

# Santa Barbara FisHouse

101 E Cabrillo Blvd 93101-1880 · +18059662112 · Updated: Jan 14, 2026

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## STARTERS 16

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### Local Abalone

**\$14.95**

local farm raised abalone, dredged in flour and served scampi style, with white wine, garlic, and butter and garnished with crostini's

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### Lobster Macaroni And Cheese

**\$12.95**

fresh maine lobster and macaroni pasta blended in our three cheese sauce, topped with panko bread crumbs and baked golden brown

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### Fresh Shucked Oysters

daily selection. a half dozen served with cocktail sauce, horseradish and lemon wedges

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### Grilled Artichoke

served with garlic aioli and drawn butter

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### Sautéed Button Mushrooms

**\$9.95**

button mushrooms sautéed with garlic, white wine, butter and lemon juice, and topped with parmesan cheese and crispy onions.

served with homemade crostini's

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### Prawn Cocktail

**\$12.95**

giant chilled prawns served with cocktail sauce and pacific rim salad

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### Oysters Rockefeller

**\$12.95**

our own version of the classic, baked and topped with fresh hollandaise sauce

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### Prawn-ton

**\$9.95**

five delicious prawns rolled in wonton wrappers with cilantro, served over spicy green beans and sweet thai chilli sauce

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### Dungeness Crab Cakes

**\$13.95**

with pacific rim salad and spicy red pepper aioli dipping sauce

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### Fried Calamari

**\$9.95**

lightly breaded and quickly fried, served with pacific rim salad and a chipotle dipping sauce

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### Coconut Shrimp

**\$10.95**

the finest white shrimp rolled in sweet coconut and quickly fried

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### Local Red Snapper Ceviche

**\$9.95**

fresh fish marinated in lemon juice with our homemade pico de gallo salsa

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### Steamed Clams Or Mussels

**\$13.95**

fresh clams or mussels steamed in white wine, garlic and fresh herbs, topped with a light sprinkle of parmesan

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### Shrimp And Scallops

**\$9.95**

sauteed in white wine, butter and cream over crispy fried polenta

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## Bacon Wrapped Scallops

**\$9.95**

five large scallops wrapped in smoky bacon, flash fried and served with tangy barbeque sauce

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## Ahi Poke

**\$12.95**

in our sesame soy dressing, with ripe avocado, cilantro, cucumber salad, and crispy wontons

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## SOUP & SALAD 7

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### New England Clam Chowder

AVAILABLE OPTIONS

our version of the classic made daily and topped with chopped parsley with oyster crackers

Cup: \$5.25

Bowl: \$6.25

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### Mixed Greens Salad

**\$5.95**

mixed greens tossed with fresh tomatoes, and our own buttermilk ranch dressing

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### Spinach Salad

**\$6.50**

baby spinach, kalamata olives and goat cheese with tomato basil vinaigrette

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### The Apple Walnut Salad

**\$6.95**

fresh butter lettuce with champagne vinaigrette, blue cheese crumbles and candied walnuts with tart green apple

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### The Wedge

**\$7.95**

crisp wedge of iceberg lettuce with maytag blue cheese dressing and crispy bacon, red onion and tomato

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### Chicken Or Shrimp Caesar Salad

AVAILABLE OPTIONS

crisp hearts of romaine lettuce, fresh croutons and parmesan

Chicken: \$13.95

Shrimp: \$16.95

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### Heirloom Tomato Salad

**\$9.95**

fresh heirloom tomatoes layered with mozzarella cheese and sweet basil, served over a bed of mixed greens and drizzled with a balsamic reduction

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## FRESH SEAFOOD 15

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### Steamed And Grilled Lobster

local california spiny lobster or maine lobster as season dictates. ask your server about availability and pricing

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### Seasonal Crab

seasonal crab steamed and served with drawn butter and cocktail sauce. ask your server about today's featured crab

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### Macadamia Nut Halibut

**\$24.95**

halibut baked with roasted macadamia nuts and topped with a creamy pineapple sauce, served with white rice and sautéed seasonal vegetables

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### Lobster & Shiitake Mushroom Pasta

**\$24.95**

penne pasta, lobster, shiitake mushrooms, artichoke hearts, sun-dried tomatoes and spinach tossed in a creamy citrus, butter sauce

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### Sesame Wonton Crusted Mahi Mahi

**\$24.95**

hawaiian mahi mahi rolled in sesame seeds and crispy wontons, served with pineapple-fried rice and sautéed seasonal vegetables, topped with roasted red pepper beurre blanc

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<b>Sautéed Alaskan Halibut</b>	<b>\$24.95</b>
halibut pan braised in white wine, served with a fried potato pancake, sautéed spinach, in a roasted tomato sauce, and topped with goat cheese and caper butter	
<b>Grilled Salmon</b>	<b>\$20.95</b>
grilled organic salmon basted with citrus butter and served with chive mashed potatoes and sautéed seasonal vegetables	
<b>Petrale Sole</b>	<b>\$20.95</b>
delicious sole filets dusted in seasoned flour and sautéed with capers in butter and olive served with roasted potatoes and sautéed spinach	
<b>Fishhouse Cioppino</b>	<b>\$22.95</b>
fresh mussels, clams, scallops, shrimp, fish and a half local rock crab in a rich tomato and garlic broth topped with parmesan cheese	
<b>Scampi Pasta</b>	<b>\$18.95</b>
tender prawns sautéed in white wine, butter, capers and garlic, tossed with linguini pasta, and topped with parmesan cheese	
<b>Fish And Chips</b>	<b>\$14.95</b>
atlantic cod, beer battered and fried golden brown, complemented with french fries and coleslaw	
<b>Seared Ahi Tuna</b>	<b>\$24.95</b>
fresh ahi dusted with sesame seeds and crushed black pepper and seared rare, served over a bed of white rice and stir fry vegetables. ahi is topped with a ginger soy reduction and a wasabi cream sauce	
<b>Macadamia Nut Sea Bass</b>	<b>\$24.95</b>
local white sea bass rolled in chopped macadamia nuts and baked golden brown, served with rice and sautéed seasonal vegetables with a lemon beurre-blanc	
<b>Clam Linguini</b>	<b>\$18.95</b>
fresh manilla clams sautéed in garlic, butter, white wine and garlic, tossed over a bed of linguini	
<b>Spicy Seafood Pasta</b>	<b>\$19.95</b>
shrimp, scallops and fresh fish tossed in our spicy marinara cream sauce with parmesan cheese	

## FROM THE LAND 4

<b>Bone In Rib-eye</b>	<b>\$26.95</b>
a 20-ounce cut rolled in crushed black peppercorns, served with chive mashed potatoes and sautéed seasonal vegetables	
<b>Baby Back Ribs</b>	<b>AVAILABLE OPTIONS</b>
tender pork ribs that are slow cooked and basted with sweet barbeque sauce, served with french fries and sautéed seasonal vegetables	Half Rack: \$17.95 Full Rack: \$26.95
<b>Chicken Pasta</b>	<b>AVAILABLE OPTIONS</b>
tender chicken and penne pasta, tossed in a creamy marinara sauce, and topped with parmesan cheese	\$14.95 Add Veggies: \$17.95
<b>Combinations</b>	<b>AVAILABLE OPTIONS</b>
u.s.d.a. prime newport beef top sirloin served with chive mashed potatoes, sautéed seasonal vegetables, and drawn butter	Steak And Grilled Prawns: \$26.95 Steak And Grilled Scallops: \$26.95

## DESSERT 7

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<b>Seasonal Pie</b>	<b>\$8.95</b>
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<b>Mud Pie</b>	<b>\$8.95</b>
coffee ice cream with a chocolate cookie crust, topped with chocolate sauce and whipped cream	
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<b>Mousse Pie</b>	<b>\$7.95</b>
whipped chocolate mousse with oreo crust, a whipped topping and shaved chocolate	
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<b>New York Cheesecake</b>	<b>\$7.95</b>
delicious slices topped with fresh raspberry sauce and whipped cream	
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<b>Orange Zest Creme Brule</b>	<b>\$7.95</b>
vanilla custard with a crisp sugar coating and topped with whipped cream and our homemade raspberry sauce	
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<b>Tiramisu</b>	<b>\$8.95</b>
layers of espresso drenched sponge cake divided by layers of mascarpone cream, dusted with cocoa powder	
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<b>Banana Tart Tartan</b>	<b>\$9.95</b>
our own version of the classic. served hot with a scoop of vanilla bean ice cream. please allow 10 minutes to cook	