



# SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER  
Chef de Cuisine Tyson Podolski

## OYSTER BAR

Grand Seafood Tower\* - 48

Jumbo Shrimp Cocktail - 15

Line Caught Tuna Sashimi with Pickled Radishes, Sesame Vinaigrette  
Summer Winter Greens\* - 19

Slow Smoked Alaskan King Salmon, Preserved Lemon Cream,  
Cucumber, Middle Eastern Bread - 16

## OYSTERS ON THE HALF SHELL\*

- 3.50 Each

1/2 Dozen - 19

Dozen - 35

## CLAMS ON THE HALF SHELL\*

- 2.50 Each

1/2 Dozen - 14

Dozen - 26

## CHOICE OF SAUCES

Red Wine Herb Mignonette  
Cocktail Sauce

Spicy Chili-Mint Sauce  
Orange-Tabasco Sauce

## SMALL BITES

INDIVIDUAL OR "PICNIC BASKET"

EACH ITEM - 3.50

Selection of Olives with  
Herbs and Olive Oil

Jerusalem Style Hummus  
With Warm Pine Nuts  
Green Tomato Pickles

Syrian Chilled Cauliflower  
With Mint and Farmers Cheese

Dilly Beans

"Strange Flavored" Eggplant

Spicy Peanuts

Coleslaw with Caraway Seeds

Spicy Cucumbers and Chilies  
Pickled Carrot and Diakon

Fava Beans in Yogurt and Parsley  
Egg Salad with Parsley, Onions and  
Dried Spices

## MEDIUM BITES

- Yam Fries with Yogurt Raita - 9  
Clark's Crab Cakes with Remoulade and Cole Slaw - 13  
Warm Local Goat Cheese with Bay Leaves and Corriander with Toast Points -14  
Arrows Classic Peking Duck with Hoisin and Traditional Condiments - 11  
Lobster Pizza with Basil, Mascarpone, Tomatoes, and Summer Winter Micro Greens -17  
Maine Shrimp Beignets with Wild Maine Blueberry Sauce and Pink Peppercorn Vinaigrette -15  
Calamari with Harissa Aoli - 15  
Crab Chowder with Corn and Celery -12

## SALAD BITES

- SW Salad Bowl with Herbs and a Selection of Vinegars and Oils - 10  
Garden Chopped Salad with Three Lettuces, Avocado, Jack Cheese, Cucumber, Tomatoes, Chick Peas, Sunflower Seeds, Red Wine Vinaigrette - 10  
Garden Romaine Lettuce with Massachusetts Blue Cheese - 9.50  
(Add Arrows' Spicy Pecans - 4.00)  
Burmese Salad with Three Noodles, Fried Split Peas, Fried Shallots, Peanuts, Tea Leaves and Creamy Chili Vinaigrette - 14  
Arrows Smoked Trout with Shaved Asparagus, Lemon, Olive Oil, and Toasted Hazelnuts -14

## BIG BITES

- Olive Oil Poached Tuna Salad Sandwich with Spiced Onions, Remoulade and French Fries - 11  
Turkey and Avocado Sandwich with Bacon, Jack Cheese, Mango Chutney and French Fries - 12  
Chiang Mai Style Shrimp Curry with Fried Noodles, Peanuts, Fried Shallots and Asian Herbs - 14  
Grilled Cheese and House Made Cream of Tomato Soup - 10  
House Made Corn Beef Rubeen on Rye Toast with French Fries - 12  
Fish Tacos with Salsa and Ancho Mayonnaise - 12  
SW Cheeseburger with French Fries\* - 11  
SW Lobster Roll with French Fries - 19.5  
Kobe Burger with Truffle Aioli and French Fries\* - 20  
Plank Roasted Fish with Mom's Sauce and French Fries\* - 23  
Braised Baby Back Ribs with Molasses-Chipotle Glaze, Summer Fruit Chutney and French Fries - 24  
Line Caught Yellowfin Tuna with Numb and Hot Sauce and Jasmine Rice\* - 30  
Grilled New York Strip Steak with French Fries\* - 34

**Don't have time for two courses??  
Substitute a small Garden Chopped Salad or a cup of our Tomato Soup  
for your French Fries for only \$4!!**

*\*These items may be prepared raw, undercooked, or may be cooked to your specifications*

*Summer Winter Restaurant supports the Monterey Bay Aquarium “Seafood Watch”*