



daily feature

free soft drink with every feature

monday...shrimp & lobster paninni

tuesday...smoked turkey paninni

wednesday...cuban paninni

thursday...smoked salmon paninni

friday...maryland crab paninni



house special

lamarca's hawaiian big eye tuna*...the ultimate tuna sandwich, sake grilled rare 28

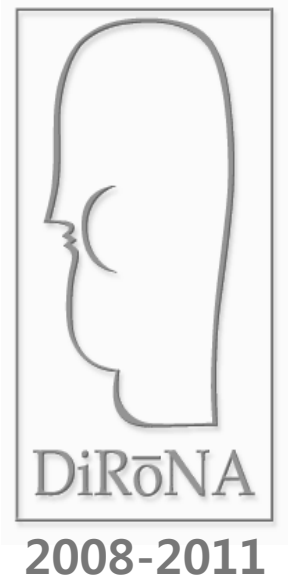
calamari & shrimp...kung pao style in sweet chili sauce with roasted peanuts and asian slaw 12

splash crab cakes...lobster sherry cream sauce and old bay seasoned fries 14

sesame tuna*...seared with wasabi, pickled ginger, seaweed and wonton 15

cioppino...san francisco style with crab, mussels, shrimp, and clams 12

splash fish & chips...beer battered served with lemon caper tartar sauce, cole slaw and old bay seasoned fries 12



paninni

maryland crab...la quercia prosciutto, old bay, roasted red pepper dressing and swiss cheese 12

grilled shrimp and lobster...tarragon cream cheese with side of hollandaise sauce 14

smoked turkey...apple wood bacon and gouda cheese 9

cuban...niman ranch roast pork loin, smoked ham, swiss cheese, beer mustard and pickles 11

salmon blt...house smoked salmon with applewood bacon, heirloom tomatoes and baby greens 12

all paninni served with cup of soup or garden salad

salad & soup

salmon caesar...grilled, with crisp romaine, garlic anchovy dressing and pine nuts 17

louis...shredded iceberg, louis dressing, tomato and hard egg...1/4 lb shrimp 12... 1/4 lb blue crab 12...1/2 maine lobster 18... whole maine lobster 34

smoked sea bass...chopped romaine, smoked sea bass, cucumber, tomato, capers, red onion, hard egg, caviar dressing 15

beet...mixed greens, roasted beets, maytag blue cheese, bacon, candied walnuts, tarragon horseradish vinaigrette 12

grilled calamari...wakame, cucumber, carrot, scallion, miso turmeric vinaigrette 11

soup of the day...seasonal daily soup cup 5...bowl 6

new england clam chowder...thick, rich and full of whole clams, potatoes and bacon cup 6...bowl 7

all house smoked meats provided by **Jethro's BBQ**



oyster*

on the 1/2 shell*...daily selections from the cold clear waters of puget sound, british colombia, connecticut, long island, and nova scotia with traditional condiments 3 each*

mix and match 6 or more



specialty oyster*

moscow* ...

horseradish cream and black and red caviar 3

rockefeller* ...

broiled with bacon, caramelized onions spinach, and hollandaise 3

bienville* ...

broiled with shrimp, mushrooms and bacon 3

shooter* ...

with vodka and spicy tomato juice 4

mix and match 6 or more

shellfish cocktail

gulf shrimp...

1/4 pound 10...1/2 pound 17...
1 pound 30

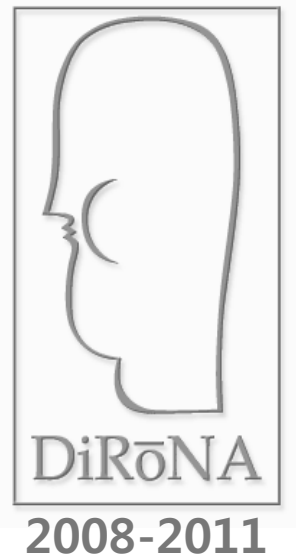
alaskan king crab...

1/4 pound 9...1/2 pound 15...
1 pound 25

maine lobster...half 18...

whole 33

shellfish platter...gulf shrimp, alaskan king crab and maine lobster with cocktail sauce and lemon caper tartar...small 36...large 60



caviar*

russian osetra* ...osetra has a nutty flavor with a pleasing firm texture,it's glowing color varies from warm brown to greenish-gray 278

russian sevruga* ...sevruga has a unique clean salty sea flavor and fine grained eggs of various shades of gray 178

california sterling* ...california farm raised white sturgeon, comparable to osetra, with a smooth and robust nutty flavor and a warm dark color. classic 131... royal 171...imperial 200

american sturgeon* ...ranges in color from dark gray to black with a subtle brine flavor and buttery silken texture 50

all caviar subject to availability and change in market prices without notice

*thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. consult your physician or public health official for further information.

splash seafood bar & grill is a nonsmoking establishment

only one promotional gift certificate per visit
20% gratuity will be added to parties of six or more

we accept master card, visa, discover, american express and diners club.

owner bruce gerleman...general manager mike holms...executive chef dominic iannarelli

303 locust, des moines, ia 50309...phone 515-244-5686...fax 515-244-5689

www.splash-seafood.com...lunch served monday thru friday 11:30 a.m. until 2:00 p.m.