Gohan Rice with Carrots, Zucchini, Mushrooms, Chives, and Onion with Soy Sauce

*Gluten Free Available +3.00*

**SPAGUETTI ALFREDO**  
**WITH SHRIMP** 27.00  
**WITH GRILLED SALMON** 35.00

**VEGAN** 17.00  
Zucchini, Mushrooms, Capers, Tomato, Onion, and Olives

## MEAT

**SKIRT STEAK WITH FRIES** 44.00  
With Herb Butter and Garlic

**SURF AND TURF** 58.00  
Skirt Steak with Shrimp Cooked with Herb Garlic Butter and Mashed Potato

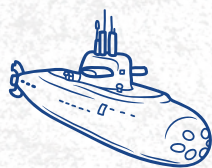
## Brioche Sandwich

**FISH AND CHIPS SANDWICH** 22.00  
Fried Fish with Panko, mayo- chipotle, pickles and Tartare Sauce

## KIDS 10 and Under

**SUBMARINE** 14.00  
With Fries and Lemonade  
Chicken Tender / Fish Tenders / Mozzarella Sticks

**SPAGUETTI** 12.00  
Buttered / Alfredo



**SIDES** 8.00  
**FRIES / GRILLED VEGETABLES / MASHED POTATOES / SAFFRON RICE**

**EXTRAS** 3.00  
**AVOCADO / TATEMADA SAUCE / SEAFOOD BROTH**