



Gilda's

Lunch & Dinner on the Wharf

Served Beginning at 11:00 am



Starters

Crab Cakes
dungeness crab,
served with remoulade
17.95

Calamari
tartar & cocktail sauce
18.95

Shrimp Cocktail
bay shrimp
& cocktail sauce
14.95

Steamed Clams
bordelaise sauce
22.95

Oysters*
fresh Buckley Bay oysters, served
with horseradish & cocktail sauce

Half Dozen 21.95
Full Dozen 34.95

Chicken Wings
buffalo or barbecue
blue cheese & celery
15.95

Fried Zucchini
served with ranch
13.95

Crab Cocktail
dungeness crab
& cocktail sauce
20.95

Soups & Salads

Add your favorite protein to any Salad:

Bay shrimp 8; Chicken 8; Calamari 8; Salmon 12; Steak 12; Prawns 12

House - Made Soups

Boston Clam Chowder
cream base, potatoes, celery, pepper, clams

Minestrone
vegetable base, tomatoes, kidney beans,
celery, pinto beans, orecchiette pasta

Cup 9.50 Bowl 11.50
Served in a Bread Bowl 15.95
Add cup to an Entrée 5.00

Caesar Salad
parmesan, tomatoes, croutons,
romaine, & caesar dressing
Small 12.95 Large 18.95
add small to entrée 7.95

Louie Salad
served in iceberg lettuce shell,
olives, kidney beans,
peas, carrots, tomatoes,
& thousand island dressing
Bay Shrimp 22.95
Crab 28.95
Combo 24.95

Seared Ahi Salad*
wonton, wasabi, broccoli,
red bell pepper, carrot,
mango salsa & ginger vinaigrette
18.95

House Salad
iceberg, kidney beans, peas, carrots,
cucumber, tomato, bay shrimp,
& choice of dressing:
blue cheese, ranch, thousand island,
italian, caesar, oil & vinegar
Small 12.95 Large 18.95
add small to entrée 7.95

Luncheon Salad
iceberg, olives, kidney beans,
peas, carrots, tomatoes,
& thousand island dressing
Bay Shrimp 19.95
Crab 24.95
Combo 21.95

Sandwiches

Served with pickles & choice of fries OR house-made coleslaw
Add avocado or bacon 3.95

Chicken Pesto
lettuce, tomato, pesto
aioli, grilled ciabatta roll
17.95

Crab & Shrimp
French roll, cheddar
cheese, crab & shrimp,
lettuce, tomato, mayo
23.95

Crab
French roll, cheddar cheese,
dungeness crab, lettuce,
tomato, mayo
26.95

Hamburger*
sesame bun, beef, lettuce
tomato, onion
15.95
Add Cheese 1.50¢

Patty Melt*
rye, beef patty, grilled
onions, Swiss cheese
16.95

Grilled Calamari
French roll, lettuce,
tomato, mayo
18.95

Reuben
rye, corned beef,
sauerkraut, thousand
island dressing
16.95

French Dip
roast beef, grilled onions,
French bread, Au jus
16.95

Club House
sourdough, turkey, bacon,
lettuce,
tomato, mayo
16.95

Tuna Melt
rye, Swiss cheese, tuna
15.95

Corned Beef
on rye
with Swiss cheese
16.95

BLT
sourdough, bacon,
lettuce, tomato, mayo
14.95

Fisherman's Catch

Classic fish favorites deep fried to perfection. Choose between a basket or an entrée.

Baskets served with choice of fries OR coleslaw.

Entrées served with choice of baked potato, fries OR rice, & fresh vegetables

Fried Seafood Platter
oysters, calamari, prawns,
cod, salmon,
tartar & cocktail sauce
Basket 21.95 Entrée 26.95

Fried Oysters
fresh oysters,
tartar & cocktail sauce
Basket 19.95 Entrée 24.95

Coconut Prawns
six large white prawns
dipped in our special batter
& rolled in coconut.
Basket 21.95 Entrée 27.95

Fish & Chips
Alaskan cod,
tartar & cocktail sauce
Basket 18.95 Entrée 23.95

Fried Prawns
prawns,
tartar & cocktail sauce
Basket 20.95 Entrée 25.95

Fried Calamari
squid,
tartar & cocktail sauce
Basket 20.95 Entrée 25.95

Chicken Tenders
classic battered & deep fried
chicken tenders served
with ranch dressing
Basket 17.95 Entrée 22.95

*Served raw or undercooked

18% gratuity added to parties of 6 or more

4.85% surcharge is applied to each bill to better
compensate labor and an excessive increase in all costs.

Thank you for your support
of a local Santa Cruz business!



v 2023-9

For the comfort of our guests, please no cell phone use at tables
Corkage Fee: \$20 per 750 ml. bottle Split Order Fee: \$3.95
Warning: Consuming raw or undercooked meat, poultry, seafood,
shellfish and eggs may increase your risk of food-borne illness,
especially if you have a medical condition.

Water served on request only

Sorry, personal checks & Visa/Amex retail gift cards not accepted
Maximum 4 checks per party

Pasta Specialties

Jambalaya
fettuccine, shrimp, clams,
fish, linguica sausage,
garlic, peppers & onions
in a Cajun tomato broth
21.95

Chicken Piccata
sautéed chicken breast,
capers, lemon, wine
butter, fettuccine
23.95

Add House-Made
Garlic Bread
\$8.95

Spaghetti
Gilda's original meat
sauce or marinara,
parmesan cheese
17.95

Calamari Parmesan
penne pasta, parmesan
cheese, provolone cheese
& tomato sauce
22.95

Vegetable Pasta
orecchiette, squash,
zucchini, olives, carrots,
broccoli, basil, pesto,
parmesan cheese
17.95

Seafood Fettuccine
shrimp, clams, fish,
alfredo sauce
23.95

Chicken Pesto
Penne
sundried tomato,
bacon, shallot, garlic,
broccoli
19.95

Ravioli
ravioli filled with spinach,
beef, & cheese, meat sauce,
parmesan cheese
19.95

Orecchiette al Pesto
orecchiette pasta tossed
in pesto, with parmesan
cheese
18.95

Wharf Seafood Favorites

Stand Alone - Stand Outs

Fish Tacos
Mahi Mahi with spice rub,
mango salsa, cabbage
served with fries and coleslaw
21.95

Ahi Poke*
wonton, mango,
avocado & tuna
served over jasmine rice
17.95

Cioppino
fresh fish, clams, prawns,
calamari, and crab stewed in a
rich herbed tomato broth
27.95

Sesame Ginger Prawns
sautéed prawns, garlic ginger,
soy, onion, & bell pepper
Served over jasmine rice
26.95

Entrées served with choice of baked potato, fries OR rice & fresh vegetables

Twin Lobster Special
poached lobster tails,
sprinkle of paprika,
served with drawn butter
42.95

Calamari Steak
grilled filet of calamari, lightly
breaded, served with
tartar & cocktail sauce
23.45

Salmon Scampi
salmon sautéed scampi
style with tomatoes, garlic,
mushroom, basil, butter & wine
26.95

Shrimp Scampi
sautéed prawns, garlic, wine,
shallots, butter,
mushroom & tomato
26.95

Mahi Mahi
blackened, grilled,
served with mango salsa
27.95

Pacific Red Snapper
lightly breaded & grilled, served
with tartar & cocktail sauce
21.95

Sand Dabs
parmesan breading
& lemon herb beurre blanc
23.95

Crab Cakes
dungeness crab,
served with remoulade
23.95

Grilled Salmon
chargrilled, &
served with lemon dill aioli
28.95

Alaskan Halibut
chargrilled, &
served with lemon dill aioli
28.95

Petrале Sole
lightly breaded & grilled, served
with lemon herb beurre blanc
22.95

From the Prairie

Entrées served with choice of potato OR rice & fresh vegetables

Prime Rib
10 oz of our seasoned Prime Rib
served with horseradish sour
cream & Au Jus
29.95

Surf & Turf Special
8 oz of filet mignon with gorgonzola - red wine reduction
& a poached lobster tail with a sprinkle of paprika,
served with drawn butter
49.95

New York Steak
char-grilled with
garlic rosemary butter
28.95

Baby Back Ribs
barbecue sauce, & pineapple,
pine nut coleslaw
24.95

Filet Mignon
char-grilled with gorgonzola -
red wine reduction
42.95

Chicken Parmigiana
grilled chicken breast, marinara
sauce, provolone cheese
23.95

Chicken Teriyaki
grilled chicken breast, served
with teriyaki glaze
& grilled pineapple
21.95

Side Orders

| | | | | | |
|------------------------------------|------|--|------|-------------------------|------|
| Baked Potato with butter | 5.95 | Fries | 5.95 | House-made garlic bread | 8.95 |
| Add sour cream per request | | Sweet Potato Fries | 7.95 | Salsa | 1.75 |
| Loaded sour cream, bacon, & chives | 1.95 | Coleslaw cabbage, mayo, pine nuts, pineapple | 4.95 | Mushrooms sautéed | 4.50 |
| Rice Jasmine | 3.95 | Vegetables squash, carrots, broccoli | 3.95 | Avocado | 3.95 |

