

OUR COMMITMENT TO YOU

Captain Kidd's Fish Market & Restaurant acquires, inspects and prepares the freshest and highest quality seafood for you.

From Our Family to Yours - we thank you for your continues patronage!



Consumption of raw or undercooked shellfish may substantially increase the risk of foodborne illness.

Our Seafood

Captain Kidd's Fish Market & Restaurant has been a landmark in the South Bay since 1976. We are proud to offer the finest fish from both local and international waters delivered daily to our market.

CAPTAIN KIDD'S

209 N. Harbor Drive
Redondo Beach, CA 90277

310-372-7703

email: info@captainkidds.com

WWW.CAPTAINKIDDS.COM



Catering

REDONDO BEACH'S FRESHEST SEAFOOD • *Since 1976*

Fish Market Hours | 9am-9pm Daily

Restaurant Hours | 10am-9pm Daily

WWW.CAPTAINKIDDS.COM



HOMEMADE SOUPS

Featuring a variety of fish and shellfish, our soups and stews always start with a base of stocks that we make from scratch.

CLAM CHOWDER

Our award-winning creamy New England style

\$
18.50
PER QT

MANHATTAN CHOWDER

Our award-winning spicy, tomato broth

\$
18.50
PER QT

CIOPPINO

Made with fish, clams, mussels and crab meat

\$
21.99
PER QT

LOBSTER BISQUE

Rich, creamy with chunks of fresh lobster

\$
20.50
PER QT

Make it a bread bowl platter for an additional \$8.00

SEAFOOD SALADS

Made daily with the freshest ingredients.



POKI

Traditional Tuna

2 lbs - \$45.00
4 lbs - \$90.00



CEVICHE

2 lbs - \$30.00
4 lbs - \$60.00



SPICY CRAB DIP

Spicy Chipotle

2 lbs - \$45.00
4 lbs - \$75.00



HOUSE SALAD

Choice of Dressings

Bowl - \$38.00

SPECIALTY TRAYS

The freshest live lobster and crab with appropriate sauces, lemon wedges and garnish. Whole fish seasoned and cooked the way you like (deep-fried, charboiled or poached).



\$MP

LOBSTER TAILS



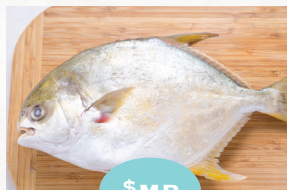
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SNOW CRAB LEGS



\$MP

KING CRAB LEGS



\$MP

WHOLE FISH

\$MP

CREATE YOUR TRAY

Mix and match the variety for your needs.



PARTY TRAYS

Create your custom seafood platter. Mix and match a variety for your needs. Great for holidays, office parties, the big games!



SHRIMP COCKTAIL

Served with cocktail sauce, lemon wedges and garnish.

50 ct - \$90.00 / 75 ct - \$135.00



OYSTER ON HALF SHELL

Opened one hour prior to pick up.

24 ct - \$72.00 / 36 ct - \$108.00



SMOKED SALMON

Served with cocktail sauce, lemon wedges.

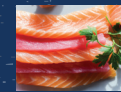
3.5 lbs - \$70.00 / 7 lbs - \$140.00



POACHED SALMON

Served with dill sauce and garnish.

3.5 lbs - \$75.00 / 7 lbs - \$145.00



SASHIMI

Assorted fresh fish. Served with soy sauce, white pickled ginger root, wasabi.

1 lbs - market price * / 2 lbs - market price *



FISH TACO PLATTER

Fish can seasoned and grilled or fried baja style. Corn tortillas, shredded cabbage, cilantro, pico de gallo and baja sauce.

12 ct - \$48.00 / 20 ct - \$80.00



CRAB CAKES

Lump crab cakes served with a lime chipotle aoli.

18 ct - \$125.00 / 25 ct - \$175.00