



shareables

- OYSTERS ON THE HALF*** east coast & west coast 18 GF
- OYSTERS ROCKEFELLER*** hollandaise, spinach butter, bacon, parmesan reggiano 20
- ALASKAN KING CRAB LEGS*** half pound steamed or chilled, drawn butter MP
- EDAMAME** truffle salt 7 GF
- CALAMARI** pickled lotus root, citrus aioli 17
- ARTICHOKE & CRAB GRILLED CHEESE** castroville artichokes, jumbo lump crab 16
- CRAB CAKES** soy ginger aioli 19
- PRINCE EDWARD ISLAND MUSSELS** one pound, smoky miso broth 15 GF
- BEEF CARPACCIO*** balsamic pearls, castroville artichokes, fried capers, white balsamic 15 GF
- SHRIMP COCKTAIL** jumbo shrimp, cocktail sauce 15 GF
- COCONUT SHRIMP** sweet mango chili sauce 16
- PROSCIUTTO FLATBREAD** prosciutto, shredded aged cheddar, white sauce, granny smith apples, arugula 14
- CAPRESE FLATBREAD** pesto, fresh mozzarella, tomato, balsamic glaze, basil 14

handcrafted soups and salads

- CLAM CHOWDER** oyster crackers 10
- LOBSTER BISQUE** torched goat cheese 11
soup enhancement - bread boule 3
- NAPA VALLEY** napa cabbage, candied pecans, teardrop peruvian peppers, apple cider vinaigrette 7 | 12
- CAESAR** crisp romaine, sourdough croutons, fresh shaved parmesan, caesar dressing 6 | 11 GF
- THE WEDGE** iceberg wedge, prosciutto, tomatoes, buttermilk blue cheese dressing 10 GF
- BEEF & GOAT CHEESE** roasted red and gold salinas beets, goat cheese mousse, baby arugula, candied pecans, white balsamic vinaigrette 12 GF
- CUCUMBER SALAD** marinated & seasoned cucumber, wakame, sesame seeds 6
- SEAWEED SALAD** wakame, sesame seeds, amazu dressing 7
- salad enhancements - grilled chicken 5 · katsu chicken 6 · salmon 8 · jumbo shrimp 10 · octopus 4 · snow crab 5

land and sea

- SNAPPER** scallop risotto, roasted red pepper sauce, asparagus 45 GF
- MISO BUTTER SEABASS** miso butter, fragrant scallion rice, brussels sprouts, sweet pea puree MP GF
- TWIN LOBSTER TAILS** drawn butter, asparagus 59 GF
- PECAN CRUSTED HALIBUT** brown butter, baby spinach, dijon cream sauce, house mashed potatoes, blistered tomatoes 38
- SCALLOPS*** crispy prosciutto wrapped, wild mushroom risotto, shaved parmesan 40 GF
- AHI TUNA*** bigeye tuna, panko rice cake, baby bok choy, sweet chili sauce 39 GF
- SOY GINGER GLAZED SALMON** sesame seed crusted, forbidden black rice, broccolini, wild mushrooms, scallion curls 29 GF
- 12oz PORKCHOP*** fischer farms, fingerling potatoes, bourbon bacon jam, granny apple slaw, sweet pea puree 29 GF
- ROASTED CHICKEN** sundried tomato cream sauce, mascarpone polenta, herb stuffed tomatoes 24 GF

6oz | 10oz FILET* 39 | 48 GF

14oz RIBEYE* 46 GF

18oz PRIME NY STRIP* 58 GF

all steaks served with house mashed potatoes, wild mushrooms, asparagus

steak enhancements - oscar 11 · king crab oscar 14 · bacon & bleu cheese butter 2 · lobster tail 29 · two scallops 20

FISHERMAN'S WHARF RAVIOLI house made seafood ravioli, chorizo lobster cream sauce, broccolini 25

BASIL PESTO LINGUINE shrimp, andouille sausage, roasted tomato, chipotle cream sauce 24

hand holds

- BIG SUR BURGER** 10oz joes butcher shop dry aged blend, bacon onion marmalade, gruyere, lettuce, tomato, chipotle aioli, brioche bun, french fries 18
- KATSU CHICKEN** panko breaded, tonkatsu sauce, asian slaw, garlic aioli, avocado, brioche bun, french fries 15
- BANH MI** marinated pork belly, cucumber, pickled carrots, cilantro, motoyaki, french fries 15
- CRISPY FISH SANDWICH** saporro battered, old bay mayo, lettuce, pickle, ciabatta bread, french fries 15

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*consuming raw or undercooked foods may increase risk of foodborne illness please inform us of allergy concerns. · GF | can be made gluten free friendly with modification upon request



starters

CUCUMBER SALAD 6

marinated & seasoned cucumber, wakame, sesame seeds

SEAWEED SALAD 7

wakame, sesame seeds, amazu dressing

salad enhancements octopus 4 • snow crab 5

MISO SOUP 7

white miso shiro, tofu, scallions, seaweed, dried shiitakes

chef plates

SNOW CRAB HAND ROLL* 17

sesame soy paper, snow crab, tempura crunch, dynamite sauce

SALMON AVOCADO SASHIMI* 17

salmon, avocado, crispy onion, ponzu, jalapeno, cilantro

HAMACHI CITRUS SASHIMI* 18

yellowtail, avocado, tropical pico, spicy ponzu

MONTEREY STREET TACOS 15

sapporo battered halibut, pickled onions, cilantro, spicy avocado crema, mango habanero pico, crispy nori shell, ponzu

poke bowls

YELLOWTAIL* 17

yellowtail, avocado, cucumber, red onion, mango, seaweed salad, furikake, poke sauce

TUNA* 17

bigeye tuna, mango, cucumber, edamame, poke sauce, wakame, red onion, furikake

SALMON TUNA* 17

salmon, bigeye tuna, avocado, edamame, cucumber salad, green onion, furikake, poke sauce

choice of brown or white rice with all poke bowls

specialty

SHOKUNIN* 15

shrimp, snow crab, cucumber, avocado, scallion, spicy motoyaki

AURORA* 16

spicy snow crab, cucumber, salmon, shaved onion, ponzu, avocado, wasabi aioli, sliced lime

SANTA CRUZ* 17

tempura shrimp, spicy tuna, avocado, cucumber, tobiko, asparagus, tempura flakes, eel sauce

MEXICALI* 17 GF

spicy tuna, tropical pico, cilantro, rayu chili oil, cucumber

KING CRAB 25

tempura asparagus, avocado, ginger, baked snow crab, kimchee mayo, soy paper, lime zest

LONE CYPRESS* 17

spicy snow crab, shrimp, tuna tataki, scallions, avocado

MOUNT DIABLO* 19

soy paper, soft shell crab, cucumber, avocado, rayu motoyaki, eel sauce, tempura flakes, scallions

KRUSTY KRAB* 19

crab, spicy tuna, avocado, krispy noodle, tiger sauce, tempura fried

VOODOO CHILD* 19

spicy yellowtail, mango, jalapeno, cilantro, ponzu, sriracha, togarashi, big eye tuna & yellowtail

TNT* 18

shrimp, jalapeno, cream cheese, spicy crab mix, scallion, sumiso, eel sauce, dynamite sauce

FRESH PRINCE 17

smoked salmon, cream cheese, cucumber, jalapeno, spicy mayo, eel sauce, tempura flakes

LITTLE FOOT* 10 GF

cucumber, avocado, tropical pico, carrots, asparagus, mango, ohba leaf

LAGUNA SECA* 18

shrimp tempura, cream cheese, serrano, cucumber, avocado, eel, mango, eel sauce, habanero mango sauce

SWEET CAROLINE* 17

tempura seabass, avocado, crab mix, krispy noodle, sweet chilli mango

EASTWOOD* 18

shrimp tempura, snow crab, habanero pickled onions, cilantro, baked halibut, jalapeno, sriracha, ponzu, togarashi

nigiri • sashimi

TUNA* 10 12

SAKE TORO* 10 12

SALMON* 8 10

SMOKED SALMON* 8 10

YELLOWTAIL* 8 10

SHRIMP* 8 10

SNAPPER* 9 11

EEL* 9 11

OCTOPUS* 8 10

SNOW CRAB* 10 12

TOBIKO* 8 10

TAMAGO* 4 6

KING CRAB 12 16

nigiri (2) sashimi (3)

traditional

DRAGONFLY* 17

shrimp tempura, eel, asparagus, eel sauce, avocado, tobiko

SOCAL* 10

crab, avocado, cucumber

SPICY CRAB* 11

spicy crab, cucumber, tempura flakes, eel sauce, spicy mayo

SHRIMP TEMPURA 13

tempura shrimp, cucumber, avocado, eel sauce

FUTOMAKI* 11

tamago, cucumber, cream cheese, crab, jalapeno, tobiko

TUNA* 10

bigeye tuna, avocado

SPICY TUNA* 11 GF

spicy tuna, cucumber

SPIDER* 16

soy paper, soft shell crab, cucumber, avocado, eel sauce

RAINBOW* 17

crab, bigeye tuna, salmon, shrimp, yellowtail, cucumber, avocado

CATERPILLAR* 16

cucumber, avocado, snow crab, tobiko, eel sauce