

DINNER MENU

HAPPY HOUR DRINK SPECIALS 4 PM TO 6 PM • DINNER SERVED FROM 5 PM. ALL ITEMS PREPARED USE ONLY THE FRESHEST SEAFOOD FROM FISHERMAN'S MARKET. WHEN FRYING WE USE ONLY 100% CHOLESTEROL-FREE CANOLA OIL.



FEATURED APPETIZERS

Bucket of Shrimp (1/2 lb.)	10.95
Fried Jumbo Shrimp	12.95
Jumbo Coconut Shrimp Tempura	12.95
Fried with our Shanghai Reds' Coconut batter.	
Drunken Shrimp NEW	12.95
Cajun-seasoned Jumbo Shrimp in an "Oat Stout"	
garlic butter sauce.	12.05
Bacon-Wrapped Shrimp NEW Dipped in Asian-style sweet chili or BBQ sauce.	12.95
Oysters on-the-Half Shell	12.95
Clams on-the-Half Shell	12.95
	13.95
Clams Casino Broiled with bread crumbs & bacon.	13.95
Steamed Clams	14.95
Steamed Green-lip Mussels	15.95
Steamed in a delicious white wine, garlic,	13.33
and butter sauce.	
	16.95
Green-lip & Black Mussels with Andouille Sausage.	
Oysters Rockefeller	14.95
Broiled with spinach, topped with Mornay sauce.	40.05
Campechana (Mexican Seafood Cocktail) Chilled shrimp and scallops with cucumber, pico	13.95
de gallo, & avocado in a zesty tomato sauce.	100 2 70
Seafood Platter	19.95
Coconut Shrimp, Oysters Rockefeller, Clams	
Casino, and Stuffed Mushrooms.	1
Grilled Cajun Lamb Chops	16.95
Lightly seasoned, Cajun-style.	42.05
Fresh Ahi Poke Fresh marinated Ahi Tuna with avocado, cilantro.	13.95

STARTERS

Caesar Salad	5.95
Add Cajun Chicken, Shrimp or Salmon	10.95
Add Cajun or Chargrilled Swordfish	13.95
Clam Chowder Cup: 4.95 • Bow	l: 7.50
Seafood Gumbo (Seasonal) Cup: 5.95 • Bow	1: 8.95
Lobster Bisque (Thurs-Sun) Cup: 6.95 • Bow	1: 9.95
Fried Artichoke Hearts	6.95
Sautéed Mushrooms Sautéed with butter, garlic, and Sherry.	6.95
Stuffed Mushrooms Filled with a mixture of crab & cream cheese, broiled and topped with an Imperial sauce.	12.95
Crispy Chicken Strips Regular or Buffalo (spicy) with Ranch Dressing	7.9 5
Steamed Artichoke (Seasonal)	8.95
Stuffed Artichoke (Seasonal) Stuffed with crab meat, parmesan cheese & Italian bread crumbs.	12.95



BAJA FISH TACOS

BEST BAR BEST SEAFOOD BEST FISH TACO BEST HAPPY HOUR

SEAEOOD ENTRÉES

Ask Server for Fresh Garlic Bread. Crab Enchiladas 15.95 Hand-rolled corn tortillas stuffed with Blue Crab & cheese, with	STATE OF STA
	CONTRACTOR OF THE PARTY OF THE
Hand rolled corn tortillas stuffed with Plus Crab & chasse with	
natio-folled corn to tillas stuffed with blue Clab & theese, with	
Salsa Verde, sour cream, pico de gallo and a side of rice pilaf.	
Jumbo Coconut Shrimp Tempura 19.95	
Fried with our Shanghai Reds' Coconut batter. Served with	
vegetables and pasta or rice pilaf.	
Cioppino 19.95	
Italian seafood stew with clams, mussels, shrimp, scallops,	
crab, and white fish in our delicious spicy tomato broth.	
Fisherman's Mixed Grill 18.95	
Scallops, jumbo prawns, & fresh fish (seasonal) skewered	
and broiled. Served with an Orange Chili Glaze, vegetables	
and pasta or rice pilaf.	
Shrimp Etouffee NEW 18.95	
Shrimp smothered in a classic, rich New Orleans-style sauce, served over rice pilaf.	
Seafood Risotto NEW 18.95	
Scallops, shrimp, clams, & mussels in this creamy, cheesy Risotto rice dish.	
你没有一个好的感觉。""我们还是一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个	
Red Curry Tilapia NEW 17.95 Served over lasmine rice with sautéed garlic spinach	

and our special sauces.

Sliced Calamari steak, red peppers, seasoned

onions, cooked and topped with Chipotle mayo.

Calamari Fritti

PASTAS

Citrus Salmon (8 oz.)

Fresh Swordfish (8 oz.)

Fresh Halibut Piccata (8 oz.)

ASK Server for Fresh Garne Dread.	
Rick's Special Chicken Alfredo NEW	16.95
Grilled breast of chicken sautéed with artichoke hearts,	
mushrooms, onions, & peas over creamy Fettuccine Alfredo.	
Shrimp Scampi & Linguine	17.95
Sautéed shrimp and mushrooms in a sauce of butter, lemo	n.

Cajun or chargrilled with vegetables and pasta or rice pilaf.

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Chargrilled & finished in our white wine sauce made with butter,

lemon, & capers. Served with vegetables and pasta or rice pilaf.

garlic, and white wine, served over Linguine. Fisherman's Special Pasta Shrimp, scallops, crab, mussels, & clams sautéed in a garlic,

basil, and white wine butter sauce with Linguine. Seafood Fettuccine Alfredo 19.95 Sautéed shrimp, crab, scallops, & mushrooms served over creamy Fettuccine Alfredo.

Pasta Diablo Sautéed shrimp and mushrooms in a "Special Spicy Sauce" with Linguine Alfredo. Shanghai Reds Coconut Curry Shrimp NEW

Fresh mushrooms and onions in a Red Curry sauce over Linguine and topped with crispy Coconut Shrimp.

ADD A SIDE WITH ENTREE Garlic Cheese Bread, Sautéed Mushrooms, Rice Pilaf Cup of Clam Chowder, or Fisherman's Chips

WORLD FAMOUS TACO:

World Famous Baja Fish Taco 3.95 • Fresh Alaskan Cod, beer-battered then fried to perfection. Anthony Bourdain, on his "No Reservations" TV Show, called it "Truly Extraordinary." Fresh Shrimp Taco (Baja Fried or Grilled) 4.50 Fresh Seared Ahi Taco (Seared Rare) 5.50

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

17.95

17.95

LAND LUBBERS

13.95

FOR THE RECENTLY SHANGHAIED

Ask Server for Fresh Garlic Bread. Prime Flat Iron Steak (6 oz.) Prime Flat Iron Steak chargrilled to perfection. Served with vegetables and pasta or rice pilaf.

Chicken Marsala Breast of chicken sautéed in garlic, mushrooms, and Marsala wine. Served with vegetables and pasta or rice pilaf.

Shanghai Rice Bowl 17.95 Vegetables sautéed with your choice of Beef, Chicken, or Shrimp, over Jasmine rice, topped with crispy wonton.

Grilled Cajun Lamb Chop Dinner 23.95 Succulent Lamb lightly seasoned Cajun-style. Served with vegetables and pasta or rice pilaf.

THE REEL SURF 'N TURF

Lobster Tail 'N Prime Steak 29.95 Succulent Rock Lobster Tail joined with a juicy, tender chargrilled Prime Steak.

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



ASK YOUR SERVER ABOUT TONIGHT'S CHEF'S SPECIAL

18.95

25.95

27.95

19.95

19.95

19.95

3.95

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.