



From the Grill

Availability is subject to change based on market. Includes 2 side items.
Cajun \$.50 or Blackened \$1.00 available

Fresh Red Snapper (wild) \$17

7oz filet of fresh pacific red snapper

Fresh Atlantic Salmon (farm raised) \$20

7oz filet of fresh Atlantic salmon

Fresh Mahi-Mahi \$21

7oz filet of fresh pacific mahi-mahi

Grilled Lobster Tail \$27

10oz cold water lobster tail deliciously seasoned with spices, herbs and butter grilled to perfection

Grilled Cajun Prawns \$20

Six prawns deliciously seasoned with our in house cajun seasoning mix grilled to perfection

Side Orders

Cole Slaw \$3

Fresh coleslaw mix made in house

Rice \$3

Steamed jasmine rice

Basil Cherry Tomatoes \$3

Lightly salt and peppered cherry tomato salad with basil, olive oil

Fingerling Potatoes \$6

Fingerling potatoes lightly seasoned with salt and black pepper

Roasted Vegetables \$6

Zucchini, squash, red onion, carrots, and bell peppers lightly seasoned with salt and black pepper



Chef Specialties

The Cioppino \$27

One of our signature dish includes fresh clams, New Zealand mussels, blue mussels, huge sea scallops, prawns, calamari, assorted fin fish, and Dungeness crab in our savory homemade marinara broth with toasted garlic bread

Sautéed Prawns Linguine \$20

Deliciously sautéed prawns over Linguine pasta with choice of our homemade sauces with sprinkles of parmesan cheese and garlic bread

Sea Scallops Linguine \$20

Deliciously sautéed sea scallops over Linguine pasta with our signature creamy vodka pepper sauce with sprinkles of parmesan cheese and garlic

Clams Linguine \$20

Littleneck Clams over Linguine pasta with garlic butter sauce with sprinkles of parmesan cheese and garlic bread

Tempura Rice Bowl \$13

Prawns or Scallops Lightly battered in crisp tempura laid over steamed jasmine rice and fresh stirfry vegetables with chili sauce and pineapple teriyaki sauce (scallops +\$1)

Steak Fries \$13

Inspired from Baja California, shoestring fries topped with Monterey Jack cheese, carne asada, pico de gallo, sour cream and fresh avocado

Crab Fries \$16

Shoestring fries topped with Monterey Jack cheese, Dungeness crab with a drizzle of chipotle ranch



ANCHORS

Fish & Chips and Seafood Grill

(408)982-3169

CALL AHEAD!

87. N San Pedro St.
San Jose CA, 95110

(Inside San Pedro Square Market)

HOURS OF OPERATION

Mon-Thu 11:00am-9:00pm

Fri-Sat 11:00am-10:00pm

Sun 11:00am-8:00pm

FIND US ONLINE

www.anchorsfish.com

Follow us
@anchorsfishgrill



EST. 2017

Appetizers

Salt & Pepper Calamari \$14

Calamari rings and tentacles deep fried to perfection, with homemade cocktail sauce & lemon wedge

Clam Strips \$9

Crispy fried clam strips with homemade cocktail sauce & lemon wedge

Cheesy Bread \$7

Slice of sourdough with our cheesy garlic sauce toasted to perfection

Cheesy Bread w/ Dungeness Crab \$16

Slice of sourdough with our cheesy garlic sauce topped with Dungeness crab meat toasted to perfection

Oyster Rockefeller \$15

Four fresh Pacific Oysters baked with creamed spinach & romano cheese

Homemade Crab Cakes \$15

Two homemade crab cakes atop with lemon caper sauce

Bay Shrimp Cocktail \$11

Delicious Canadian bay shrimp over fresh thinly sliced iceberg lettuce topped with homemade cocktail sauce & lemon wedge

Shrimp & Crab Cocktail \$15

Delicious Canadian bay shrimp and Dungeness crab over fresh thinly sliced iceberg lettuce topped with homemade cocktail sauce & lemon wedge

French Fries \$6

French fries with seasoning

Garlic Fries \$7

Lightly salted french fries tossed with fresh garlic, parsley and parmesan cheese

Onion Rings \$7

Battered onion rings with ranch dip

Homemade New England Style Clam Chowder

Clam Chowder (Bowl) \$9

12oz

Clam Chowder (Cup) \$7

8oz

Sourdough Bread Bowl \$13

Freshly baked sourdough bread bowl

Sandwiches

Includes seasoned fries

Lobster Roll \$22

Chunks of tender, sweet cold Lobster meat lightly mixed with a thin coating of mayonnaise on a buttery toasted top-split white bread.

Dungeness Crab Ciabatta \$17

Dungeness crab meat lightly mixed with mayonnaise, bacon, tomatoes, avocado, and lettuce on a ciabatta roll

Tuna Melt \$12

Albacore tuna mixed with mayonnaise and cheddar cheese on toasted sliced sourdough bread

Crab Cake Sandwich \$16

Homemade Dungeness crab cakes, dijon cole slaw, tomatoes, chipotle mayonnaise

Po' Boy Sandwich

Delicious deep fried prawns or oysters, dijon cole slaw, tomatoes, chipotle mayonnaise on a soft french roll (oysters +\$1)

Tempura Fish Sandwich \$13

White fish, cole slaw, tomatoes, homemade tartar sauce

Fish and Chips

Freshly Beer Battered Tempura Style Fish & Chips

Fish & Chips \$14

2 pieces fish & chips.

Fish & Prawns Combo \$16

1 fish, 3 prawns & chips

Fish & Chips Misto \$18

1 fish, 2 prawns, 2 scallops, 2 oysters & chips.

Prawns & Chips \$17

6 prawns & chips.

Scallops & Chips \$17

6 Scallops & Chip

Oyster & Chips \$17

5 oysters & chips.

Steamed Shellfish

Steamed shellfish cooked with reduced white wine and garlic butter broth with garlic bread

Littleneck Clams \$17

New Zealand Green Mussels \$15

Black Mussels \$15

Shellfish Combination \$16

Littleneck clams, New Zealand Green & black mussels.

Salads

Garden Salad \$9

Mixed green lettuce, radish, tomatoes, cucumber

Iceberg Wedge Salad \$11

A cold wedge of iceberg lettuce topped with a homestyle creamy blue cheese dressing, bacon crumbles, diced tomato

Caesar Salad \$8

Crisp romaine lettuce, parmesan cheese, homemade garlic croutons.

(bay shrimp+\$8, dungeness crab+\$10, dungeness crab & bay shrimp+\$9, grilled prawns+\$9, grilled salmon+\$10)

Louie Salad \$10

Mixed green lettuce, avocado, cucumber, tomatoes, radish, hard-boiled egg

(bay shrimp+\$8, dungeness crab+\$10, dungeness crab & bay shrimp+\$9, grilled prawns+\$9, grilled salmon+\$10)

