

APPETIZERS

Fried Calamari 7.95

Fresh Fish Taco 5.95

Fried Clams 7.95

Shrimp and Crab Pot Stickers 8.95

Vegetarian Pot Stickers 7.95

Shrimp Quesadilla 8.95

California Crab Cake

A combination of shrimp, crab and lobster 7.95

Lobster and Chicken Taquitos

Served with guacamole and salsa 7.95

Cajun Popcorn Shrimp 7.95

Spicy Fried Calamari 8.95

Hawaiian Ahi Poki**

Traditional or seared 9.95

Fresh Ahi Tuna Sashimi** 10.95

Classic Prawn Cocktail 12.95

Shrimp Scampi

With garlic cream sauce 12.95

Tuna Tartare**

Garnished with flying fish roe and wasabi drizzle 12.95

Fresh Blackened Ahi Sashimi** 12.95

Dungeness Crab Cocktail 16.95

Mesquite Wood Grilled

Artichoke 8.95

SOUPS

Add a bread bowl for 1.95

Creamy Lobster Bisque

Topped with a puff pastry 8.95

Cup of Lobster Bisque 5.95

Boston Clam Chowder 6.95

Manhattan Clam Chowder 6.95

SALADS

Our dressing choices are:

Honey Mustard, Bleu Cheese, Creamy Ranch, Italian, Balsamic Vinaigrette, Thousand Island

Caesar Salad

Sm. 4.95, Lg. 7.95

With Mesquite grilled chicken 14.95

With Mesquite grilled prawns 16.95

Apple-Pecan Salad

Served with crumbled bleu cheese and balsamic vinaigrette 9.95

With Mesquite grilled chicken 14.95

With Mesquite grilled prawns 16.95

Asian Style Chopped Salad

Tossed in citrus shallot vinaigrette

With Mesquite grilled chicken 14.95

With Mesquite grilled prawns 16.95

Seared Ahi Tuna Salad Niçoise**

Baby spinach, fresh tomatoes, diced potatoes, Kalamata olives, haricot vert 15.95

Traditional Seafood Louie

With bay shrimp 17.95

With Dungeness Crab 21.95

Combination of bay shrimp and Dungeness Crab 19.95

Mesquite Grilled

Seafood Caesar

Blackened prawns and

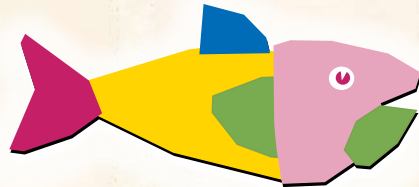
Dungeness Crab meat on a

Mesquite braised Romaine stack 18.95

For your convenience we offer

FREE INTERNET ACCESS

DELIVERY • TAKEOUT



ENTERPRISE FISH CO.

HOUSE SPECIALTIES

Mixed Seafood Grill

A combination of shrimp, scallops, fresh fish and vegetables, mesquite wood grilled on a skewer 21.95

Cioppino

A combination of shrimp, Alaskan King Crab, fresh fish, scallops, clams and mussels served in a spicy tomato sauce 24.95

Alaskan King Crab Legs (1.5 lb) 42.95

California Crab Cakes

Sautéed crab cakes made of lobster, crab and shrimp served with a mustard Creole sauce 18.95

Spicy Cajun Jambalaya

Served with cornbread and honey butter 19.95

Scallop Risotto

Prime pan seared day boat Canadian scallops served over a creamy seasonal vegetable risotto 21.95

TRADITIONAL FAVORITES

Mesquite Grilled Prawns

Served with our spicy garlic butter 21.95

Shrimp and Scallop Skewer 21.95

Fresh Fish Tacos

Served with fresh guacamole and salsa 15.95

Golden Fried Coconut Shrimp 21.95

Golden Fried Fish 16.95

Mixed Golden Fried Seafood Platter
Coconut shrimp, fresh fish, eastern scallops and calamari 21.95

Double Chicken Breast (10 oz)

Brushed with teriyaki and topped with grilled pineapple 15.95

Except as noted, entrées are mesquite wood grilled and served with your choice of two:

Our house salad, coleslaw, rice pilaf, potato Romano, clam chowder, baked potato, French fries, grilled vegetables or fresh broccoli.

Substitute

Our Caesar salad for a 1.95
candied apple-pecan salad for 2.95
ginger infused brown rice for 1.50
cup of lobster bisque for 2.95

To blacken any fish

add 2.00

served with fire roasted corn relish

LOBSTER AND STEAKS

We serve only the finest Certified Angus Beef

Live Maine Lobster MP

West Australian Lobster Tail (11 oz) 47.95

Filet Mignon (8 oz) 34.95

Top Sirloin (8 oz) 21.95

Kansas City Cut

New York Steak (14 oz) 29.95

Top Sirloin (8 oz) and

Spicy Garlic Prawns 28.95

West Australian Lobster Tail (11 oz) and Top Sirloin (8 oz) 59.95

Live Maine Lobster (2 lbs*) and

Top Sirloin (8 oz) 57.95

(*approximately)

West Australian Lobster Tail (11 oz) and Filet Mignon (8 oz) 69.95

SEAFOOD PASTAS

All pasta entrées are served with a freshly tossed green salad or a cup of chowder

Shrimp and Scallop Fettuccine

Mexican shrimp and bay scallops in our light garlic cream sauce 19.95

Grilled Salmon and Ravioli

In a lobster cream sauce 21.95

Sicilian Style Seafood

With shrimp, calamari and fresh mussels in our spicy tomato sauce served over penne pasta 19.95

Linguine and Clams

Fresh steamed clams in a light tomato broth, garlic, and white wine. 19.95

SANDWICHES

Served with french fries and coleslaw

Fresh Fish Sandwich 12.95

Hamburger 10.95

Blackened Ahi Sandwich**

Served with our mustard creole sauce 12.95

Chicken Sandwich

Mesquite grilled chicken breast, ripe avocado, seasonal tomato, red onion, crisp lettuce and smoked bacon on a potato bun 10.95

Tuna Melt

Served with red onion, tomato and cheddar cheese 9.95

FRESH SHELLFISH

All of our live shellfish comes from cold water and is state certified and inspected.

Fresh Puget Sound Manila Clams

Steamed with white wine and fresh garlic 12.95

Fresh Mussels

Ask your server for seasonal selections. Steamed with white wine and fresh garlic 12.95

Fresh Oysters**

Ask your server for seasonal selections.

Oysters Rockefeller

Available at dinner 12.95

Visit Us Online

www.enterprisefishco.com

GIFT CARDS AVAILABLE

Chef's split plate charge 5.00. Gratuity and local taxes are not included in the menu price (except as noted).

We don't mind if you smoke-but please outside ONLY. Credit cards welcome.

* Some items may be made or come in contact with peanuts, peanut oil, tree nuts, soy, or wheat. ** These items are served raw or rare.

SELECTED BOTTLED WATERS

Voss Norwegian still water (800 ml).....	6.00
S.Pellegrino Italian sparkling spring water (1 liter)	6.00
Fiji Water Natural Artesian (1 liter)	6.00

WINES BY THE GLASS

	glass	bottle
Enterprise Fish Co., Chardonnay	7.50	28.00
Sterling, Chardonnay	8.00	30.00
Santa Barbara Winery, Chardonnay	8.50	32.00
Summerland, Chardonnay	9.00	34.00
Babcock, Chardonnay	10.50	40.00
Cambria, Chardonnay	11.00	42.00
Beckmen, Sauvignon Blanc	8.00	30.00
Oyster Bay, Sauvignon Blanc	9.00	34.00
Ferrari Carrano, Fume Blanc	9.50	36.00
Cavit, Pinot Grigio	7.00	26.00
Ecco Domani, Pinot Grigio	8.00	30.00
Enterprise Fish Co., White Zinfandel	6.50	24.00
Coppola, "Sofia" Rose	9.00	34.00
Firestone, Riesling	7.00	26.00
Enterprise Fish Co., Cabernet Sauvignon	8.00	30.00
Avalon, Cabernet Sauvignon	8.50	32.00
Justin, Cabernet Sauvignon	11.50	44.00
Red Rock, Merlot	7.50	28.00
Rutherford Vintners, Merlot	9.00	34.00
Santa Barbara Winery, Pinot Noir	8.50	32.00
Taz, Pinot Noir	11.00	42.00
Cellar 8, Zinfandel	8.00	30.00
Qupe, Syrah	10.00	38.00

DRAUGHT BEER

	12 oz.	20 oz.
Coors Light	3.50	5.00
Firestone Ale	4.50	6.25
Sierra Nevada	4.50	6.25
Fat Tire	4.50	6.25
Enterprise Honey Blonde	4.50	6.25
Black Butte Porter	4.50	6.25
Widmer Hefeweizen	4.50	6.25
Stella Artois Lager	4.50	6.25

BOTTLED BEER

Miller Genuine Draft	4.00
Bud Light.....	4.00
Budweiser	4.00
Michelob Ultra (Low Carb)	4.00
Buckler Non-Alcoholic.....	4.00
Corona	4.95
Pacifico	4.95
Samuel Adams	4.95
Amstel Light	4.95
Heineken	4.95
Sapporo	4.95
Red Stripe	4.95
Guinness.....	4.95
Newcastle.....	4.95

SELECT MICROBREWS

Humboldt Hemp Ale	5.00
Anderson Valley Boont Amber.....	5.00
Blue Moon Belgium White Ale	5.00
Chimay.....	7.50
Belmont Brewery Strawberry Blonde.....	22 oz. 7.50

CHARDONNAY

Enterprise Fish Company, Central Coast.....	28.00
Tobin James, Paso Robles	29.00
Sterling, Central Coast	30.00
Santa Barbara Winery, Santa Barbara County	32.00
Robert Hall, Paso Robles	32.00
Kendall Jackson, Central Coast	33.00
Summerland, Santa Barbara County	34.00
Qupe, Santa Barbara County	36.00
Sanford, Santa Barbara County	36.00
Fess Parker, Santa Barbara County	37.00
Babcock, Santa Barbara County	40.00
Cambria, "Katherine's Vineyard" Santa Maria Valley	42.00
Au Bon Climat, Santa Barbara County	42.00
Du Nah, "De Dees" Sonoma Coast	52.00
Grgich Hills, Napa Valley.....	58.00
Far Niente, "Nickel & Nickel" Napa Valley	67.00

CHAMPAGNE & SPARKLING WINES

Charles de Fere, "Reserve" France	47.00
Pommery, Grand Brut, France	50.00
Moet & Chandon, White Star, France.....	57.00
Laurent Perrier, Brut, France.....	67.00
Veuve Clicquot, "Yellow Label" France	68.00
Dom Perignon, France	225.00
Moet & Chandon, "White Star" Brut France (Half bottle)...	30.00
Veuve Clicquot, "Yellow Label" France (Half bottle)	35.00
Segura Viudas Estate Brut, Spain (Split)	8.00
Mumm Brut Prestige, Sparkling Wine, Napa Valley (Split)	10.00

SAUVIGNON BLANC

Santa Barbara Winery, Santa Barbara County	26.00
Brander, Santa Ynez Valley	28.00
Beckmen, Santa Barbara County	30.00
Morgan, Monterey	32.00
Oyster Bay, New Zealand	34.00
Groth, Napa Valley.....	36.00
Honig, Napa Valley	37.00

OTHER WHITE WINES

Enterprise Fish Company, White Zinfandel.....	24.00
Firestone, Riesling, Santa Barbara County	26.00
Cavit, Pinot Grigio, Italy.....	26.00
Tobin James, Johannisberg Riesling, Monterey	28.00
Ecco Domani, Pinot Grigio, Italy.....	30.00
Coppola, "Sofia" Rose, Carneros.....	34.00
Ferrari Carrano, Fume Blanc, Sonoma	36.00
Caymus Conundrum, Monterey	37.00

MERLOT

Red Rock, Central Coast	28.00
Rutherford Vintners, Napa Valley.....	34.00
Rancho Sisquoc, Santa Barbara County.....	36.00
Rutherford Hill, Napa Valley	42.00
Silverado, Napa Valley	44.00
Merryvale Reserve, Napa Valley.....	75.00

PINOT NOIR

Santa Barbara Winery, Central Coast	32.00
Tolosa, "Estate" Edna Valley.....	36.00
Taz, Santa Barbara County	42.00
Argyle, Willamette Valley, Oregon	44.00
Summerland, Bien Nacido, Santa Maria Valley.....	48.00
Au Bon Climat, Santa Maria Valley	48.00
Sanford, Santa Rita Hills.....	58.00
Whitcraft, California.....	60.00
Demetria, Jours de Bonheur, Santa Rita Hills	60.00
Fiddlehead 728, Santa Rita Hills	62.00

CABERNET SAUVIGNON

Enterprise Fish Company, Central Coast.....	30.00
Avalon, Central California	32.00
BV, Central Coast.....	32.00
Justin, Paso Robles.....	44.00
BV Rutherford, Napa Valley.....	46.00
Brander Reserve, Santa Ynez Valley.....	64.00
Groth, Napa Valley.....	77.00
Jordan, Alexander Valley	78.00
Silver Oak, Alexander Valley.....	90.00
Caymus, Napa Valley.....	97.00

OTHER REDS

Cellar 8, Zinfandel, North Coast.....	30.00
Michael David 7 Deadly Zins, Zinfandel, Lodi.....	36.00
Bridlewood, Syrah, Central Coast	36.00
Beckmen, Grenache, Santa Barbara County.....	38.00
Qupe, Syrah, Santa Barbara County	38.00
Zaca Z Cuvee, Santa Ynez Valley	40.00
Rusack, Syrah, Santa Barbara County.....	58.00
Stags Leap, Petite Syrah, Napa Valley.....	60.00

HALF BOTTLES OF WINE

Ruffino, Chianti, Italy.....	13.00
Castoro Cellars, Cabernet Sauvignon, Paso Robles.....	14.00
Edna Valley, Chardonnay, SLO County.....	17.00
Kendall Jackson, Chardonnay, Lake County	18.00
Murphy-Goode, Fume Blanc, Sonoma County.....	20.00
Sonoma-Cutrer, Chardonnay, Russian River	20.00
J. Lohr, Cabernet Sauvignon, Seven Oaks	20.00

We proudly offer a wide selection of wines made right here in Santa Barbara County. If you find a wine that you would like to learn more about, please ask your server for information and a free map of our local wineries.