APPETIZERS

CRAB CAKES  
chilean and dungeness crab, panko breaded; served with sriracha aioli* ... 14.95

SMOKED SALMON  
house-smoked in brown sugar teriyaki glaze; served with wasabi cream dipping sauce ... 13.95

SMOKED TROUT BRUSCHETTA  
house-smoked trout and tomato confit ... 9.95

FRIED ARTICHOKE  
beer-battered artichoke hearts, dusted with parmesan and lemon zest; served with tarragon ranch dressing ... 10.95

SWEET POTATO FRIES  
served with house-made sriracha aioli* ... 7.95

GARLIC FRIES  
crispy french fries tossed with fresh garlic, parmesan and parsley ... 7.95

PRAWN CEVICHE  
pawns marinated in lime with mango, jalapeño, cilantro, and red onion; served with house-made tortilla chips ...11.95

AHIPoke  
soy sesame marinated ahi, avocado, seaweed salad and wonton chips ... 12.95

JAMAICAN JERK CHICKEN DRUMETTES  
smoked in house and served with house-made honey tamarind dipping sauce ...11.95

CRAB & ARTICHOKE DIP  
hot, melted parmesan, garlic and cream with crab meat, artichoke hearts and spinach; served with sourdough toast points and house-made tortilla chips ... 11.95

FRIED CALAMARI  
tubes and tentacles fried in salt and pepper breading; served with tartar and cocktail sauces ... 12.95

SOUP & SALAD  
cup of clam chowder, artichoke soup or chili with choice of half salad: ... house 10.95 caesar 11.95 ... arugula 11.95 ... seafood salad with crab or shrimp 16.95

CAESAR  
organic chopped romaine, croutons and parmesan tossed with our house-made caesar dressing ... half 6.95 ... full 12.95

WILD ARUGULA SALAD  
spiced candied walnuts, gorgonzola crumbles, cherry tomatoes, cucumber and pickled red onion; served with house-made blue cheese balsamic vinaigrette ... 12.95

SEARED AHI SALAD  
seared, sesame-crusted ahi with mixed greens, sesame-candied cashews, avocado, toasted coconut and miso vinaigrette ... 16.95

SEAFOOD SALAD  
organic butter lettuce, hard-boiled egg, cherry tomato, fresh corn, cucumber and gorgonzola crumbles shrimp 17.95 ... crab 19.95

HOUSE SALAD  
organic baby greens, cherry tomatoes, cucumber, pickled red onion; served with your choice of our house-made dressings half 5.95 ... full 10.95

CHOPPED CHICKEN SALAD  
grilled chicken breast, organic chopped romaine, hard-boiled egg, mango salsa, shredded slaw, roasted corn and red bell pepper, cucumber and cherry tomatoes with house-made tamarind buttermilk dressing ... 14.95

FLANK STEAK SALAD*  
marinated and grilled to order with wild arugula, roasted fingerlings, pickled red onion, roasted red bell pepper, gorgonzola crumbles and cherry tomatoes, with house-made avocado chimichurri dressing ... 19.95

WARM SALMON & SPINACH SALAD  
grilled salmon over warm spinach with a tomato bacon vinaigrette ... 21.95

Salads

Please tell your server if you would like:

vegetarian preparation  
gluten-free preparation  
vegan preparation
**IN THE SHELL**

**OYSTER SHOOTER**
raw oyster served with cocktail sauce and horseradish ... market

**OYSTERS ROCKEFELLER**
broiled oysters served in a cream sauce with bacon, spinach and shallots ... 18.95

**OYSTERS - RAW**
ask your server for available varieties, served with seasonal mignonette ... market

**GREEN CURRY MUSSELS**
mussels in a coconut green curry sauce with bean thread noodles and topped with bean sprouts ... 15.95

**STEAMED CLAMS**
steamed littleneck clams in white wine, butter and garlic ... 15.95

**MISO SHELLFISH STEW**
prawns, clams and mussels in a miso broth with chili flakes, shiitake mushrooms, bean sprouts and bean thread noodles ... 15.95

**STEAMED MUSSELS**
steamed live in the shell with butter, white wine, garlic and pernod ... 15.95

**GREEN CURRYY MUSSELS**
mussels in a coconut green curry sauce with bean thread noodles and topped with bean sprouts ... 15.95

**COIPPOINO**
half dungeness crab, mussels, clams, shrimp and fish in a made-from-scratch tomato bouillabaisse sauce ... 34.95

**SOUP**

**ARTICHOKE SOUP**
cup 5.95 ... bowl 8.95
bread bowl 10.95

**HOUSE-MADE CHILI**
cup 5.95 ... bowl 8.95
bread bowl 10.95

**NEW ENGLAND CLAM CHOWDER**
with bacon

cup 5.95 ... bowl 8.95
bread bowl 10.95

**SANDWICHES & MORE**

**CHILEAN CRAB GRILLED CHEESE**
grilled gruyere sandwich with chilean crabmeat, served on sliced sourdough; with house salad ... 15.95, add chopped bacon ... 3

**SEARED AHI SLIDERS**
2 sesame crusted ahi sliders with wild arugula, bean sprouts and wasabi aioli on warm buns; served with fries ... 14.95

**BBQ PORK BAHN MI**
house-smoked pulled pork simmered in a spicy carolina style bbq sauce; served on a toasted rustic sourdough roll with chimichurri sauce and coleslaw; served with french fries ... 12.95

**LOBSTER ROLL**
lobster meat tossed in butter and served on a sweet french roll; served with french fries and vinegar-based coleslaw ... 23.95
... roll also available with chilled lobster tossed in celery mayo

**IMPOSSIBLE BURGER**
100% plant-based hamburger on a seeded sesame bun with lettuce, tomato and caramelized onions; served with french fries ... 12.95

**FISH & CHIPS**
beer-battered cod served with french fries and vinegar-based coleslaw ...
2 pieces 11.95 ... 3 pieces 14.95

**SPICY CROATIAN SAUSAGE**
corrallitos market’s smoked kobasica sausage on toasted rustic sourdough with chimichurri sauce, whole grain dijon mustard and coleslaw; served with french fries ... 12.95

**TACOS**
3 tacos served with cabbage, tomatillo salsa and pasilla pepper infused sour cream.
*mahi mahi and shrimp tacos come with additional mango salsa
*house-smoked pulled pork 13.95
seasoned shrimp* 18.95 ... mahi mahi* 20.95
grilled chicken 13.95

**HOUSE BURGER**
½ lb ground chuck hamburger on a seeded sesame bun with lettuce, tomato and caramelized onions; served with french fries ...
... 12.95
add chopped bacon ... 3, add cheese ... 1

* may be served raw, undercooked or contain raw or undercooked ingredients

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. Splash! cannot guarantee that guests with food allergies may not be at risk through cross-exposure. Please understand that Splash! cannot be responsible for injury, loss or damage claimed by a guest with a food allergy who consumed our food or beverages, regardless of circumstances. Therefore, if you have a food allergy (particularly to nuts or shellfish) we recommend that you not dine with us. Thank you for your understanding.
PIZZA

**CHEESE**
slice 3.75... 14" pie 13.95

**PEPPERONI**
slice 4.75 ... 14" pie 17.95

**VEGGIE**
slice 4.50 ... 14" pie 16.95

**SLICE & A SALAD**
choose any slice plus a small house, arugula or caesar salad;
cheese 8.75 ... veggie 9.45
pepperoni 9.75
specialty 10.75

**SPECIALITY**
slice 5.75 ... 14" pie 21.95

PASTA

- **SEAFOOD PASTA**
  linguini tossed with clams, mussels, crab and fish in a red bouillabaisse sauce ... 23.95

- **CLAMS & FETTUCCINI**
  littleneck clams sautéed with white wine, butter, shallots, garlic, bacon and a touch of cream; tossed with fettuccini pasta ... 20.95

- **LOBSTER MAC & CHEESE**
  smoked gouda, swiss and parmesan cheeses, campanelle pasta with a breadcrumb top ... 24.95

- **PRawn PRIMAVENTA**
  jumbo prawns, red onion, yellow squash, tomato and asparagus in a garlic, white wine and butter sauce, tossed with penne pasta ... 21.95

- **FETTUCCINI ALFREDO**
  fettuccini in a housemade alfredo cream sauce ... 14.95
  with chicken .... 20.95  with shrimp ... 21.95

- **GRAilled FLaNk STEAK**
  marinated and cooked to order; served over avocado chimichurri with roasted red bell peppers and caramelized onions, basmati rice and spicy caramalized coconut-chili crumbles ... 19.95

- **PAN SEARED SALMON**
  with seasonal vegetables and basmati rice ... 24.95

- **GRilled MAHi MAHi**
  topped with avocado butter and spicy caramelized coconut-chili crumbles; served with sautéed seasonal veggies, basmati rice and grilled lemon ... 24.95

- **10 OZ NEW YORK STEAK**
  grilled to order and topped with herb butter; served with asparagus spears and fingerling potatoes ... 24.95

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