

Tuesday, July 21, 2009

DINNER MENU

FULTON'S COMBINATIONS AND STEAK

Unique recipes, handed down from fishermen and fish-lovers alike...from all over the globe

**ALASKA KING CRAB CLAWS AND
SOUTH AFRICAN LOBSTER TAIL**

¾ lb. King crab claws and grilled cold water lobster tail,
with red skin potatoes and drawn butter 51.95

FILET OF BEEF OSCAR

Charcoal-grilled, 8 oz center cut of Angus beef,
with blue lump crab meat, béarnaise sauce,
and fresh asparagus 43.95

FILET MIGNON

Charcoal-grilled, 8 oz center cut of Angus beef, with
rosemary demi glaze 39.95

FULTON'S CRAB HOUSE SEAFOOD TRIO

A taste of everything: perfectly seasoned wahoo, grilled
shrimp and a super lump crab cake with lemon butter
and Yukon gold whipped potatoes 39.95

**LOUIE FULTON'S ULTIMATE CRAB
AND LOBSTER EXPERIENCE FOR TWO**

Our specialty combination: a feast of steamed crab
and lobster. Alaska king crab, snow crab,
Dungeness crab and 1 ¼ lb. Maine lobster,
with hash browns and grilled asparagus
41.95 per person, minimum two people, please

CAPTAIN'S CHOICE PRIXE FIXE MENU

Choice of cup of soup or salad:

Asparagus soup Mixed greens Caesar salad

Choice of entrée served with vegetable of the day:

Prime rib Free range chicken Grilled mahi mahi

Choice of dessert:

Cheesecake Key lime pie

32.95 per person

Add a glass of Fulton's White or Red Wine 5.00

NEW YORK STRIP

Charcoal-grilled, 12 oz cut of Angus beef,
with rosemary demi glaze 37.95

**Or make your own surf-and-turf combination or side
by adding one of these perfectly paired items:**

- With Alaska king claws, add 24.95
- With Alaska king crab legs, add 19.95
- With grilled Pacific shrimp, add 9.95
- With South African cold water lobster tail, add 24.95
- With Baked potato, add 4.95
- With Loaded baked potato, add 6.95

SIGNATURE SHELLFISH: CRAB AND LOBSTER

ALASKA KING CRAB CLAWS

A house specialty: Meaty claws, featuring 1 ½ lb.
of the sweetest, firmest crab meat, served
steamed with red skin potatoes 51.95

BLUE CRAB CAKES

Sautéed super lump crab cakes,
with mustard sauce 29.95

LOBSTER NARRAGANSETT

A fisherman feast. A whole 1 ¼ lb. Maine lobster, oven
roasted, and stuffed with tender shrimp and scallops
served with red skin potatoes 44.95

ALASKA KING CRAB LEGS

A Fulton's Family Favorite: 1 ¼ lb. of sweet and
succulent, perfectly steamed, king crab legs
served with red skin potatoes 39.95

DUNGENESS CRAB LEGS

With red skin potatoes 1¼ lb. 27.95

SNOW CRAB

With red skin potatoes 1¼ lb. 26.95

OTHER FULTON'S FAVORITES

SEAFOOD CIOPPINO

Our version of a San Francisco classic. With king crab,
shrimp, clams, mussels, scallops and fresh fish in
tomato herb broth, served over linguine 35.95

GRILLED SHRIMP

With sautéed broccoli 23.95

FRIED SEAFOOD COMBINATION

Popcorn shrimp and Pacific cod, batter fried
served with french fries 27.95

FREE-RANGE CHICKEN BREAST

With sautéed broccoli 19.95

DAYBOAT FRESH FISH AND DAILY CHEF SELECTIONS

Fresh fish are charcoal-grilled unless otherwise stated, served with one of the following sauce choices

Roasted Red Pepper Cream

Tomato Cilantro

Orange Soy Glaze

GRILLED PACIFIC SWORDFISH

With salsa verde and fried leeks. Served with
sugar snap peas, corns and red peppers 29.95

CHEF'S PRIME RIB AND PACIFIC SHRIMP

Oven roasted, 12 oz cut of Angus beef served
with horseradish cream sauce 34.95

ALASKA COPPER RIVER WILD SOCKEYE SALMON

High oil content, large flake and rich buttery flavor
Salmon are gill net caught in the Copper River a 300
mile stretch of pristine glacier-fed waters 32.95

PETERSBURG WILD HALIBUT

Mild, large flake and buttery flavor an Alaska favorite
Line-caught off the coast of Alaska by fisherman
Robert Nouba on the King Boat 27.95

MAUI BIG EYE TUNA FILET

Barrel steak cut, firm full flavored the king of tuna
Line-caught off the coast of Hawaii by fisherman
Tufa Penatani on the Pipeline Fishing Fleet 32.95

KEY WEST MAHI MAHI

Firm texture nutty sweet flavor
Line-caught off the coast of Florida Keys by fisherman
Edward Solarez on the Constellation Boat 28.95