

LUNCH

APPETIZERS

Fried Calamari \$13.95

French Fries \$6.95

GF Chips & Salsa \$6.95

Ahi Poke \$13.95*

raw ahi tuna, macadamia nuts, green onions, ginger, ponzu sauce, wonton crisps

GF Ceviche \$12.95*

lime & cilantro marinated white fish & bay shrimp, served with tortilla chips

GF Nachos \$11.95

chips, black beans, cheese, diced tomatoes, green onions, jalapeños, salsa & sour cream on the side
add grilled chicken + \$5 | add pulled pork + \$6

SALADS

add grilled chicken + \$5 | add bay shrimp +\$6

Bay Shrimp Louie \$18.95

chilled bay shrimp over mixed greens with tomatoes, sliced cucumbers, beets, red onions, carrots, hardboiled egg & crispy croutons, served with house made thousand island dressing

Aged Blue Cheese & Mixed Greens \$14.95

mixed greens tossed in balsamic vinaigrette with aged blue cheese crumbles, candied walnuts & fresh sliced apple

Classic Caesar \$12.95

chilled crisp romaine hearts tossed in a creamy caesar dressing with shaved parmesan cheese & crispy croutons

Asian Chicken \$17.95

teriyaki glazed grilled chicken, mixed greens, carrots, edamame, mandarins, wonton crisps, toasted almonds & cabbage tossed in an asian dressing

Seared Blackened Ahi \$18.95

seared blackened ahi, mixed greens, edamame, jicama, bell pepper & cabbage tossed in an asian dressing, served with pickled ginger & finished with wasabi aioli

Blackened Chicken Caesar Wrap \$14.95

grilled blackened chicken wrapped in a flour tortilla with romaine hearts, parmesan cheese, crispy croutons & caesar dressing, served with chips & salsa

CHOWDER

Clam Chowder Cup \$6.95 | Bowl \$8.95

Sourdough Bread Bowl \$11.95

Clam Chowder Bowl & House Salad \$14.95

mixed greens, tomatoes, red onions, carrots, cucumbers, beets, croutons & choice of dressing
sub bread bowl + \$3

SANDWICHES

add cheddar, jack or blue cheese, sautéed mushrooms, grilled onions, or blackened on any sandwich + \$2 per item
add bacon or avocado + \$2.50

Zelda's Cheeseburger \$14.95*

charbroiled Harris Ranch Angus patty, choice of cheddar, jack or blue cheese, lettuce, tomato, dill pickle & onion on a sesame seed bun, served with fries

Chipotle Chicken Sandwich \$14.95

fried chicken tenders, jack cheese, baby greens, chipotle aioli, tomato, onion & avocado on a ciabatta roll, served with fries

Turkey BLT Sandwich \$15.95

roasted turkey breast, bacon, lettuce, tomato & dill pickle on whole wheat bread, served with fries

Mahi Mahi Sandwich \$16.95

grilled Mahi, lettuce, tomato, dill pickle & onion on a ciabatta roll, served with mixed greens salad & balsamic vinaigrette & a side of house tartar sauce

Seafood Melt \$15.95

bay shrimp & crab meat salad with green onions & jack cheese on grilled sourdough bread, served with mixed greens salad & balsamic vinaigrette

Pulled Pork Sandwich \$14.95

fresh pork carnitas, molasses barbecue sauce on a ciabatta roll with asian slaw, served with fries

Caprese Sandwich \$14.95

sliced mozzarella, fresh basil & tomatoes on a ciabatta roll with basil pesto aioli & mixed greens, served with fries

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Water served on request only.

GF = gluten free. Please make staff aware of any food allergies. Gratuity not included. All items subject to availability. Split plate charge \$2.50.

Please limit modifications and substitutions. Please remove electronic devices from table during service, as we are not liable for damages.

SEAFOOD

Fish & Chips \$17.95

crispy fried Alaskan cod fillets, lemon & house tartar sauce, served with fries

Calamari & Fries \$16.95

Zelda's famous tender deep fried local calamari, lemon, house tartar & cocktail sauce, served with fries

GF Fish Tacos \$16.95

marinated, seasoned and grilled white fish, shredded cabbage, cilantro, green onion, diced tomatoes, topped with jalapeño ranch dressing on grilled corn tortillas, served with chips & salsa

BRUNCH FAVORITES

SERVED UNTIL 2PM

GF Huevos Rancheros \$14.95

three eggs over corn tortillas & black beans, topped with cheddar & jack cheese, diced tomato, green onions, salsa & sour cream, served with homefries

GF Turkey & Avocado Scramble \$15.95

turkey, avocado, green onion, cheddar & jack cheese, served with homefries

GF Spinach & Mushroom Scramble \$14.95

sautéed mushrooms, spinach, cheddar & jack cheese, served with homefries

BEVERAGES

Coffee \$3.50

Hot Tea \$3.50

Juice \$4

Orange, Apple, Cranberry, Pineapple, Grapefruit, Tomato

Soft Drinks \$3.50

Coke, Diet Coke, Sprite, Rootbeer, Lemonade, Ice Tea, Strawberry Lemonade

ask about our
espresso bar

SIGNATURE COCKTAILS

Spicy Mary \$10

Stoli Hot (Jalapeño) Vodka, Zelda's famous house made bloody mary mix, served on the rocks with celery salt

Raspberry Limeade \$9

Three Olives Raspberry Vodka, fresh limes, sweet & sour & a splash of sprite

Billionaire Margarita \$13

double shot of Herradura Silver Tequila, Cointreau, fresh limes, splash of sweet & sour, served on the rocks with salt

El Presidente Margarita \$14

Don Julio Blanco Tequila, Cointreau, fresh limes, splash of sweet & sour, topped with a float of Grand Marnier, served on the rocks with salt

Zelda's Sangria \$9

burgundy wine, peach schnapps, raspberry liqueur, splash of orange juice & sprite

Tropical Mimosa \$10

orange, cranberry & pineapple juice with Opera Prima Brut Sparkling, served in a wine glass

Malibu Planters Punch \$10

Malibu Rum, pineapple juice, orange juice, lime juice, topped with a float of dark rum

Lava Flow \$10

Don Q Coconut Rum blended with fresh puree of strawberries & Zelda's blend of coconut and pineapple

BEER

Draft

Uncle Dave's Rye IPA \$7
805 Blonde Ale \$7

Bottle

Coors Light \$5
Blue Moon \$6
Guinness \$6
Lagunitas IPA \$6
Pacifico Clara \$6
Corona \$6
Stella Artois \$6
Sierra Nevada Pale Ale \$6
Golden State Mighty Dry Hard Cider \$8