

## FEATURED APPETIZERS

Bucket of Shrimp (1/2 lb.) 15

Shrimp Cocktail 15

Fried Jumbo Shrimp 16

Jumbo Coconut Shrimp Tempura 18 Fried with our Shanghai Reds' Coconut batter.

**Bacon-Wrapped Shrimp** 18

Dipped in Asian-style sweet chili or BBQ sauce.

**Oysters on-the-Half Shell** 17

Clams on-the-Half Shell 17

Clams Casino 21

Broiled with bread crumbs and bacon.

Steamed Clams (Seasonal) 21

Steamed in a delicious white wine, garlic and butter sauce.

Steamed Mussels (Seasonal) 21

Steamed in a delicious white wine, garlic and butter sauce.

**Ovsters Rockefeller** 21

Broiled with spinach, topped with Mornay sauce.

**Campechana** (Mexican Seafood Cocktail) 19 Chilled shrimp and scallops with cucumber, pico de gallo and avocado in a zesty tomato sauce.

Seafood Platter 29

Coconut Shrimp, Oysters Rockefeller, Clams Casino and Stuffed Mushrooms.

**Grilled Cajun Lamb Chops** 22

Lightly seasoned, Cajun-style.

Fresh Ahi Poke 19

Fresh marinated Ahi Tuna with avocado, cilantro, and our special sauces.

Calamari Fritti 17

Sliced Calamari steak, red peppers, seasoned onions, cooked and topped with Chipotle mayo.



Caesar Salad 11

Add: Cajun or Seared Ahi 21

Add: Cajun Chicken, Shrimp or Salmon 17

Clam Chowder Cup: 7 • Bowl: 11

Seafood Gumbo (Seasonal) Cup: 8 • Bowl: 12

Lobster Bisque (Thurs-Sun) Cup: 10 • Bowl: 14

Fried Artichoke Hearts 11

Sautéed Mushrooms 11

Sautéed with butter, garlic and sherry.

Stuffed Mushrooms 18

Filled with a mixture of Crab and cream cheese, broiled and topped with an Imperial sauce.

**Crispy Chicken Wings 13** 

Regular or Buffalo (spicy) with Ranch dressing.

**Smokey Grilled Salmon Salad** 19

Fresh Grilled Salmon atop romaine lettuce, corn, black beans, tomato, onions and jicama with Ranch dressing and BBQ sauce.





FISHERMAN'S SPECIAL PASTA

# SHANGHAI ENTRÉES

#### **Jumbo Coconut Shrimp Tempura** 26

Fried with our Shanghai Reds' Coconut batter. Served with vegetables and pasta or rice pilaf.

#### Cioppino 27

Italian seafood stew with clams, mussels, shrimp, scallops, crab and white fish in our delicious spicy tomato broth.

#### Fisherman's Mixed Grill 29

Scallops, jumbo prawns, and fresh fish (Seasonal) skewered and broiled. Served with an Orange Chili Glaze, vegetables and pasta or rice pilaf.

#### Citrus Salmon (8 oz.) 27

Cajun or chargrilled with vegetables and pasta or rice pilaf.

#### Fresh Halibut Piccata (8 oz.) 39

Chargrilled and finished in our White Wine sauce made with butter, lemon and capers. Served with vegetables and pasta or rice pilaf.

#### Fresh Catch of the Day 27

A Trio of delicious grilled fish. Served with vegetables and pasta or rice pilaf.

#### Prime Flat Iron Steak (6 oz.) 25

Prime Flat Iron Steak chargrilled to perfection. Served with vegetables and pasta or rice pilaf.

## THE REEL SURF 'N TURF

#### Lobster Tail 'N Prime Steak 47

Succulent Rock Lobster tail joined with a juicy, tender chargrilled Prime Steak.

#### Jumbo Shrimp 'N Prime Steak 41

Delicious Jumbo Shrimp with a juicy, tender chargrilled Prime Steak. (Add \$2.00 for Jumbo Coconut Shrimp)

### PASTAS

#### Rick's Special Chicken Alfredo 22

Grilled breast of chicken sautéed with artichoke hearts, mushrooms, onions and peas over creamy fettuccine alfredo.

#### **Jumbo Shrimp Pasta** 25

Grilled jumbo shrimp served over fettuccine alfredo.

#### Shrimp Scampi & Linguine 27

Sautéed shrimp and mushrooms in a sauce of butter, lemon, garlic and white wine, served over linguine.

#### Fisherman's Special Pasta 29

Shrimp, scallops, crab, mussels, and clams sautéed in a garlic, basil and white wine butter sauce with linguine.

#### Pasta Diablo 27

Sautéed shrimp and mushrooms in a "Special Spicy Sauce" with linguine alfredo.

### **WORLD FAMOUS TACOS**

#### **World Famous Baja Fish Taco** 8

Fresh Alaskan Cod, beer-battered, then fried to perfection. "The Fish Taco here is Truly Extraordinary..." Anthony Bourdain

Fresh Shrimp Taco (Baja Fried or Grilled) 8
Fresh Seared Ahi Taco (Seared Rare) 9

Other Ingredients: Shredded Cabbage, Pico de Gallo Salsa, Lemon Wedges, and our World Famous "Special White Sauce."



ADD A SIDE WITH ENTRÉE

Garlic Cheese Bread,
Sautéed Mushrooms,
Fisherman's Rice Pilaf,
Cup of Clam Chowder,
or Sidewinder Chips.

7 ea.

The Story: Shanghai Reds Palm Springs was the idea of Fisherman's Market & Grill owner Louis Pagano. The name was inspired by the famous old Longshoreman's Haunt in San Pedro to pay respect to old friends of the Pagano Family who have long since gone. With Chef-inspired dishes, and using only the freshest and finest seafood as ingredients from Fisherman's Market & Grill, paired with a full-service bar, and served in a friendly, relaxed open-air environment, the best of all worlds meet at Shanghai Reds.

WE HOPE YOU WILL ENJOY OUR FRESH SEAFOOD CATCH, COOKED THE SAME WAY WE PREPARED IT IN OUR GALLEYS FOR YEARS.

Attention: Thoroughly cooking foods of animal origin, such as shellfish, reduces the risk of foodborne illness. Individuals with certain health conditions such as liver disease, chronic alcohol abuse, diabetes, cancer, and stomach, blood or immune disorders may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. Items and prices on this menu are subject to change without notice.

18% gratuity on parties of 8 or more.