



jet fresh seafood

our seafood is flown in fresh daily from hawaii, alaska, seattle, boston and the keys

- atlantic salmon 21
- chilean seabass 33
- gulf shrimp 28
- hawaiian big eye tuna* 30
- mahi mahi 19
- sea scallops 29
- swordfish 26
- choice of preparation: char-grilled, sake-grilled, pan seared, meuniere, cajun blackened, moutarde
- all seafood prepared medium except tuna, done rare***
- add scampi style shrimp 8*
- add a live maine lobster 30*
- add alaskan king crab leg 35*

entrées served with seasonal vegetables and your choice of garlic mashed potatoes, basmati rice or mashed sweet potatoes, **substitute risotto 5**
fresh bread on request

steaks & chops

- 8 ounce filet mignon 36
- 12 ounce black angus new york strip 29
- 14 ounce black angus ribeye 29
- 16 ounce double bacon chop 23
- add maytag bleu cheese fromage 3*
- add herb roasted mushrooms 5*
- add scampi style shrimp 8*
- add a live maine lobster 30*
- add alaskan king crab leg 35*

chef specialties

- alaskan king crab...**2 pounds of extra large legs with drawn butter...full 70...half 40
- miso glazed salmon...**wakame and grilled calamari salad, jasmine rice 25
- live maine lobster...**1 1/4 pound whole lobster steamed or grilled with drawn butter 37
- splash mixed grill...**filet mignon oscar, shellfish pan roast and shrimp scampi 39
- sashimi tuna***...seared rare, jasmine rice, snow peas, wasabi, ginger and wakame 30
- sake grilled shrimp...**mashed sweet potatoes and black bean mango salsa 28
- swordfish moutarde...**pan seared with white wine and stone ground mustard sauce 26
- splash mahi mahi...**cashew encrusted with tropical fruit salsa 20
- splash chicken...**shrimp stuffed chicken breast with shrimp, bacon and mushroom sauce 19
- shrimp risotto...**gulf shrimp with asparagus, roasted mushroom, and goat cheese risotto 23
- creole penne...**house made seafood andouille sausage, mussels and shrimp 20
- surf & turf fettuccine...**gulf shrimp, tenderloin tips, gorgonzola cream sauce 26
- truffle vegetable pasta...**roasted mushroom, roma tomato, scallion, garlic 17

- splash salad...**spinach, roasted corn, crasins, candied walnuts, bacon, gorgonzola, cranberry champagne vinaigrette...full 8...half 6
- caesar...**romaine, pine nuts, anchovies, garlic anchovy dressing...full 8...half 6
- garden...**baby field greens, roasted tomato, cucumber, your choice of balsamic vinaigrette, romano peppercorn, cranberry champagne vinaigrette, heirloom tomato vinaigrette, creamy dill maytag blue cheese...full 7...half 5
- louis...**shredded iceberg, bay shrimp, blue crab, tomato, hard egg, louis dressing...full 13...half 9
- beet...**mixed greens, roasted beets, maytag blue cheese, bacon, candied walnuts, tarragon horseradish vinaigrette...full 14...half 10
- grilled calamari...**wakame, cucumber, carrot, scallion, miso turmeric vinaigrette 11
- smoked sea bass...**chopped romaine, smoked sea bass, cucumber, tomato, capers, red onion, hard egg, caviar dressing 15
- caprese...**organic heirloom tomato, fresh mozzarella, basil with balsamic reduction 10
- add to any salad grilled gulf shrimp 4...seared sea scallops 5 a piece**

*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 under-cooked. consult your physician or public health official for further information.

an \$8 charge will be added to all split entrees. 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...dinner served monday thru saturday 5:00 p.m. until 10:00 p.m.



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...17 half dozen...30 dozen

mix and match 6 or more

starters

splash crab cakes...lobster sherry cream sauce 14

p.e.i. mussels...1 pound in saffron white wine broth with goat cheese crouton 13

carpaccio* ...thin sliced rare filet with wasabi, capers, beer mustard and crostini 12

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

bbq shrimp...bacon wrapped with chipotle sauce served over slaw 14

escargot...broiled in garlic butter and havarti cheese with fresh bread 12

sautéed scallops...maytag bleu cheese and seafood andouille croquette 13

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

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

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

caprese...organic heirloom tomato, fresh mozzarella, basil with balsamic reduction 10

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

soups

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

shellfish cocktail

gulf shrimp...quarter pound 10...
half pound 17...1 pound 30

alaskan king crab...quarter pound 9...
half pound 15...one 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* ...nutty flavor, firm texture, color varies from warm brown to greenish-gray 276

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

california sterling* ...california white sturgeon, comparable to osetra, smooth robust nutty flavor...classic 131...royal 171...imperial 200

american sturgeon* ...dark gray, subtle brine flavor, buttery texture 50

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