

THE FRESH KETCH



SEAFOOD BAR MENU

Starters

Crab Cakes (3) Sautéed in clarified butter, lemon aioli, mango citrus relish	\$14
Calamari Tubes and Tentacles, lightly breaded & flash fried, cherry peppers, remoulade & cocktail sauce	\$10
Peel & Eat shrimp Warm with drawn butter or cold with cocktail sauce	½lb \$10 1lb \$17
Steamed Clams Little Neck Fresh Clams in a white wine, garlic, lemon, butter sauce	\$15
Zucchini Parmesan House made breaded zucchini sticks, ranch dressing	\$10
Bruschetta Tomato, garlic & basil, ciabatta toast points	\$8
Edamame Cold or Hot & spicy	\$5
Chicken Wings (1 lb) Bleu cheese & celery sticks. Buffalo, BBQ or Thai Chili	\$10
Baked Brie Granny smith apples, almonds & crostini's drizzled with honey	\$11
Chilled Marinated Artichoke Lemon aioli and balsamic dipping sauces	\$9
Seared Ahi twelve-pepper crusted, seaweed salad, wasabi and pickled ginger, sweet soy drizzle	\$14
Garlic Bread Garlic, olive oil & parmesan cheese	\$5
Bucket of Baby Back Ribs (1 lb) grilled to perfection with a smokey BBQ sauce	\$11

Soups

New England Clam Chowder	Cup \$5 Bowl \$8
Lobster Bisque Sherry crème fraiche	Cup \$6 Bowl \$11

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Salads

Add chicken \$4 / Add Shrimp Grilled or Blackened Salmon \$6

House Mixed greens, red onion, tomato, cukes, shredded carrots	\$6
Caesar Crisp romaine, croutons, parmesan touille, creamy dressing	\$8
“Ketch Cobb” Mixed Greens, grilled chicken, gorgonzola, tomatoes, bacon, avocado & egg	\$12
Ahi Sesame seared Ahi, mixed greens, pickled ginger, sweet soy drizzle, wasabi mirin vinaigrette	\$13
Spinach Fresh spinach, crispy pancetta, gorgonzola, dried cherries, spicy pecans, red onion, poppy seed vinaigrette	\$10
Mandarin Chicken Mixed greens, grilled chicken, green onions, water chestnuts, bamboo shoots, Mandarin oranges, crispy fried wontons, bean sprouts, sesame ginger vinaigrette	\$12

Sandwiches

*All sandwiches include lettuce, tomato, red onion, dill pickle, with a choice of Fries or Small House Salad
Garlic or Sweet Potato Fries add \$2, Add Caramelized Onions, Bacon or Avocado \$1 each*

Chicken Breast Blackened or Grilled, potato bun, chipotle aioli	\$11
Turkey Club Croissant Fresh turkey, bacon, provolone, avocado, lettuce, tomato, basil aioli	\$12
Ketch Burger ½ lb handmade burger with a choice of cheese, potato bun	\$10
Mahi Mahi Fried, Blackened or Grilled on a potato bun homemade tartar sauce	\$13
Tri-tip Hoagie Marinated Tri Tip, red & green bells, mushrooms, red onion, provolone cheese	\$14
Crab Cake Croissant Jumbo crab cake, lemon aioli	\$15
BBQ Pork Pulled pork piled high on a potato bun, tangy bbq sauce, coleslaw	\$11
Salmon Burger Panko crusted, lightly sautéed in clarified butter, dill aioli, potato bun	\$11
The Utopian Onion Dill rye, honey mustard, lettuce, tomato, avocado, cukes, mushrooms, sprouts, swiss	\$10



Main Galley

BBQ Baby Back Rib Platter fries, coleslaw, smokey BBQ	Half Rack \$13 Full Rack \$21
12 oz NY Strip Grilled to perfection, garlic mash, grilled asparagus, bleu cheese butter	\$21
Pasta Pomodoro Linguini, fresh tomatoes, garlic, basil, extra virgin olive oil <i>Add chicken \$4 Add Shrimp, Grilled or Blackened Salmon \$6</i>	\$14
Seafood Pasta Assorted seafood, linguini, white wine, garlic, lemon cream sauce	\$21
Cajun Pasta Farfalle pasta, chicken, andouille sausage, shrimp, Creole tomato cream sauce	\$19

Fresh Fish

Fish Tacos Mahi or Salmon, Grilled or Blackened. Substitute sauteed Portobello Mushrooms. Flour tortillas, cilantro oil, avocado, diced tomatoes, pico de gallo, salsa verde & rice pilaf	\$13
Seafood Platters Lightly fried, homemade tartar sauce, coleslaw & fries	Shrimp \$18 Scallop \$18 Oysters \$19
Fish & Chips Fresh beer battered Cod, homemade tartar sauce, fries & coleslaw	\$14
Fresh Fish of the Day Ask your server for daily preparation	MP

Fresh Half Shell Oysters Ask your server for origins and price
Coming in early June Tahoe's only Oyster Bar

A gratuity of 18% will be added to parties of 8 or more. No personal checks please