THE LUNCH “TO GO” MENU
11:30 A.M. TO 2:30 P.M. ~ DAILY

APPETIZERS
GRILLED CHESAPEAKE CRAB CAKE, TARRAGON CRÈME FRAÎCHE, FENNEL, PRESERVED LEMON 30
*ROASTED OYSTERS NEW ORLEANS, 4 EA., GARLIC, BUTTER, PARMESAN CHEESE 19
BAKED OYSTERS ROCKEFELLER, 3 EA., PERNOD, PECAN-SMOKED BACON, HOLLANDAISE SAUCE 19
*FRESHLY SHUCKED OYSTERS ON THE HALF SHELL
CHILI-LIME COCKTAIL SAUCE & ZATARAIN’S® HORSERADISH 6 FOR 23 12 FOR 36
BASKET OF CALAMARI, WITH OUR OWN CALAMARI PUFFS, COCKTAIL & REMoulade SAUCE 19
*CLAMS BORDELAISE, FRESH CLAMS IN SHELL, OLIVE OIL, GARLIC, PARSLEY, BUTTER, WHITE WINE 15
(ADD FRESH LINGUINI 12)
*SOLD OUT

SARDINE FACTORY PIZZA, 8-INCH, PEPPERONI, CHEESE, TOMATO SAUCE 13

SOUPS & SALADS
"THE WORLD FAMOUS" ABALONE BISQUE, BACON, CHIVES, MADEIRA WINE
OUR OWN CREATION SERVED AT "TASTE OF AMERICA" FOR PRESIDENT REAGAN’S INAUGURATION CUP 13 BOWL 14
LOCAL FAVORITE "MONTEREY BAY" CLAM CHOWDER, FRESH BUTTERED CLAMS CUP 11 BOWL 12
*LOUIE SALAD, EGG, TOMATO, ASPARAGUS, OLIVES, DILL PICKLES, LOUIE DRESSING
CHOICE OF: BAY SHRIMP 19 | CRAB 27 | LOBSTER 30 | OR COMBINATION 45
CLASSIC "CAESAR" SALAD, LOCALLY GROWN ROMAINE LETTUCE, CREAMY GARLIC ANCHOVY DRESSING 14
HOUSE SALAD OF TANIMURA & ANTE ARTISAN™ LETTUCE, HOUSE, BLUE CHEESE OR CANDIED GARLIC DRESSING 12
ASIAN SALAD BOWL, MIXED GREENS, SHREDDED CABBAGE, BROCCOLI, CARROTS, PEA SHOOTS, BEAN SPROUTS, EDAMAME, AVOCADO, CUCUMBER, CRISPY RICE NOODLES, SESAME FURIKAKE, CRUNCHY GARLIC, GINGER-SOY VINAIGRETTE
CHOICE OF: AHI TUNA 30, FILET MIGNON 25, OR CRISPY PRAWNS 21
*ADD BLUE CHEESE CRUMBLIES 7

ENTREES
LINGUINI CARBONARA, PARMESAN & ROMANO CHEESE, WHOLE EGG, SCALLIONS, CHIVES, GUANCIALE & BLACK PEPPER 19
BAKED CANNELLONI, 2 EA., SPINACH & RICOTTA-FILLED ROLLED PASTA, TOMATO-BASIL CREAM SAUCE, PARMESAN CHEESE 15
(ALLOW 10-MINUTES)
FISH & CHIPS, FRESHLY BATTERED DEEP-FRIED COD; SERVED WITH CRISPY FRIES 14
*FRESH AHI TUNA, SASHIMI GRADE, #1, BLACK & WHITE SESAME SEEDS, WASABI AIOLI, ASIAN SALAD 25
SCAMPI RIGATONI, SAUTEÉD PRAWNS, GARDEN PESTO ALFREDO SAUCE, WILD MUSHROOMS, PARMESAN & ROMANO CHEESE 21
LARGE CALAMARI STEAK, CHIVE RISOSSO, SAUTEED ASPARAGUS, LEMON-CAPER SAUCE 20
*GRILLED KING SALMON, BRAISED BROCCOLI, ARTICHOKE & CARROTS, HOLLANDAISE SAUCE 19
PACIFIC COAST SAND DABS, SAUTEED SWISS CHARD, FINGERLING POTATOES, MAÎTRE D’ BUTTER 19

SANDBWICHES
THE "FACTORY" LONG DOG, 12-INCH
AMERICAN WAGYU HOT DOG ON TOASTED ROLL, CHEDDAR CHEESE & APPLEWOOD SMOKED BAKER’S BACON WRAPPED WITH SAUTEED ONION & SIDE OF MUSTARD WITH PETITE SALAD OR BASKET OF CRISPY FRIES 15

THE "FACTORY" BURGER & FRIES, BROILED 8 OZ. BLEND OF CHOPPED SHORT RIB & BEEF SIRLOIN: CHEDDAR CHEESE, TOMATO, ARUGULA, DILL PICKLE CHIPS & AMBROSIA SAUCE ON TOASTED Brioche BUN; CRISPY FRIES 19
¼ LB. "IMPOSSIBLE BURGER" ~ VEGAN OPTION, ACCOMPANIMENTS SEE FACTORY BURGER 18
LOBSTER ROLL, MAINE LOBSTER, OLD BAY SEASONING, CELERY, AND MAYONNAISE ON SPECIAL LOBSTER ROLL, CRISPY FRIES 35
RIB EYE STEAK SANDWICH, 10 OZ., ON TOASTED GARLIC BUN WITH CRISPY FRIES 25

THE FACTORY’S FAMOUS CHEESE BREAD ~ SINCE 1968
TILLAMOOK CHEDDAR, ROMANO & PARMESAN CHEESE ON TOASTED SOURDOUGH BREAD 10

EXECUTIVE CHEF MARIO GARCIA
EXECUTIVE SOUS CHEF PETE MARTINEZ
PASTRY COOK AMANDA BULLOCK
WATER WILL BE SERVED BY REQUEST ONLY, PLEASE ASK YOUR SERVER. GLUTEN SENSITIVE MARKED ABOVE WITH *

#24-20