

Starters

Oysters on the half shell:

Defly shucked and presented on ice. Served with our house-made cocktail sauce.

HALF DOZEN \$12 | DOZEN \$24

Baked King Crab Dynamite Oysters:

Freshly shucked oysters topped with Alaskan king crab, mushrooms, spinach, and a spicy aioli. Finished under the broiled until caramelized.

HALF DOZEN \$15 | DOZEN \$28

Empanadas de Camarones:

Four crispy flour empanadas filled with sautéed prawns, Pico de Gallo, remoulade dipping sauce.

\$10

Masterfish Ceviche:

Citrus marinated fresh white fish, spicy mango salsa, tostadas.

\$11

Citrus Poached Shrimp Cocktail:

Served chilled with house made cocktail sauce.

\$12

Ahi or Salmon Tower:

Wasabi crème fraiche, tobiko, ginger sesame soy vinaigrette, avocado and tostadas.

\$11

Soup & Salads

New England Clam Chowder:

Clams, potatoes, celery finished with cream.

CUP \$6 | BOWL \$8

Caesar & Baby Arugula Salad:

Romaine and baby arugula, aged grana cheese Kalamata olives and crostini.

\$7

Add:

SALMON \$15
STEAK \$18

SHRIMP \$16
CHICKEN \$12

Masterfish Green Salad:

Baby greens, tomatoes, cucumbers, house balsamic vinaigrette.

\$6

Add:

SALMON \$15
STEAK \$18

SHRIMP \$16
CHICKEN \$12

Sandwich & Tacos Board

Tuscan Chicken Sandwich:

Grilled chicken breast, Tuscan bread, balsamic vinaigrette, roasted bell peppers, pickled red onions, jack cheese, coleslaw and potato wedges fries.

\$13

Calamari Fritti:

Tender calamari soaked in buttermilk then dusted in flour, flash fried and tossed with garlic lemon sauce served with house-made cocktail sauce.

\$9

Fedra's Simmered Clams:

White wine, roasted garlic herb broth and toasted baguette.

\$12

Coconut Shrimp:

Jumbo shrimp spiced in a coconut tempura, habanero mango sauce.

\$11

Prawns Basked:

Pacific Mexican shrimps dipped in beer batter and flash fried. Served with tartar sauce and potato wedges fries.

\$11

The Triple Crown:

A collection of our favorites. Two baked king crab dynamite oysters, coconut crusted pacific prawns and calamari fritti. Served with cocktail and habanero mango sauce.

\$11

Fresh Albacore Tuna Melt:

Toasted rye bread piled high with house made albacore tuna salad, cheddar cheese, coleslaw and potato wedges fries.

\$12

Croissant Ahi Tuna Salad Sandwich:

Ahi tuna salad on a golden flaky croissant with Bermuda onions, lettuce, tomatoes, coleslaw and potato wedges fries.

\$12

Master's Shrimp Burger:

Gerry's batter fried shrimp in brioche bun, banana sauce, lettuces, tomatoes, pickled red onions, jack cheese, coleslaw and garlic yucca fries.

\$14

Hot Dog Paradise:

Beer batter fried Alaskan cod, on a hotdog bun, tartar sauce, shredded cabbage, Pico de Gallo, coleslaw and potato wedges fries.

\$11

Master's Fish Tacos:

Corn tortillas, coconut rice, black beans, shredded cabbage, Pico de Gallo, and Master fish white cream sauce. Served blackened, grilled or batter fried.

• MAHI MAHI \$11
• SALMON \$12
• SWORDFISH \$12
• CALAMARI \$10
• ALASKAN COD \$11

• SHRIMP \$10
• CHICKEN \$10
• STEAK \$12
• VEGETABLES \$9
• OCTOPUS \$12

Master's Specialties

From the sea

Pacific Swordfish:

Grilled and served with steam coconut rice, fresh vegetables and blood orange sauce.

\$22

Halibut:

Pan seared, smashed potatoes, fresh vegetables in a lime cream sauce.

\$ M. Price

Cedar Planked Atlantic Salmon:

Seasoned with brown sugar glazed and broiled atop a cedar plank, creamy smashed potatoes, vegetables and a lemon cream sauce.

\$16

Hawaiian Ahi:

Sesame seeds crusted, steam coconut rice, garden vegetables and mango ginger relish.

\$22

Drunken Mahi Mahi:

Blackened, deglazed with beer served with creamy smashed potatoes, glazed vegetables in a citrus cream sauce.

\$16

Dynamite Scallops:

Pan seared, topped with king crab meat, spinach. Served with steam coconut rice, chef's vegetables in a lime butter sauce.

\$22

Panko & Cheese Crusted Imported Sole:

Served with steam coconut rice, fresh vegetables in a mango habanero sauce.

\$16

Tamarind Marinated Sea Bass:

Served over steam coconut rice, fresh vegetables and mango ginger relish.

\$16

Gerry's Fish & Chips:

Dipped in Gerry's beer batter and flash fried served with tartar sauce, coleslaw and potato wedges fries.

• IMPORTED SOLE \$13
• SALMON \$15
• ALASKAN COD \$13

• SHRIMP \$14
• OYSTER \$13

Masterfish Bouillabaisse:

Shrimp, scallops, mussels, clams, calamari, seasonal fresh fish in a tomato, lemongrass and coconut milk broth.

\$22

Caribbean Shrimps:

Sautéed shrimps in an orange Jamaica sauce, served with steam coconut rice and fresh vegetables.

\$18



Seafood Linguini:

Shrimps, scallops, mussels, manila clams, seasonal fresh fish, calamari, in a tomato, lemongrass coconut sauce and aged grana cheese.

\$ 22

San Blas Octopus:

Blackened Octopus with thinly sliced marinated cucumbers, onions, and house sauce. Served with steamed coconut rice.

\$20

With Your Entrée Add: Cup of soup for. \$ 3

From The Land

Top Sirloin:

8 oz. USDA prime aged center cut, served with chimichurri sauce, fresh vegetables and garlic yucca fries.

\$ 18



Grilled Pork Chop:

A thick juice pork chop with habanero & honey soy glazed, served with steamed coconut rice, fresh vegetables and chimichurri sauce.

\$ 16

Free Range Lemon Brine Chicken:

Served with fresh vegetables, garlic yucca fries and lemon herb pan sauce.

\$ 16

Add Four Shrimps To Any Turf For. \$ 6

With Your Entrée Add: Cup of soup for. \$ 3

Side Dishes

- | | | | |
|-----------------------------|------|---------------------------|------|
| • STEAMED COCONUT RICE | \$ 3 | • GARDEN FRESH VEGETABLES | \$ 3 |
| • GARLIC YUCCA FRIES/BANANA | \$ 3 | • SMALL CAESAR SALAD | \$ 3 |
| • POTATOE WEDGES | \$ 3 | • SMALL GREEN SALAD | \$ 3 |
| • SWEET POTATOES | \$ 3 | • PARMESAN BREAD STICKS | \$ 2 |
| • COLESLAW | \$ 3 | • BEANS | \$ 2 |

Dessert

Lemon & Vainilla Beans Panna Cotta:

With a wild berry compote.

\$ 7



Assorment Of Sorbets.

\$ 7

Strawberries Colada Cheese Cake.

\$ 7

Prices and availability on menu items subject to change without notice due to weather and market fluctuations.

Thoroughly cooking foods of animal origin such as shellfish reduces the risk of food borne illness. Individuals with certain health conditions such as liver disease, chronic alcohol abuse, diabetes, cancer, stomach, blood or immune disorders may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Business hours Monday to Sunday from 11:00am to 9:00pm

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www.masterfishgrill.com



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