

Menu



MUST HAVES

- SOFT AND SALTY ROLLS WITH LOBSTER BUTTER \$8
- CHIPS AND SPICED MAINE LOBSTER DIP \$10 - spicy lobster dip, housemade potato chips
- CRISPY SHRIMP POPS \$9 - pepperoni, mozzarella, basil, sweet shrimp, spicy tomato sauce

RAW BAR

- OYSTERS \$3 Each - horseradish, lemon, hot sauce
- CHILLED SHRIMP \$10 - peeled shrimp, chilled, spiked cocktail sauce
- CHILLED POACHED LOBSTER (1/2 LOBSTER) \$25 - mustard sauce, drawn butter
- TUNA POKE \$15 - served with house-cut tortilla chips
- DAILY CRUDO \$MP - served raw with olive oil, citrus, soy and sea salt
- SEAFOOD COCKTAIL \$14 - scallops, shrimp, calamari, spicy tomato broth

SMALLER

- DEL PACIFICO SHRIMP “SLIDER” \$13 - marinated cucumber, romaine, creamy lemon herb sauce
- CRAB TOTS \$14 - mustard sauce, buffalo sauce, sliced carrots
- PETIT LOBSTER CORNDOGS \$16 - creamy lemon herb sauce, New England lobster
- SURF N TURF BALLS \$12 - potato, shrimp, braised beef, smoked mozzarella
- ANGRY LOBSTER POCKET \$14 - spicy New England lobster, phyllo dough, herb sauce
- CRISPY CALAMARI \$12 - traditional calamari, spicy red sauce, crispy capers
- BAJA FISH TACO \$12 - grilled or fried seasonal fish, red cabbage, avocado creme, red onion, cilantro
- CLAM CHOWDER \$9/\$13 - creamy New England clam chowder topped with thick bacon

SALADS

- HAND-PICKED LETTUCES \$8/\$12 - tomato, cucumber, fennel, marinated onion, white balsamic vinaigrette
- CAESAR \$13 - housemade dressing, white anchovy, garlic croutons, parm
- ADD CHICKEN \$6 | ADD SHRIMP \$8 | ADD SALMON \$10
- CHOPPED VEGETABLE \$14 - carrots, zucchini, broccoli, cauliflower, organic lettuces, ancient grains, white balsamic vinaigrette
- POWERHOUSE STEAK SALAD \$22 - filet, aged parmesan, quinoa, avocado, almonds, tomato, spinach, vinaigrette
- MANGO SHRIMP SALAD \$18 - romaine, tomato, lime, red onion, crispy corn tortilla, pumpkin seed
- CHICKEN SALAD \$16 - traditional chicken salad, grilled rustic bread, mixed lettuces

HANDHELDS

- COMES WITH FRIES OR SALAD
- SIMPLE BURGER \$12 - smashed patty, aged cheddar, brioche bun, lemon herb sauce
- JR. BACON CHEESE BURGER \$16 (ADD LOBSTER \$\$) - simple burger with 6 slices of bacon
- JERSEY BURGER \$16 - simple burger with Taylor Ham (pork roll)
- ULTIMATE BLT \$18 - sourdough, creamy lemon mayo, fat tomato slices, romaine, beautiful bacon
- GRILLED CHICKEN MELT \$14 - sourdough, organic chicken, lettuce, tomato, tiger sauce
- TWO HANDED FISH SANDWICH \$16 - grilled or fried seasonal fish, lettuce, tomato, slaw
- BACON WRAPPED LOBSTER DOG \$18 - Served with a Pepper Pickle Relish.

FROM THE GRILL (À LA CARTE)

- SIMPLY GRILLED/GRIDDLED WITH YOUR CHOICE OF SAUCE
- CALICO PLATE (SEASONALLY CHANGING SEAFOOD) \$MP
- BACON “STEAK” \$18
- SALMON \$22
- DEL PACIFICO WILD SHRIMP \$22
- GARLIC SHRIMP SKILLET \$22
- WHOLE LOBSTER BOILED OR GRILLED \$45
- BONE-IN 20 OZ RIBEYE \$55
- BEEF TENDERLOIN FILET \$31
- 1/2 GRILLED ORGANIC CHICKEN \$24

SIDES

- FIRE ROASTED VEGGIES \$8 • BRAISED WILD MUSHROOMS \$9 • NATURAL CUT FRIES \$8
- FIRECRACKER FRIES (5 ALARM DRESSING) \$8.50 • SWEET AND SOUR CARROT SLAW \$7 • SKILLET MACARONI & CHEESE \$8
- LOBSTER STUFFED BAKED POTATO \$12 • MIXED SALAD \$7 • CLASSIC BAKED POTATO \$6

SAUCES

- TIGER SAUCE • LOBSTER BUTTER • WHITE BALSAMIC VINAIGRETTE • SALSA (CHILI DE ARBOL)
- MUSTARD SAUCE • CREAMY LEMON HERB SAUCE • GREEN SAUCE • AMERICAN GRAVY

Drinks

WHITE WINE

PINOT GRIS, ACROBAT,
OREGON - 10/36

ALBARINO, THE FABLEIST,
PASO ROBLES, CALIFORNIA - 10/36

SAUVIGNON BLANC, KIM CRAWFORD,
MARLBOROUGH, NEW ZEALAND - 17/62

CHARDONNAY, CHALK HILL,
RUSSIAN RIVER, CALIFORNIA - 12/45

CHARDONNAY, UNSHACKLED BY PRISONER
CALIFORNIA - 12/45

CHARDONNAY, BREWER CLIFTON
SANTA RITA HILLS - 20/76

SAUVIGNON BLANC, MURPHY GOODE,
NORTH COAST - 9/35

PINOT GRIGIO, BENVOLIO ITALIA,
FRIULI ITALY - 9/35

RED WINE

PINOT NOIR, MEIOMI,
CALIFORNIA - 10/36

CABERNET SAUVIGNON, SERIAL,
PASO ROBLES, CALIFORNIA - 12/45

SYRAH, CAMBRIA,
SANTA MARIA VALLEY - 17/62

SPARKLING/ROSE

PROSECCO BRUT,
MIONETTO PRESTIGE - 10/36

BEER

All beers are draft pints

CALICO FISH HOUSE AMERICAN LAGER
BY 4 SONS BREWING - 7

ARTIFEX MEXICAN LAGER - 7

STEREO "HEY MR. TANGERINE MAN"
TANGERINE WHEAT ALE - 8

HARLAND JAPANESE LAGER - 8

TWO COAST HEFEWEIZEN - 8

BROUWERIJ WEST "PICNIC LIGHTNING"
HAZY IPA - 9

4 SONS WEST COAST IPA - 9

KRONENBOURG 1664 BLANC WHEAT ALE - 9

SIGNATURE COCKTAILS

THE LO "MAI TAI"

*Barcardi Silver Rum with orange juice, triple sec, orgeat,
Bacardi Black Dark Rum floater - 14*

THE LOU

*Bombay Sapphire Gin with fresh lime juice, ginger puree,
club soda - 14*

CHILTON

*Titos Vodka, freshly squeezed lemon juice, club soda,
rimmed with salt & tajin - 12*

THE COYOTE

*Rittenhouse Rye Whisky, orange, lemon juice bitters,
club soda - 16*

THE GRAPEFRUIT COLLINS

Grey Goose Vodka, lime, grapefruit juice, club soda - 16

THE MEXICAN MULE

Mi Campo Tequila, fresh lime juice, ginger beer - 12

BLACKBERRY SAGE LEMONADE

*Bacardi Limon Rum, fresh blackberries, lemon, wild
berry puree, lemonade - 12*

HOUSE-MADE BLOODY MARY

*Svedka Vodka, signature bloody mary blend, homemade
cocktail sauce, Calico hot sauce - 12*

