

PESCADERO

SEAFOOD & OYSTER BAR

FIRST CATCH

CAULIFLOWER CEVICHE 11
Avocado, Pumpkin Seeds, Chips

CRAB CAKES 18
Lump Crab, Corn & Relish,
Smoked Paprika Aioli

RHODE ISLAND CALAMARI 15
Banana Peppers, Scallions,
Lemon Garlic Butter

SEAFOOD SKEWER 20
Wood Grilled Jumbo Gulf Shrimp
& Sea Scallops, Charred Asparagus
Salad, Chili Lime Honey Drizzle

LOBSTER SLIDERS
3 *FOR 18* 5 *FOR 26*
Maine Salad, Toasted Hawaiian
Rolls, Shredded Romaine

LOBSTER MAC & CHEESE 18
Smoked White Cheddar,
Gouda, Grana Padano

CHARRED OCTOPUS 19
Fingerling Potatoes,
Chimichurri, Frise Salad

STREET CORN ELOTE 10
Grana Padano, Paprika

SOUP & SALAD

Add To Any Salad:

Chicken 4 Shrimp 6 Salmon 6
Ahi Tuna 7 Steak 7

***CAESAR SALAD 8/12**
Romaine, Garlic Croutons,
Parmesan, Classic Dressing

SPINACH SALAD 12
Hard Boiled Egg, Candied Pecans,
Warm Bacon Vinaigrette

ICEBERG WEDGE 12
Heirloom Tomatoes, Red Onion,
Smoked Pepper Bacon,
Creamy Bleu Cheese

SHAVED BRUSSELS SALAD 14
Radicchio, Manchego, Pistachios,
Baby Red Oak Red Apples, Pickled
Red Onion, Lemon Thyme White
Balsamic Vinaigrette

NEW ENGLAND CLAM CHOWDER
Cup / 7 Bowl / 11

RAW BAR

JUMBO SHRIMP COCKTAIL 14
Chilled Caper Berry Cocktail Sauce

***SEAFOOD CEVICHE 20**
Gulf Shrimp, Salmon, Scallop &
Whitefish, Citrus, Avocado, Chips

DAILY *Specials* BOARD

REFER TO THE DAILY SPECIALS BOARD OR
ASK YOUR SERVER FOR MORE INFORMATION

OYSTER

SPECIAL

DAILY

CATCH

A special selection created around fresh,
seasonal ingredients curated by our innovative
kitchen team, available to you daily

UNDER THE SEA

JUMBO SEA SCALLOPS 33
Sweet Corn Risotto, Sun-Dried
Tomato Butter

***SEARED AHI TUNA 30**
Garlic Mashed Potatoes, Hot Garlic
Vinaigrette, Pickled Ginger, Wasabi

ALASKAN HALIBUT 35
Summer Succotash, Corn, Fava Beans,
Baby Heirloom Tomatoes, Bell Peppers,
Shallots, Lemon Butter

ALASKAN KING CRAB LEGS *MP*
Steamed Corn, Salt Potatoes

WILD ALASKAN KING SALMON 31
Wood Grilled, Sweet English Pea,
Wild Mushrooms, Lemon Butter

FISH N' CHIPS 18
Icelandic Cod, Tartar Sauce,
Traditional Slaw, Parmesan Fries

CREOLE SEAFOOD GUMBO 35
Fresh Fish, Mussels, Dirty Rice

MUSSELS FRITES 19
1 lb PEI Mussels, Shallots, Homemade
Beer Broth, Garlic, Parmesan Fries

THE LAND

WOOD GRILLED PORK CHOP 26
Wood Grilled, Roasted Sweet
Corn, Apple Mustarda

**CITRUS ROSEMARY MARINATED
CHICKEN SKEWERS 25**
2 Skewers, Wood Grilled Free-Range
Chicken Breast, Red Onion & Bell
Pepper, Fingerling Potato Hash, Charred
Asparagus, Tomato & Red Onion Relish

***MARINATED SKIRT STEAK 26**
Wood Grilled, Mint Chimichurri,
Parmesan Fries

HAND-HELDS

***PESCADERO BURGER 16**
Wood Grilled, 1/2 lb Grass-Fed Beef,
Chili Aioli, Shredded Lettuce,
Tomato, Smoked White Cheddar,
Avocado, Pickled Red Onions
Parmesan Fries or Side Salad

**THAI BBQ WILD SALMON
AVOCADO BLT 20**
Brioche Roll, Pepper Bacon, Tomato,
Baby Field Greens, Parmesan Fries

BLACKENED FISH TACOS 18
Wood Grilled Mahi Mahi,
Jicama Slaw, Chili Aioli

BEYOND VEGGIE BURGER 17
Wild Mushrooms, Pickled Red Onions,
Smoked White Cheddar, Chili Aioli
Parmesan Fries or Side Salad

LOBSTER ROLL 28
Fresh Maine Lobster, Grilled
Buttered Roll, Lemon Juice, Mayo
Parmesan Fries or Side Salad

SIDES

PARMESAN FRIES 8

MAC & CHEESE 9

BRUSSELS CHIPS 10
Crispy, Honey Balsamic Drizzle,
Tomatoes, Green Onions,
Shaved Almonds

ASPARAGUS 7
Wood Grilled, Lemon

RISOTTO 11
Roasted Summer Vegetables

- ISRAEL SERRANO, EXECUTIVE CHEF -

FISH MARKET

A CURATED SELECTION OF
FRESH SEAFOOD TO GO

VISIT US AT OUR LAKEVIEW LOCATION:
1258 W. Belmont Avenue, Chicago, IL 60657

WEEKEND BRUNCH

SATURDAY & SUNDAY
11:00 AM - 2:30 PM

1167 WILMETTE AVENUE, WILMETTE, IL 60091 | 224.215.3011 | WWW.PESCADEROFISH.COM

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK FOR FOOD-BORNE ILLNESS.

WINE BY THE GLASS

WHITE

ELADIO ENVIDA COCHINA <i>Albariño Spain</i>	12
CHATEAU DUCASSE <i>Bordeaux Blanc France</i>	10
ARBOLEDA <i>Chardonnay Chile</i>	11
SONOMA CUTRER <i>Chardonnay California</i>	14
FIRESTEED <i>Pinot Gris Oregon</i>	11
DR H THANISCH ERBEN <i>Riesling Germany</i>	9
CHARLES KRUG <i>Sauvignon Blanc California</i>	14
SOKOL BLOSSER EVOLUTION <i>White Blend Oregon</i>	12

ROSÉ

RABBLE <i>Rosé California</i>	11
NOTORIOUS PINK <i>Rosé France</i>	10
WHISPERING ANGEL <i>Rosé California</i>	13
KOBAL <i>Sparkling Rosé Slovenia</i>	13

RED

BUEHLER <i>Cabernet Sauvignon Napa, California</i>	14
CAYMUS <i>Cabernet Sauvignon Napa, California</i>	20
MOMMESSIN <i>Gamay France</i>	13
LOTE 44 <i>Malbec Argentina</i>	12
BRASSFIELD <i>Pinot Noir California</i>	12
PALACIOS REMONDO LA MONTESA <i>Rioja Spain</i>	10
MAISON NOIR HORSESHOES & HANDGRENADES <i>Red Blend Oregon</i>	12
RABBLE <i>Red Blend California</i>	12
PEY LA TOUR <i>Bordeaux France</i>	13

BEVERAGES ON TAP

WHITE WINE / 8

SAUVIGNON BLANC <i>New Zealand</i>
PROSECCO <i>Italian</i>
ROSÉ <i>California</i>

RED WINE / 9

CABERNET SAUVIGNON <i>California</i>
PINOT NOIR <i>California</i>
TEMPRANILLO <i>Spanish</i>

BEER

ALLAGASH WHITE <i>Belgian Style Witbier Portland, Maine</i>	8
CRUZ BLANCA MEXICO CALLING <i>Mexican Lager Chicago, Illinois</i>	8
SKETCHBOOK AMISTOSA <i>IPA Evanston, Illinois</i>	8
HALF ACRE BODEM <i>IPA Chicago, Illinois</i>	8
NORTH COAST SCRIMSHAW <i>Pilsner Fort Bragg, California</i>	8
CORONA <i>American Lager Mexico City, Mexico</i>	8
RAVINIA STUPEY CABIN <i>Session IPA Highland Park, Illinois</i>	8

OTHER TAPS

VANDERMILL TOTALLY ROASTED <i>Cider Grand Rapids, Michigan</i>	8
PESCADERO HOUSE MARGARITA <i>Wilmette, Illinois</i>	12
ROTATING SIGNATURE COCKTAIL <i>Ask Your Server For Details</i>	12

BY THE BOTTLE

RED STRIPE <i>Lager Jamaica</i>	6
KROMBACHER <i>N/A Pils Germany</i>	6

NON-ALCOHOLIC BEVERAGES

MILK 3.25	JUICE 2.75	GINGER BEER 3.25	ICED TEA 3.25
SODA 2.75	COFFEE 3	LEMONADE 3.25	MOCK-TAIL 5

SIGNATURE COCKTAILS

----- 12 -----

CAPTAIN VANDALAY

Casa Noble Tequila,
Orange Juice, Grapefruit
Juice, Soda Water, Lime

CASTAWAY

Pescadero Gin, Elderflower,
Sauvignon Blanc

FISHMONGER

Macchu Pisco, Peychaud's
Apertivo, Lime, Egg White

LADY LYDIA

Ketel One, Giffard Passion
Fruit, Lemon, Prosecco

LAUREL REEF MARGARITA

Del Maguey Vida Mezcal, Gran
Dovejo Tequila, Pierre Ferrand
Dry Curacao, Lime Juice

ODIN'S PAINKILLER

Plantation Pineapple Rum,
Pineapple & Orange Juice,
Cream of Coconut, Nutmeg

SUNSET TRAWLER

La Luna Mezcal, Peach,
Ginger Beer, Lemon

THE HAEL STORM

Tito's Vodka, Violet,
Elderflower, Citrus

WESTERFIELD OLD FASHIONED

Old Grand-Dad 80, Demerara,
Angostura, Cherry Bitters

WILMETTE BEACH NEGRONI

Hendrick's Gin, Luxardo Bitter
Bianco, White Vermouth

ROTATING SLUSHIE

Ask Your Server About
The Slushie Of The Day!

OYSTER SHOOTER | 7

Vodka, Spicy Cocktail
Sauce, Old Bay Rim

HAPPY HOUR

ALL DRINKS ON TAP \$5
\$1 OFF ALL OYSTERS

MONDAY - THURSDAY 3- 5 PM



GET SOCIAL WITH US



/PESCADEROFISH