

SOUPS

Clam Chowder , Yukon gold potatoes, cream, applewood-smoked bacon	6 cup 9 bowl
Swank Farms Asparagus Soup , crispy shallots, crema	6 cup 9 bowl

SHAREABLES

Shrimp Cocktail , spicy cocktail sauce, celery, cucumbers	18
Spinach and Pimento Dip , baked duck-egg, garlic crostini	12
Daily Poké Mini Tostadas , seaweed, garlic-Sriracha aioli, poké sauce	16
Daily Housemade Sausage , tzatziki, pickled onions, hummus, romesco sauce, grilled pita	14
Grilled Sweet Potato "Toast" , avocado, spring pea purée, spiced almonds, poached egg	15
Sweet Chili Shrimp , spicy peppers, onions	18
Spring Vegetable Crudo , charred asparagus, pickled beets, spring peas, lemon aioli, vegetable chips	12
Smoked Trout , sweet spring pea ricotta, pickled rhubarb and garlic scapes, grilled bread	15

FROM THE LAND

Caramelized Onion and Gruyère Tart , Castroville artichoke heart, arugula-asparagus salad	16
Grilled Asparagus and Avocado Tostada , cilantro slaw, salsa verde, black beans, crema	18
Bibb Lettuce , pickled onions, Point Reyes Bay Blue cheese, apples, smoked almonds, citrus vinaigrette	16
Salinas Valley Caesar , croutons, Parmesan cheese	16
Mushroom Carbonara , fresh orecchiette pasta, guanciale, local mushrooms, spring peas, leeks	20

FROM THE SEA

Monterey Fish and Chips , crispy cod, tartar sauce, creamy slaw, fries	23
Moules Frites , pan-seared mussels, garlic, shallots, fries	21
Pacific Rockfish Tacos , cumin-lime slaw, avocado, cilantro, lime crema, pico de gallo	22
New Zealand Farmed Salmon , spring vegetable hash, spring pea purée	23
Monterey Bay Cod Tostada , cilantro slaw, salsa verde, black beans, crema	24
Spring Cioppino , shrimp, mussels, clams, cod, roasted potatoes, grilled bread	29

SANDWICHES

Half Pound Niman Ranch Hamburger or Cheeseburger , housemade pickles, fries	19
Add avocado, bacon, mushrooms or Point Reyes Bay Blue cheese	2 / each
Barbecue Pulled Pork , creamy slaw, onion straws, roasted garlic aioli	18
Chilled Shrimp Salad Roll , lemon aioli, shredded lettuce	19
Crispy Chicken , Havarti cheese, pickles, Sriracha aioli, shredded lettuce, grilled onion	18
Salinas Valley Wrap , hummus, pickled red onions, artichoke-olive tapenade, farm fresh feta	16

DESSERTS

Crème Brûlée , creamy custard, caramelized sugar, seasonal berries	8
7-Layer Carrot Cake , cream cheese frosting, candied pecans	8
Classic Chocolate Chip Brownie Cookie Skillet , baked to order in a cast iron skillet, vanilla ice cream, whipped cream, salted caramel sauce	7
Flourless Chocolate Torte , raspberry sauce, whipped cream, fresh raspberries	7
Lemon Cheesecake crème fraîche whipped cream, blueberry compote	8

Bread available upon request.

Water is precious along our Central Coast—we offer tap water upon request.

Cindy's Waterfront is a proud partner of the Aquarium's Seafood Watch® program. All of our seafood selections are Best Choices or Good Alternatives, caught or farmed in ways that don't harm the oceans. We source ingredients from local farmers, ranchers and fishermen who use environmentally responsible practices.

The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood may pose a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals and compromised immune systems. Cooking foods reduces the risk of illness.

We add an 18 percent gratuity for parties of seven or more. Printed on 100 percent post-consumer recycled paper. Cindy's Waterfront is a Cindy Pawlcyn restaurant.



SPARKLING		Bottle
Schramsberg, Blanc De Blancs, Napa Valley 375mL		35
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MONTEREY COUNTY WHITE WINES	Glass	Bottle
Morgan, Sauvignon Blanc, Monterey	9	35
Cima Collina, Pinot Blanc, Antle Vinyards, Monterey County	13	50
Bernardus, Chardonnay, Monterey County	15	60

MONTEREY COUNTY RED WINES		
Morgan, Twelve Clones Pinot Noir, Santa Lucia Highlands	10	40
Bernardus, Pinot Noir, Santa Lucia Highlands	11	45
Cima Collina, Meritage, Lockwood Oaks, California	14	55

MONTEREY COUNTY ROSÉ WINE		
Bernardus, Saignée de Pinot Noir, Santa Lucia Highlands	13	50

BEER: DRAUGHT PINTS	Glass
English Ales, Big Sur Golden Ale, Marina	6
Firestone Walker Brewing Company, Double Barrel Ale, Paso Robles	6

BEER: BOTTLES	Bottle
Anchor Brewing, Anchor Steam Beer, San Francisco	7
Sierra Nevada Brewing Company, Pale Ale, Chico	7
Lagunitas Brewing Company, IPA, Petaluma	7
Mendocino Brewing Company, Carmel Wheat, Mendocino County	7

HARD CIDER: DRAUGHT	Glass
Red Branch, Hard Apple and Honey Cider 500 ml	19

SPECIALTY DRINKS	13
Four-Pepper Bloody Mary, pepper, garlic-infused tomato juice, vodka	
Blood Orange Margarita, triple sec, agave, tequila	
Southern Palmer, lemonade, fresh brewed iced tea, Southern Comfort	
Fresh Fruit Bellini, sparkling wine cocktail	

CARMEL VALLEY COFFEE & ESPRESSO

Chai Latte	4
Cappuccino	5
Caffè Latte	5
Caffè Mocha (white or dark chocolate)	5
Soy Latte	5
Assorted Numi Organic Hot Teas	3

COLD BEVERAGES

House Iced Tea	3
Boylan's Soda	3
Cola, Diet Cola, Black Cherry, Lemon Lime, Root Beer, Ginger Ale	
Boylan's Seltzers	3
Classic, Raspberry, Lemon	
Gizdich Apple Juice	3
Organic Milk	3
Lemonade	3