



ON THE PIER • VENTURA, CALIFORNIA



Ventura's Seafood Tradition Since 1981

- Refreshing Ocean Air
- Spectacular Sunset View
- The Freshest Seafood Available on our patio and in our dining room
7 days a week

PLEASE CALL (805) 643-4783

www.ericericssons.com

APPETIZERS

Ceviche

Fresh white fish marinated in mixed citrus juices,
onion and cilantro served with chips. \$13.00

Shrimp Caliente

Shrimp sautéed with Sriracha and fresh garlic served over a bed of cabbage with chips. \$12.00

Seafood Cakes

Two cakes topped with roasted red bell pepper aioli. \$13.00

Goat Cheese and Roasted Garlic

Warm goat cheese and garlic topped with pesto sauce and tomato.
Served with warm bread \$12.00

Tuna on Fire

Fresh Ahi SEARED RAW with a black peppercorn crust served Sashimi style with a
VERY HOT Asian red pepper sauce and soy-ginger lime dipping sauce. \$13.00

Shrimp Cocktail

Jumbo succulent shrimp served chilled with house made cocktail sauce. \$13.00

Steamed Clams

Steamed in a garlic and white wine broth. \$12.00

Oysters on the 1/2 Shell

Freshly shucked oysters served on the 1/2 shell - 1/2 Dozen \$12.00 Dozen - \$22.00

Steamed Mussels

Steamed in a garlic, butter and white wine broth.
1/2 pound \$9.00 Full pound \$15.00

From the Fryer

Calamari or Popcorn Shrimp \$9.00 - prepared in a cornmeal batter.

Coconut shrimp

Served with curry dipping sauce \$9.00

Baked Seafood, Artichoke and Spinach dip

Chopped scallops, shrimp, red bell pepper, spinach, artichoke and jack cheese,
Served with warm bread. \$13.00

NO SUBSTITUTIONS PLEASE

LUNCH SPECIALS

Cajun Salmon Salad

Charbroiled Cajun salmon served over baby spinach tossed with tomatoes, sweet onions, olives, and our Italian vinaigrette dressing. \$9.99

Spicy Asian Shrimp Salad

Greens, shredded cabbage, carrots, cucumber, and mandarin oranges, drizzled with a toasted sesame dressing. \$9.99

Salmon or Ahi Roll

Seared RAW Ahi tuna or grilled Salmon with avocado, radish sprouts, cucumber, and soy ginger lime sauce wrapped in a tortilla and drizzled with wasabi cucumber dressing. \$9.99

Old Fashioned Fish Sandwich

Cornmeal battered fried white fish with lettuce, dill pickles, and tartar sauce. Served with choice of coleslaw or fries. \$9.99

Toasted Tuna Melt

Solid white Albacore tuna salad with melted cheese, lettuce and tomato served open face on a toasted bun. Choice of coleslaw or fries. \$9.99

“Just Fish Tacos”

Three Baja style fried fish tacos with shredded cabbage and spicy tartar sauce. \$9.99

Clams and Fettuccini

Served in a white wine sauce with a touch of cream \$9.99

Santa Cruz Burrito

Chef's choice of fish, pinto beans, rice, cabbage, sliced avocado, shredded jack cheese and salsa wrapped in a flour tortilla and covered with tomatillo cream. \$9.99

Baja Taco and Stuffed Chili

Fried snapper with cabbage and spicy tartar sauce with a crab, shrimp, cheese, and cilantro stuffed chili. \$9.99

Soup and Salad

Bowl of Caldo de Pescado or New England clam chowder with a mixed green salad. \$9.99

FISH SELECTIONS

All fish served with your choice of fresh vegetables and rice pilaf or fries **OR served over a garden or Caesar salad.**

Salmon \$11.99

Farm raised salmon charbroiled and finished with a cucumber dill sauce.

Mahi-Mahi \$11.99

Charbroiled and finished with a fruit salsa.

Local Halibut \$12.99

Pan seared and finished with chive lemon herb butter.

NO SUBSTITUTIONS PLEASE

Create your own plate \$9.99

Two Piece Fish and Chips

Regular or jalapeño batter

or

One Seafood Cake and Slaw

Topped with roasted red bell pepper aioli

Served with your choice of one:

-cup of soup-

-small mixed green salad-

Half Sandwich \$9.99

Albacore Teriyaki Sandwich

Grilled albacore, pineapple, lettuce, tomato, and sweet onion with a teriyaki glaze.

Grilled Veggie

Fresh Portobello mushroom, onion, zucchini, tomato, melted cheese, and fresh basil mayonnaise.

Old Fashioned Fried Fish

Cornmeal battered fried white fish with lettuce, dill pickles, and tartar sauce.

Salmon Sandwich

Charbroiled Salmon with avocado, lettuce, tomato, onion, and cucumber dill sauce.

Santa Fe Chicken

Charbroiled marinated chicken breast with onion, Pasilla Chili, cheese, and a mild chipotle mayo.

Includes choice of one....

Cup of soup, small salad, slaw or fries

NO SUBSTITUTIONS

PASTAS

Shrimp Scampi

Jumbo Shrimp sautéed with butter, garlic, and citrus juices.
Served over pasta with a side of fresh vegetables. \$20.00

Scallops or Chicken Breast Picatta

Pan seared and finished with a white wine, lemon, caper and butter sauce.
Served over pasta with a side of fresh vegetables. \$20.00

Vegetable Pasta

Charbroiled onion, tomato, bell pepper, zucchini and mushroom in a creamy walnut pesto or tomato basil. \$14.00 *Add Charbroiled Chicken \$5.00 or Shrimp \$7.00

Shellfish Pasta

Jumbo shrimp, black mussels and littleneck clams served over pasta
in a tomato, basil, garlic cream sauce. \$20.00

ENTREES

Grilled Stuffed Chilis

Two roasted Pasilla chilies stuffed with shrimp, crab, Jack cheese, and cilantro
finished with tomatillo cream sauce served with corn tortillas and rice pilaf. \$15.00

Chicken, Salmon or Shrimp Tacos

Two tacos, charbroiled or fried, wrapped in corn tortillas with mild
Chipotle sauce, salsa, cabbage, and cheese served with beans. \$15.00

Clam Bake or Mexican Style Cioppino

King Crab, jumbo shrimp, clams, mussels, jumbo scallops and
fresh fish in a rich tarragon broth or spicy tomato broth. \$23.00

Lobster Tail

Lobster Tail prepared to perfection served with drawn butter served
with choice of rice pilaf or potatoes and vegetables. MARKET PRICE

Jumbo King Crab Legs

Poached in herbs, served with drawn butter
served with rice pilaf or potatoes and vegetables. MARKET PRICE

Harris Ranch New York Steak

Charbroiled 10 oz. Harris Ranch Natural Black Angus New York
served with rice pilaf or potatoes and vegetables. \$32.00

Flat Iron

Charbroiled 6 oz. Flat Iron served with
rice pilaf or potatoes and vegetables. \$22.00

FROM THE FRYER

Served with French Fries and coleslaw with a choice of Tartar or Cocktail Sauce
Choice of batter: Regular or Jalapeño

Fish n' Chips. \$14.00

Halibut n' Chips. \$21.00

Shrimp n' Chips. \$16.00

Seafood Combo n' Chips. \$21.00

SOUPS AND SALADS

New England Clam Chowder *OR* Caldo de Pescado

Cup \$5.00 Bowl \$7.00 Bread Bowl \$9.00

Southwest BBQ Chicken Salad

Charbroiled marinated chicken, onions, Pasilla chili, corn and black beans tossed in Southwestern Ranch dressing topped with tortillas strips and avocado drizzled with BBQ sauce. \$15.00

Shrimp Louie Salad

Bay Shrimp, hardboiled egg, avocado, and tomato served on butter lettuce with Thousand Island dressing. \$15.00

Cajun Salmon Salad

Charbroiled Cajun Salmon served over baby spinach tossed with tomatoes, sweet onions, olives, and our Italian vinaigrette dressing. \$14.00

Spicy Asian Shrimp Salad

Shrimp sautéed with garlic and spicy Asian red pepper sauce over mixed greens and cabbage with carrots, cucumber, mandarin oranges and a toasted sesame dressing \$14.00

Caesar or Mixed Greens Salad

Small \$4.25 Large \$8.00

*ADD –Chicken \$5.00, Salmon \$6.00, Ahi \$6.00, Shrimp \$7.00, or Steak \$10.00

SANDWICHES

Served with choice of French Fries, Coleslaw, or Mixed Greens

Salmon or Ahi Roll

Seared RARE Ahi tuna or grilled salmon with avocado, radish sprouts, cucumber, rice, and soy ginger lime sauce wrapped in a tortilla and drizzled with wasabi cucumber dressing. **NO SIDE** \$12.00

Albacore Teriyaki Sandwich

Grilled albacore, pineapple, lettuce, tomato, and sweet onion with a teriyaki glaze. \$14.00

Santa Fe Chicken Sandwich

Charbroiled marinated chicken breast with onion, Pasilla chili, cheese and mild chipotle mayo on a whole wheat bun. \$13.00

Ahi Sandwich

Seared RARE Ahi tuna, avocado, radish sprout and wasabi wasabi cucumber dressing on a wheat bun. \$14.00

Grilled Vegetable Sandwich

Fresh Portobello mushroom, onion, zucchini, tomato, melted cheese, and fresh basil mayonnaise on a whole wheat bun. \$13.00

Pier Cheese Burger

Angus Burger charbroiled to order with all the trimmings served on a whole wheat bun. \$13.00

Salmon Sandwich

Charbroiled Salmon with avocado, lettuce, tomato, onion and cucumber dill sauce on a whole wheat bun. \$14.00

NO SUBSTITUTIONS PLEASE