

Catalina’s Grilled Plates

Grilled Plates Served with Green Salad, Grilled Vegetables.
Choice of Jasmine, Brown Rice or Potato Wedge Fries
*Small Plates–1/4 lb with 2 Sides
Chicken Breast,Teriyaki Glazed; *14/17
Tilapia Filet, Blackened Garlic Sauce *15/18
Jumbo Tiger Shrimp (11), Garlic Herb Sauce *16/22
Mahi Mahi Plate, Blackened Garlic Sauce *18/25
Salmon Filet, White Wine, Tomato & Herb Sauce *18/25
Swordfish Filet, Grilled with Garlic Herb Sauce *18/25
“Seared Ahi Filet”, Teriyaki Style.Wasabi & Ginger *18/25

Mahi Mahi & Big Tiger Shrimp Combo 28

CFK’S FISH & CHIPS

Beer Battered filets rolled in Panko Crumbs and Quick Fried!
Served with Potato Wedge Fries,Tropical Coleslaw.
White Fish Filets (3pc) 14
Panko Shrimp (9pc) 16

Captain’s Big Combo Platter

Beer Battered Fish filets (2pc), Panko shrimp (5pc) and Crispy
Calamari Rings, Potato Wedge Fries, Tropical Coleslaw 19

Catalina’s Cheeseburger in Paradise

Chargrilled All Natural 1/2 lb Angus *Beef Hamburger with
Cheese, Lettuce,Tomato, Red onion, Pickles on a Fresh
Baked Cheese Roll. Potato Wedge Fries. 12

The “Big Kahuna” 1 lb Double

Beef Hamburger, Double Cheese, Lettuce, Tomato, Onion,
Pickles on a Fresh Baked Cheese Roll. Potato Wedge Fries 15

*****COLD BEER*****

Cold Draft Beer Pint/Pitcher
16oz BUSCH LIGHT 6 15
Amber Bock, HB Lager 7 17
Premium Draft Beer Varieties 8 20
12oz Bottles – Pacifico, Corona, Corona lite, Coors light
Modelo Especial, Negro Modelo. Non Al Bottle 6.50

Classic California Wines

Our House Wines Glass/Bottle
Chardonnay, Cabernet, Merlot, Pinot Grigio 9/25
Premium California Vineyards
Chardonnay, Cabernet, Merlot 11/30
Margarita Rocks, Champagne or Mimosa 9

Catalina Kid’s Menu

Includes Small drink or Juice.

Crispy Chicken Nuggets, Wedge Fries \$7.00
1 Kid’s Taco with Rice & Beans \$7.00
(Ono, Chicken or Bay Shrimp & Cheese on Flour tortilla)
Kid’s Bean & Cheese Burrito, Fries \$7.00
or Kid’s Breakfast Burrito Egg, Bacon & Cheese.
Kid’s Quesadilla–Chicken or Bay Shrimp. Fries \$7.00
Kid’s Kona Bowl – Grilled Vegies with Meat & Rice
(Ono, Chicken or Bay Shrimp, Crispy Noodles)\$7.95
Kid’s Fish & Chips, 2pcs. Small Fries \$7.95
Kid’s Shrimp & Chips, 5pc. Small Fries \$8.95
Kid’s Grilled Plate – Rice & Beans or Fries
Chicken Breast, Whitefish or Tiger Shrimp! \$11.00

*****Happy Hour*****

3:00–5:30pm Daily & Football Nites

2 Baja Taco’s – Crispy Fish, 3” Corn , Cabbage \$5
2 Chicken Taco’s – 3”Corn , Cabbage, Onion. \$6
Mini Mbbq Ahi Nacho’s \$8
Small Bay Shrimp Salad w/Mango Salsa \$8
2 Ono Salad Tostaditas –3” Corn, Lettuce,Tomato \$5
Cheeseburger (1/2lb Lettuce,Tomatoes) Ala Carte \$9

Rolling Rock Bottle \$4

Busch Light \$4, Pitcher Busch Light \$13.95
“HB” Lager \$6, Michelada or Margarita \$8
Glass of House Wine, Red or White \$8

Catalina Fish Kitchen
& Seafood Grill



“Where Fish Happen’s

An Island of Fresh Flavors! Est.1997

Your Healthy Adventure in Chargrilled Seafood, Fish,
Premium Beef, Lean Chicken and Delicious Veggie
selections. Seared on our grill to seal in their natural
flavors. Fresh & Healthy foods in a Beach Casual
Atmosphere is the Quality experience you, your family
and friends have been searching for...

Enjoy Catalina fish kitchen’s delicious foods wherever
you are...Home, Office, Cruising the Bay or a day at the
Beach! We offer Dine in, Take out and pickup catering
platters. Place your Order Today!!

949 645–8873, 949 645–8874

670 West 17th Street, G8, Costa Mesa,
California 92627

Beach Shack Snacks

Order of Tortilla Chips With 1/2 Pt Fresh Salsa 2.5
CHIPS– Guacamole 9 Mango Salsa 9 Ono Salad 9

Wedge Potato Fries 4 Shrimp Ceviche 11
Bay Shrimp Cocktail 8 Large Shrimp Cocktail(7)11
Crispy Calamari Rings 11
Smoked Albacore or Salmon Appetizer (1/4 Lb) 10
Ahi Poke Appetizer With Tortilla Chips 15

Noserider Nachos– Crisp Tortilla Chips Topped
With Black Beans, Cheese, Diced Tomatoes, Cilantro,
Sour Cream, Guacamole. 9.95
Grilled Chicken Breast 11.95
Mango BBQ AHi Tuna 14.95

Classic Quesadilla– Large Flour Tortilla With
Cheese and Diced Tomatoes. Lettuce. Sour Cream and
Guacamole on Side. 9.95
Grilled Chicken Breast 11.95
Blackened Mahi, Bacon, Grilled Onions 14.95

Chowders and Gumbos 1/2 Pint/Pint/Quart
White or Red Clam Chowder 4 7.5 15
Gumbo With Rice and Vegies 4 7.5 15
Gumbo, Chicken or Bay Shrimp 5 10 18
Gumbo, Steak or Ahi Tuna 6 12 20
*Clam Chowder With Bread Bowl (Pint) 10
Toasted Garlic Sourdough Bread (2pc) 3

SALSA’S SAUCES & SIDES FOR SALE

SAUCES, SALSA, SIDES FOR SALE:) 4oz/1/2 Pint/Pint
Dressings, Salsa’s and Sauces 2.00 4 8
Mango Fruit Coleslaw 2.00 4 8
Seasoned Black Beans 2.00 3 6
Jasmine or Brown Rice 2.00 3
Field Greens Salad Small 6 Large 12

BEVERAGES – Refills \$1.00

Regular Drink – Soda Fountain/Can, Juice, Ice Tea 3.00
Fresh Brewed Coffee/Iced Coffee/Hot Tea 4.00
Large Drink – Soda Fountain, 16oz Coconut Water 3.75

Tacos & Tostaditas

Grilled Taco

Flour Tortilla, Cabbage, Cheese, Cilantro

Tostadita

Mini Corn Tortilla, Black Beans, Cheese, Lettuce, Tomato

*Plate Style–2 Taco’s or 2 Tostaditas.
Side of Black Beans, Jasmine or Brown Rice.

	Ala Carte	*Plate Style
Potato–Vegie	4	11
Chicken Breast	4	11
Tilapia	4	11
Bay Shrimp	5	13
Premium Angus Steak	5	13
Mahi Mahi	6	16
Bay Scallops	5	15
ONO (Wahoo) Tuna	7	17
Calamari Tenderized Steak	6	16
Ahi Tuna (Seared or Cooked Thru)	6	16
Big Tiger Shrimp	7	17
Salmon – Ocean Farmed	7	17
Swordfish	7	17
Lobster, Chopped Meat	8.50	19

Crispy Baja Style

Corn Tortilla, Cabbage, Onions, Cilantro.

Panko Beer Battered White Fish	4	11
Panko Beer Battered Shrimp	6	14

“Stay Healthy Eat Lots of Seafood”

*ALL Items Grilled With Garlic Herb Butter!

Soy Oil or Water Steamed on Request. Add More
Flavor With Teriyaki Sauce, Blackened Cajun Spices,
Mango BBQ Sauce or White Wine,Tomato,Herb Sauce.

We Offer the Best Top Quality Ingredients Prepared Fresh for
Each Order, Some Items May Take More Time. *Consuming Raw
or Uncooked Meats, Poultry, Seafood, Shellfish, or Eggs May
Increase Your Risk of Food Borne Illness, Especially if You Have
Certain Medical Conditions. Sales Tax Not Included.

Big Wave Burrito

Large Flour Tortilla Filled With Black Beans, Jasmine Rice,
Cheese, Cilantro. Gumbo Cheese Sauce & Tortilla Chips.

Chicken Breast	13	Calamari Steak	15
Ahi Tuna	“Seared or Cooked Thru”		16
Large Shrimp	17	Swordfish	17
“LSB” – Lobster, Shrimp & Bacon			19

Kona Bowl

Teriyaki Sesame Stir Fried With Fresh Vegetables,
Served Over Steamed Rice (Jasmine or Brown),
Avocado, Crispy Noodles and Toasted Sesame Seeds.
Chicken Breast 13 Sirloin Steak 15
Bay Scallops 15 ”Seared” Ahi Tuna 17
Tiger Shrimp 18 Salmon 18
“KING KONA” Shrimp, Scallops, Steak 18

Island Salads

Mixed Field Greens Salad, Sliced Tomato, Red Onions.

Chicken Breast With Mango BBQ Sauce	15
Salmon Filet with Matty White Wine Sauce	19
Bay Shrimp, Bacon & Sliced Avocado	17
“Ahi Poke” – Avocado & Crispy Noodles	19
Swordfish Topped With Mango Salsa	20

Surfcrew Sandwiches

Fresh Baked Roll With Lettuce, Tomato & Red
Onion. Mango Coleslaw, Small Fries.
Grilled Chicken Breast, MBBQ Sauce 14
ONO Filet, Garlic Herb Sauce 17
“Seared” Ahi Tuna Filet, Teriyaki Style 17
Swordfish Bacon, Lettuce & Tomato 18

Catalina Fajita Plate’s

Fresh Char Grilled Vegetables With Choice of Meat.
Tortillas, Black Beans, Jasmine Rice, Guacamole.

Chicken Breast	15.95
Mahi Mahi	17.95
Ahi Tuna “Seared or Cooked Thru”	18.95
Blackened Shrimp & Steak Combo	20.95