WE ARE PROUD TO SERVE THE BEST FRESH FISH, SHELLFISH, MEAT AND LOCALLY GROWN PRODUCE THAT IS AVAILABLE. THE SEAFOOD THAT WE SERVE IS ON THE APPROVED "SUSTAINABLE SEAFOOD" GUIDE.

WE ARE HONORED TO RECEIVE THE WORLD TRAVEL & TOURISM COUNCIL'S "SAFE TRAVELS AWARD"; THERE ARE ONLY 700 WORLDWIDE. YOUR SAFETY IS OUR PRIORITY!

APPETIZERS

BAKED CANNELLONI, SPINACH & RICOTTA-FILLED ROLLED PASTA, TOMATO-BASIL CREAM SAUCE, PARMESAN CHEESE 15
(Please allow 10-minutes)

BAKED OYSTERS ROCKEFELLER, 4 ea., PERNOD, PECAN-SMOKE BACON, HOLLANDAISE SAUCE 19

*ROASTED OYSTERS NEW ORLEANS, 4 ea., HERB GARLIC BUTTER, PARMESAN-ROMANO CHEESE, FRESH PARSLEY 19

*COLOSSAL PRAWN COCKTAIL, CHILLI-LIME SAUCE 24

*FRESHLY SHUCKED OYSTERS ON THE HALF SHELL
CHILLI-LIME COCKTAIL SAUCE & ZATARAIN'S® HORSERADISH 6 FOR 23 12 FOR 36

*WILD CALIFORNIA SARDINES, SUSTAINABLE, LIGHTLY SMOKED, ONIONS, CHOPPED EGG, LEMON & CAPERS 16

GRILLED CHESAPEAKE CRAB CAKE, TARRAGON CRÈME FRAICHE, FENNEL, PRESERVED LEMON 30

BASKET OF CALAMARI, WITH OUR OWN CALAMARI PUFFS, COCKTAIL & REMOULADE SAUCE 19

CRAB FILLED BAKED MUSHROOMS, LEMON BEURRE BLANC SAUCE 19

MAINE LOBSTER RAVIOLI, MACARONI CHEESE, SHALLOTS, SHERRY WINE, TARRAGON & TRUFFLE CREAM SAUCE 30

MAINE LOBSTER MAC & CHEESE, VERMONT CHEDDAR CHEESE, PANKO BREADCRUMBS 24

COMBINATION APPETIZERS

*CHILLED SEAFOOD INDULGENCE IN OUR "SPECIAL BOAT"
PETITE MAINE LOBSTER TAIL, WILD PACIFIC PRAWNS, SEASONAL OYSTERS, CLAMS, SARDINES & SHRIMP MEAT;
ASSORTMENT OF DIPPING SAUCES (ITEMS PREPARED FOR 2 TO 3) 79

HOT APPETIZER TASTING PLATE
TWO GRILLED CHESAPEAKE-STYLE CRAB CAKES, FRIED PACIFIC CALAMARI, SIX GRILLED PRAWNS, BEURRE BLANC SAUCE (ITEMS PREPARED FOR 2 TO 3) 89

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

HOUSE SALAD OF TANIMURA & ANCLE ARTISAN™ LETTUCE, HOUSE, BLUE CHEESE
OR CANDIED GARLIC DRESSING 12

CLASSIC "CAESAR" SALAD, LOCALLY GROWN ROMAINE LETTUCE, CREAMY GARLIC ANCHOVY DRESSING 14

*Louie Salads, EGG, TOMATO, ASPARAGUS, OLIVES, DILL PICKLES, LOUIE DRESSING
WITH BAY SHRIMP 19 | WITH CRAB 27 | WITH LOBSTER 30 | COMBINATION 45

*ANY SALAD ADD SHRIMP 11 / *ADD BLUE CHEESE CRUMBLES 7

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

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 WITH CRISPY FRIES 19

1/4 LB. "IMPOSSIBLE" BURGER ~ VEGAN OPTION 18

Water Will Be Served By Request Only, Please Ask Your Server.
Gluten Sensitive marked above with *
SEAFOOD ENTRÉES

*FRESH AHI TUNA, SASHIMI GRADE, #1, BLACK & WHITE SESAME SEEDS, WASABI AïOLI, ASIAN SALAD 43

*FOUR LARGE DIVER SCALLOPS, WILD MUSHROOM PORNELTA, CRISPY PROSCIUTTO, TOASTED PINE NUTS, SAGE BROWN BUTTER 45

*PAN SEARED KING SALMON, BRAISED BROCCOLINI, ARTICHOKE & CARROTS, HOLLANDAISE SAUCE 39

GRILLED WILD ABALONE MEDALLIONS, LIGHT BREADING, MUSHROOMS, ASPARAGUS, BUTTER SAUCE  Mkt. Price

PARMESAN-CRUSTED CALAMARI STEAK, SCALLOP & PRAWNS, CHIVE RISOTTO, SAUTÉED ASPARAGUS, LEMON-CAPER SAUCE 47

PACIFIC COAST SAND DABS, SAUTÉED SWISS CHARD, FINGERLING POTATOES, MÂTRE D’ BUTTER 32

(Add Crab Cake Crust or *Prawns 15)

SEAFOOD & PASTA  (Gluten Free Pasta Available to Substitute Any Pasta)

*SCAMPI RIGATONI, SAUTÉED PRAWNS, GARDEN PESTO ALFREDO SAUCE, WILD MUSHROOMS, PARMESAN & ROMANO CHEESE 39

LOBSTER RAVIOLI, MASCARPONE CHEESE, SHALLOTS, SHERRY WINE, ASPARAGUS, TARRAGON & TRUFFLE CREAM SAUCE 47

*SEAFOOD & PASTA, FRESH LINGUINI PASTA, FISH, CLAMS & PRAWNS, TOMATOES, GARLIC & SAN MARZANO MARINARA SAUCE 45

SPINACH-FILLED POTATO GNOCCHI, WILD MUSHROOMS, ZUCCHINI, CHERRY TOMATOES, AGED PARMESAN, CHARDONNAY CREAM SAUCE 29

BAKED CANNELLONI, SPINACH & RICOTTA-FILLED ROLLED PASTA, TOMATO-BASIL CREAM SAUCE, PARMESAN CHEESE 28

(ALLOW 10-MINUTES)

CHICKEN, LAMB & VEAL

*CAST IRON HALF CHICKEN, PETALUMA FREE-RANGE CHICKEN, FINGERLING POTATOES, HEIRLOOM CARROTS, CIPOLLINI ONIONS, MUSHROOMS 33

*RACK OF USDA PRIME COLORADO LAMB, PORT SAUCE, MONTEREY JACK POTATOES, FRIED ONION STRAWS  TWO-BONE 44 FOUR-BONE 60

VEAL CARDINALE ~ Since 1968, DELICATE FLAVOR OF LOIN OF NATURAL RAISFD VEAL & PETITE MAINE LOBSTER TAIL, COMBINED IN SAUCE EXTRAORDINAIRE, MONTEREY JACK POTATOES, SAUTÉED ASPARAGUS & BUTTERED BABY CARROTS 49

WE FEATURE THE BEST USDA PRIME & CHOICE AGED BEEF

OUR STEAKS COME FROM CORN FED CATTLE AND ARE HAND PICKED AND AGED 50-60 DAYS TO ENSURE THEIR FLAVOR AND TENDERNESS.

Surf & Turf

Prime Filet Mignon, 6 oz., Demi Sauce & Maine Lobster Tail, Sautéed Seasonal Vegetables, Monterey Jack Potatoes, Drawn Butter Mkt. Price

*Prime Filet Mignon, 6 oz., BÉARNNAISE SAUCE, ROASTED POTATOES, FRIED ONION STRAWS 58

*Prime Boneless Rib Eye Steak, 18 oz., TRUFFLE BUTTER, ROASTED POTATOES, FRIED ONION STRAWS 63

Medallions of Filet Mignon, PÉRIGOURDINE, MASHERD POTATOES, SAUTÉED BROCCOLINI & MUSHROOMS, TRUFFLE DEMI CREAM SAUCE 46

*Add one or two 8 oz. MAINE LOBSTER TAIL TO ANY STEAK OR CHOP Mkt. Price

* (Add Crab Cake Crust or Prawns 15)

*SIDES

Monterey Jack Potatoes 10  Sautéed Garlic Butter Mushrooms 11
Garlic Mashed Potatoes 8  Chive Risotto or Vegetable of the Day 8
Sautéed Salinas Valley Spinach 10  Sautéed or Crispy Onions 8

FRIDAY & SATURDAY

*Prime Rib Au Jus

Boneless Succulent Prime Rib Seasoned to Perfection, Eight-Hour Slow Roasted and Served Medium Rare; Mashed Potatoes, Vegetable Medley & Horseradish Cream

12 oz. Regular Cut 42  16 oz. Chef’s Cut 52

(SUBJECT TO AVAILABILITY)

Consumer Advisory: Be aware some items on our menu may contain raw products, and unless otherwise requested, meats on our menu are cooked to medium.

Executive Chef Mario Garcia  Executive Sous Chef Pete Martinez

Water will be served by request only, please ask your server.  Gluten sensitive marked above with *

9-7-30