

THE ALBRIGHT

SM PIER SEAFOOD - SINCE 1977

OYSTERS

- RAW OYSTERS live oysters fresh off the boat by 1/2 dozen M.P.
- GRILLED OYSTERS 1/2 dozen fresh oysters with garlic butter & parmesan 17

STARTERS

- CALAMARI with chipotle aioli 13.5
- FRENCH FRIES with old bay seasoning, house-made ranch 5.5
- HOUSE-MADE TORTILLA CHIPS with fresh guacamole and house-made pico de gallo 6.5
- HOUSE-MADE POTATO CHIPS 2.5

SOUPS & SALADS

- NEW ENGLAND CLAM CHOWDER**
- Cup with oyster crackers 6.5
- Sourdough Bread Bowl 11.5
- Add Shrimp 2.5
- Add Crab 3.5
- SPICY SEAFOOD SOUP clams, shrimp, mussels, cod, langoustine, squid, jasmine rice 26
- MARKET CAESAR SALAD romain, parmesan cheese, croutons, italian dressing 10.5
- MARKET COBB SALAD avocado, bacon, corn, tomatoes, blue cheese crumble, egg, sherry vinaigrette... 13.5
- Add Chicken or Tuna 3.5
- Add Shrimp 4.5

LIVE CRAB & LOBSTER

Live Crab and Lobster from our saltwater tank served w/ potato salad, corn on the cob & drawn butter.

- DUNGENESS CRAB M.P.
- LOBSTER M.P.
- ROCK CRAB M.P.

CRAB BOIL

rock crab and "peel-and-eat" whole shrimp, red potato, corn sausage and spices served in a bag M.P.

BURGERS, SANDWICHES & ROLLS

served with old bay french fries or house-made potatoe chips, as noted.

- ANGUS BURGER lettuce, tomato, onion, louis dressing 12
- VEGGIE BURGER lettuce, tomato, onion, louis dressing 11
- Add cheddar or swiss 1
- Add bacon or avocado 1.5
- TUNA MELT cranberry tuna salad, onion, tomato & swiss 11
- SHRIMP PO' BOY lettuce, tomato, onion & old bay aioli 15
- SHRIMP ROLL
- shrimp, celery, paprika, scallion, shallots, mayo, red wine vinegar with house-made potato chips 14.5
- CRAB ROLL
- Crab meat, lemon juice, scallions, fresh celery, tabasco, shallots, mayo, salt & pepper with house-made potato chips 17.5
- LOBSTER ROLL Connecticut Style
- knuckle & claw meat, melted butter, chives & with house-made potato chips 22.5
- LOBSTER ROLL New England Style
- knuckle & claw meat, signature aioli, chives, toasted roll with house-made potato chips 22.5

SM PIER CLASSICS

- FISH & CHIPS beer battered fresh white fish served with French fries and coleslaw 15.5
- SHRIMP & CHIPS beer battered black tiger shrimp served with french fries & coleslaw 16.5
- MUSSELS & FRIES sauteed Prince Edward Island mussels in white wine cream sauce served with french fries 17.5
- WHOLE FRIED TILAPIA served with fries & greens with tomato 21.5
- SEARED SALMON served with brown rice, plum tomatoes, summer beans with arugula pesto 22.5
- SEAFOOD PLATTER chilled seafood on ice. king crab legs, scallops, raw oysters, mussels, shrimp & clams M.P.

FOR THE KIDS

Served with corn on the cob, french fries & small drink, unless noted.

- CHICKEN TENDERS 8
- GRILLED CHEESE 8
- HOT DOG 8
- CORN DOG BITES 8
- CHEESE QUESADILLA served with rice & beans 8
- RICE BOWL served with beans, avocado, pico de gallo choice of chicken or fish 9

POKE & CEVICHE

- POKE ahi tuna, avocado, sesame oil, red onion, scallions, sesame seed, chili garlic sauce over rice 13.50
- BAJA CEVICHE
- mahi mahi, shrimp, avocado, tomato, red onion, jicama, cilantro, lime juice with house-made tortilla chips. 10.50

TACOS

served with rice and beans

- 2 large deep fried, fresh white fish with cabbage, crema, cilantro and special housemade sauce 13.5
- 3 Mahi Mahi tacos with cabbage, pico de gallo, chipotle lime aioli 16.5
- 3 Grilled Black Tiger Shrimp tacos with cabbage, tropical salsa, crema, cilantro 15.5
- 3 Grilled Chicken tacos with pico de gallo, cabbage, chipotle lime aioli, cilantro 13.5
- 3 Season Veggies tacos stir fried with salsa roja, cilantro 11.5

HOUSEMADE COOKIES

... 2.5



WARNING : Consuming raw or undercooked food can increase chances of foodborne illness.

SOCIAL EQUITY : The Albright will automatically add a fee of 10% to your bill. This Fee is not a tip or gratuity and will be used to defray the cost of operations. California state law requires a tax on the fee. NO TIP PLEASE.



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THE BEER LIST

DRAFT BEER	12/24oz.
Stella Artois - 5.2%abv	7-12
Golden Road - Rotating Handle 4.5%.	7-12
Bud Light - 4.2%abv	7-12
Santa Monica 310 Blonde Ale 4.8%	7-12
Santa Monica Golden Ale - 4.8%abv	7-12
Chihuahua Lager - 5%abv	7-12
Heineken - 5%abv	7-12
805 Golden Ale - 4.7%abv	7-12
Firestone Walker 805 Blonde Ale 4.7%	7-12
Elysian Spacedust 8.2%	7-12
BROWN ALE	
Boddington's 4.7%.	7
Golden Road Get Up Offa That Brown 5.5%.	7
Old Chubb Scotch Ale 8%.	7
Old Speckled Hen 5%	7
Leffe Blonde Ale 6.6%.	7
Dale's Pale Ale 6.5%	7
Sierra Nevada Pale Ale Deschutes Mirror Pond Pale Ale 5.6%	7
CIDER/SPECIALTY BEER	
Wyders Pear Cider 4.5%	7
Common Pineapple Guava Cider 4.5%	7
Common Blood Orange Tangerine 4.5%	7
Honest Abe Mexican Lollipop 7%	8.5
Honest Abe Wipeout 8%.	8.5
Honest Abe Orange Paradise 5%.	8.5
Whiteclaw Mango 5%.	7
Whiteclaw Black Cherry 5%.	7
Whiteclaw Ruby Grapefruit 5%.	7
Sippin Pretty Sour Beer 4.5%.	7
IPA/DOUBLE IPA	
Stone 6.9%	7
Stone Ripper 5.7%	7
Lagunitas Ipa 6.2%	7
West Coast Green Flash 8.1%	7

Calicroft Cool Kids Hazy IPA 7.2%	7
Flying Dog Double Dog IPA 12%.	8
LAGER	
Budweiser 5%	7
Tsingtao 4%	7
Fosters 4%	7
Michelob Ultra 4.2%	7
Kona Longboard 4.6%	7
Sapporo 4.9%	9
PILSNER	
Mama's Lil Yella Pils 5.3%	7
North Coast Scrimshaw 4.5%	7
Urquell (Czech) 4.4%	7
PORTER/STOUT	
Guinness Drought 4.2%	7
Old Rasputin Stout 9%.	7
Black Butte Porter 5.5	7
WHEAT OR HEFWEIZEN	
Golden Road Hefewizen 5%	7
Weihenstephaner 4.45%	9
Blue Moon 5.4%	7
Shocktop 5.2%	7
Hoegarten 4.9%	7
Alagash White 5%	8
Lost Coast Great White 4.8%	7
Timmerman's Raspberry Wheat 4%	11.5
BELGIANS	
Chimay 9%	13
Duvel 8.5%	13
Trois Pistoles (dark) 9%.	8.5
NON-ALCOHOLIC	
Odouls 0%	6
Heineken 0%	6

THE WINE LIST

WHITE	Glass/Bottle
Pinot Grigio - Suavitas - Northern Italy 2019 - 13%	8-30
(Semi dry, medium body, buttery/creamy, citrus, and vanilla)	
Sauvignon Blanc - Orchard Lane - Marlborough, NZ 2020 - 12.5%	10-38
(Dry, medium body, crisp, acidic, tropical passionfruit, peach, apricot, citrusy)	
Chardonnay - Rotation - Napa, CA 2018 - 13%	8-30
(Semi dry, bold body, tropical and tree fruits, oaky, buttery)	
Citrusy - Cordon L'Inox - Santa Barbara, CA - 2019 - 13.5%.	10-38
(Light and crisp, similar to French Sancerre)	
Muscadet - Lauriere - Liore, France 2018 - 11.5%.	9-34
(Dry, fruit forward, pear and peach notes, citrusy aftertaste)	
Besa Organic - California 2019 - 12%	10
(White blend, organic, gluten free, vegan, low sulfite, sustainable, canned)	
ROSÉ	
Gris Marin - Rhone, France 2019 - 13.5%	10-38
(90% Grenache, 10% Carigna, Dry, Grapefruit and white peach notes, soft texture)	
Cinsault - Rhone, France 2018 - 12.5%.	10-38
(100% Cinsault, dry, light, red currant, grapefruit, apple notes, acidic)	
Besa Organic - California 2019 - 12%	10
(Rose, organic, gluten free, vegan, low sulfite, sustainable, canned)	

RED	Glass/Bottle
CA Red Blends - Rotation - Napa, CA 2017 - 13.5%.	8-30
(Dry, red and dark berries, oaky, chocolate)	
Pinot Noir - Moonbuzz - Monterey, CA 2016 - 14%	10-38
(Dry, medium body, smooth, earthy, bright red fruit, smokey)	
Pinot Noir - Orchid Lane - Marlborough, NZ 2020 - 13%.	10-38
(Light, smooth, dry, earthy, acidic, mix of dark and red fruits)	
Malbec - Llama - Mendoza, Argentina 2018 - 12%	9-34
(Full body, bold, dry, oaky, toasty, dark fruit)	
FARMERS MARKET SANGRIA 12oz.	
Red - Seasonal fruit, CA Burgundy	9
White - Seasonal fruit, CA Burgundy	9
SPARKLING	
Montmartre Brut - Tournan, France - 10.5%	36
(Dry, sparkling wine)	
Rose Sil Vous Plait - Rousillon, France 2019 - 9.5%.	10-38
(Grenache, Cinsault, Pinot Noir, sweet, lightly bubbly, infused with grapefruit and blood orange oils)	

BEVERAGES

HOUSE-MADE LEMONADE & STRAWBERRY LEMONADE	5
FOUNTAIN SODA	4
GLASS BOTTLED WATER	3.5

HOME BREWED ICED TEA	3.5
JARRITOS various flavors	3
HOT COFFEE	3.5