

STARTERS

SASHIMI PLATTER* 25

FRESH MARKET SELECTED FISH, GRILLED MUSHROOMS, SUNOMONO, JUAN'S SAUCE, MASAGO

SMOKED FISH PLATTER 25

HOUSE SMOKED FISH, JALAPEÑO JELLY, DEVILED EGG MOUSSE, CHOW CHOW, EVERYTHING BISCUIT

RAW OYSTERS* 15

SEASONAL SELECTED OYSTERS ON THE HALF SHELL, MIGNONETTE, LEMON, SALTINE CRACKERS (GF)

GRILLED OYSTERS 18

SEASONAL SELECT OYSTERS, CHIPOTLE BUTTER, GRILLED NOBLE BREAD

TUNA TARTARE* 15

SPICY KEWPIE, CUCUMBER, JALAPEÑOS, SCALLIONS, CORN, GREEN APPLE KIMCHI, SHRIMP CHIPS

CLAM CHOWDER 6 / 10

NIMAN'S BACON, CHOPPED CLAMS, POTATOES, SHERRIED CREAM

CLAM CHOWDER FRIES ADD 6

BOWLS

COCONUT NOODLE BOWL* 15 / 20

SALMON POKE, RICE NOODLES, CUCUMBER, TOMATOES, SPROUTS, FRIED GARLIC, PEANUTS, TAMARIND VINAIGRETTE, COCONUT BROTH (GF)

HAWAIIAN POKE BOWL* 15 / 20

YELLOWFIN TUNA, SUSHI RICE, SHAVED JALAPEÑO, CARROT, PINEAPPLE, EDAMAME, CUCUMBER, MACADAMIA, TRADITIONAL SAUCE

BROWN RICE BOWL 12

MASALA BRAISED CHICK PEAS, BROWN RICE, TOFU DRESSING, TOMATILLO PICO, CHILE CREMA (V)(GF)

CASE FISH + DAILY FEATURES

FISH BY THE POUND – MARKET PRICE

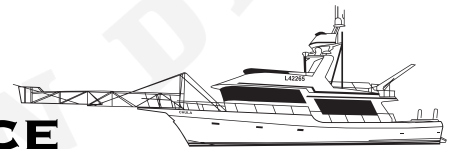
SWORDFISH . PACIFIC AHI* . SALMON*
SCALLOPS* . SEA BASS . GROUPER
ALBACORE . HALIBUT . SMOKED FISH
OYSTERS* . CLAMS . MUSSELS

ASK ABOUT TODAY'S FEATURED SPECIAL

ALL SUBJECT TO AVAILABILITY

*SASHIMI GRADE

PICK FISH + 2 SIDES + SAUCE



ALSO AVAILABLE A LA CARTE ALL SUBJECT TO AVAILABILITY

FV CHULA SWORDFISH 24

FAROE ISLAND SALMON* 20

YELLOWFIN TUNA 27

CORVINA BASS 23

MEXICAN WILD SHRIMP (16/20) 21

SAUCES

CHIMICHURRI
CHIPOTLE BUTTER
GREEN GODDESS
COCKTAIL
DILL TARTAR
JUAN'S SAUCE (NOT GF)

SIDES

MOROCCAN CARROT SALAD 6 (GF) (V) GRILLED CARROTS, CHARRED PEPPERS, ROASTED ONIONS, TOASTED CUMIN, GOLDEN RAISINS, SMOKED PAPRIKA VINAIGRETTE

FRITES ST. FRENCH FRIES 6 (GF) TOP GRADE IDAHO KENNEBEC POTATO

GREEN PAPAYA SLAW 6 (GF) SHREDDED PAPAYA, CARROTS, ONION, GREEN BEANS, TAMARIND, LIME JUICE, FISH SAUCE, CHILES

CAESAR SALAD* 6 CHOPPED ROMAINE, IBERICO SHEEP MILK CHEESE, BROWN BUTTER CROUTONS (GF W/O CROUTONS)

CUP CLAM CHOWDER 6 NIMAN'S BACON, CELERY, POTATOES, SHERRIED CREAM

SPAM MAC SALAD 6 CRISPY SPAM, CARROTS, PEPPERS, CELERY, KEWPIE, WONDER MUSTARD, MACARONI

SIMPLE SALAD 4 (GF) MIXED GREENS, RED WINE VINAIGRETTE

SUSHI OR BROWN RICE 3 (GF) SCOOP OF RICE

FAMILY OWNED + OPERATED FISHERY, WHOLESALE, RETAIL + RESTAURANT

SANDWICHES + PLATES

WITH YOUR CHOICE OF SIDE

SWORDFISH TACOS 17

MOJO MARINATED CHULA SWORDFISH, SMOKED CORN, TOMATILLO PICO, SHREDDED CABBAGE, CHILE CREMA (GF)

TUNA CONFIT SANDWICH 15

CHULA ALBACORE CONFIT, MIXED GREENS, GARDINIERA, SMOKED PAPRIKA AIOLI, AVOCADO, GRILLED NOBLE BREAD

FISH + CHIPS 18

SEASONAL FISH, DILL TARTAR, GREEN PAPAYA SLAW, FRITES STREET FRIES

CHULA PO' BOY 17

BUTTERMILK MARINATED CALAMARI, PEPPERONATA, GREEN GODDESS AIOLI, NOBLE BAGUETTE

STEAMED CLAMS* 18

MANILA CLAMS, CREAMED LEEKS, HOUSE LARDONS, FRITES STREET FRIES, QUESO FRESCO, HOT SAUCE (GF)(SIDE NOT INCLUDED)

HATCH BURGER* 17

CERTIFIED ANGUS CHUCK + BRISKET, ROASTED TASTE OF NEW MEXICO GREEN CHILES, AMERICAN CHEESE, TOMATILLO PICKLES, ONION, NOBLE BUTTERMILK BUN

*CONSUMING RAW OR UNDERCOOKED SEAFOOD, EGGS OR MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

CHULA KIDS

POKE BOWL 6

FISH + CHIPS 8

GRILLED CHEESE 6

CHEESEBURGER 8

BEVERAGES

NON-ALCOHOLIC

BASIL-MINT LIMEADE 4

LIME ARNIE 4

ICED TEA 3

COLD BREW COFFEE 5

MEXICAN COKE 3

JARRITOS 3

BOTTLED WATER 2

SPARKLING WATER 2



EST. 2009 SAN DIEGO, CA
EST. 2015 PHOENIX, AZ

BEER

WRENHOUSE "BIG SPIL" PILS 7

MASON ALE WORKS "RESPETO"

MEXICAN LAGER 7

BELCHING BEAVER "DEFTONES PHANTOM

BRIDE" IPA 7

EVIL TWIN "SANGUINEM" ORANGE SOUR 6

FOUR PEAKS "KILT LIFTER" 5

HUSS BREWING "ORANGE BLOSSOM" 5

WINE

FREE PUBLIC RED, WHITE OR ROSÉ 10
1.5 GLASSES

PORCH POUNDER CHARD OR ROSÉ 16
2 GLASSES

GOTHAM PROJECT CAB, PG OR ROSÉ 12
1.5 GLASSES

BUTTER CHARDONNAY 15
1.5 GLASSES

JP CHENET BRUT OR ROSÉ 10
1 GLASS

FRESH FISH - SMOKED FISH - CEVICHE - POKE - BY THE POUND

Chula Seafood

IS A FAMILY OWNED + OPERATED FISHERY, WHOLESALE, SPECIALTY FISH MARKET AND RESTAURANT. OUR CHEF CURATED MENU FEATURES FRESH, SUSTAINABLE SEAFOOD + LOCALLY SOURCED GOODS. THE BOAT, FV CHULA, SPECIALIZES IN HARPOON AND DEEP SET BUOY CAUGHT SWORDFISH, IN ADDITION TO SPECIES OFF THE CALIFORNIA COAST.

*ITEMS SUBJECT TO CHANGE DAILY BASED ON SEASON AND AVAILABILITY

#YOURFRESHFISHMARKET #CHULASEAFOODUPTOWN @CHULA_SEAFOOD

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