

# Dutch's Criddle House

## HOT APPETIZERS

- Mushrooms Sautéed in Butter and White Wine ..... 3.25  
 Egg Dipped Deep Fried  
 Artichoke Hearts with Mayonnaise ..... 3.95  
 Steamed King Crab Legs ..... 6.95

## SOUPS

- Soup Du Jour ..... Cup 1.00 Bowl 2.00  
 Boston Chowder ..... Cup 1.00 Bowl 2.00

## SALADS

- Crab Louie  
 Tender Chunks of Alaskan King Crab Meat or Dungeness Crab Meat served on a Bed of Lettuce, Garnished with Asparagus and Hard Boiled Eggs, Louie Dressing ..... 7.95  
 Shrimp Louie  
 Tiny Pacific Ocean Shrimp, Tomatoes, Asparagus Tips and Hard Boiled Eggs, House Dressing Suggested (Oil and Vinegar with Fine Herbs) but you have your choice of Dressing ..... 7.95  
 Our Special Salad  
 With Crisp Mixed Greens, Your Choice of Dressing ..... 1.95

## COLD APPETIZERS

- Marinated Herring Served with Rye Bread and Sweet Onions ..... 4.95  
 Shrimp Cocktail ..... 4.95  
 Combination Cocktail Shrimp and Crab Meat ..... 4.95  
 Crab Cocktail California Dungeness or Alaskan King Crab ..... 4.95  
 Yearling Morro Bay Oysters On Ice ... 4.95  
 Cold Crab Legs Garni ..... 6.95

## DINNERS

Dinners Include: Soup, Salad, Choice of Dressing, Assorted Bread Basket, Baked Potato with Butter or Sour Cream, Steak Fried Potatoes, or Rice Pilaf, Coffee, Tea, or Milk.  
 All Dinners are Complete. No Extra Charge. A La Carte Dinners: \$1.00 Less.

### Criddle House

- Prime Rib Au Jus 10.95 Thick Cut 13.95

- Steak Sandwich 8.95

## DELIGHTS FOR THE GOURMET

- Halibut Augratin in Casserole ..... 10.50  
 Poached Petrale Sole with Scallops  
 Glazed with a Hollandaise Sauce ..... 10.50  
 Marina Omlette Topped with a Hollandaise Sauce  
 Filled with Mushrooms, Green Onions, Crab Meat and Shrimp ..... 9.50  
 Char Broiled Fillet of Halibut  
 From the Cold Northern Waters, Local when in Season ..... 11.75  
 Captains Plate A Plenty from the Ocean,  
 Scallops, Oysters, Cod, Sole and Shrimp ..... 9.75  
 Co Quilles St. Jacques Choice Eastern Scallops  
 Sautéed in Butter and Fresh Mushrooms, then Baked in Our Own  
 Special Bechamel Sauce, and a Dash of Sherry Wine ..... 11.50  
 Lobster Thermador Petite Chunks of Australian Lobster  
 Mixed with a Fine Wine Sauce, Fresh Mushrooms,  
 and Chives and Baked in the Lobster Shell ..... 12.50  
 Cioppino A Hearty Combination of Prawns, Scallops and Crab  
 from the Depths of the Sea, Prepared in Our Own Cioppino Sauce in a  
 Tureen, with Hot Garlic Bread ..... 11.50  
 Sole Florentine Petrale Sole Filets Stuffed with Creamed Spinach  
 Poached with a White Wine Sauce ..... 10.50  
 Oysters House Style Morro Bay Oysters Lightly Sautéed  
 in Butter, Broiled in Casserole, Served on a Bed of Creamed  
 Spinach with Bacon and Cheese ..... 10.50  
 Scampi Sautéed Shrimps, a Touch of Garlic, White Wine Served on Rice Pilaf ..... 11.50  
 Crab Que Vadis  
 Crab Legs, Artichoke Hearts, Button Mushrooms, Shalots Sautéed  
 in White Wine with a Touch of Garlic and a Dash of Cognac ..... 14.50  
 Sole Cardinal Tender Filets of Sole, Scallops, Shrimps  
 and Lobster Tail, Topped with Cardinal Sauce ..... 14.95  
 Broiled Australian Lobster Tails ..... 15.50  
 Alaskan Crab Leg Dinner ..... 14.00

### A Meal for Your Child (Under 12 Years) 3.95

Includes Soup, Salad, Steak Fried Potatoes and Milk

Ground Sirloin - Petrale - Shrimp - Chicken - Fish & Chips

## STEAKS

- New York Steak Thick Cut ..... 13.50  
 Spencer Steak ..... 13.50  
 Petite Steak New York  
 or Spencer 10 oz. .... 11.50  
 Top Sirloin ..... 11.95  
 Freshly Ground Sirloin With Mushrooms ..... 6.50  
 Half Local Chicken Broiled or Pan Fried ..... 6.95  
 Thick Pork Chops ..... 8.50

## STEAK - N - COMBINATION

- Steak & Tail New York Steak and Australian Lobster Tail .... 16.75  
 Steak & Alaskan Crab ..... 14.95  
 Top Sirloin & Terriyaki Shrimp ..... 11.95  
 Broiled Seafood Brochette Assorted Delicacies from  
 Ocean with Mushrooms, Green Peppers, served on a bed of Rice Pilaf ..... 10.50  
 Broiled Combination Brochette  
 Assorted Delicacies from the Ocean, and Tender Pieces of Steak, Marinated with  
 Fine Herbs, served with Rice Pilaf ..... 11.50

## SEAFOOD SPECIALTIES

- Fish & Chips Tender Pieces of Fresh Cod, Lightly Battered  
 and Deep Fried, served with Steak Fried Potatoes ..... 5.75  
 Morro Bay Oysters Fresh Daily from  
 the Local Oysters Beds, French Fried or Sautéed ..... 8.75  
 French Fried Shrimp  
 From the Gulf of California ..... 10.95  
 Nova Scotia Scallops  
 Deep Fried or Sautéed ..... 10.95  
 Local Filet of Red Snapper  
 Sautéed in Sweet Butter "Tender and Flaky" or, if you prefer, Deep Fried ..... 7.90  
 Local Filet of Petrale Sole Deep Fried or Sautéed .. 9.50  
 Scalone Sautéed in Drawn Butter, Egg Batter Dipped ..... 8.50  
 Calamari Deep Fried ..... 7.50

## BEVERAGES

- Milk .50 Soft Drinks .50 Iced Tea 50  
 Hot Tea .50 Coffee .50

## DESERTS

- Chocolate Mousse, Carrot Cake  
 Ice Cream 1.50 Cheese Cake 1.75

2738 N. Main

For Reservations Call 805-772-8645