



## Fresh Seafood In San Diego



San Diego's enviable beachside location spoils us with fresh seafood in San Diego, and since October marks National Seafood Month, there's no better way to celebrate than seeking out the most savory and succulent seafood dishes around the city.

Scale up your fish diet at [Route 29](#), the Gaslamp Quarter's newest Napa Valley-inspired eatery. Reflecting the iconic rustic-modern vibes of wine country, Route 29's farm-to-table menu is artfully prepared and rotates with the seasons to feature

sustainable, local and organic ingredients with each mouthwatering bite. This National Seafood Month dig your fork into the Crispy California Halibut, peanut

oil fried and served with a banana miso consommé, noodles, shiitake mushrooms, bok choy and fried leeks.

Find a dish worth swimming upstream at [The Fish Shop Encinitas](#), dropping anchor just up the road in North County. Home to a relaxed atmosphere, nautical ambiance, and the freshest seafood in San Diego, this fast-casual eatery brings a boatload of fish options to the plate, with your choice of fish tacos, sandwiches, salads, or plates. Order up a steaming order of the Coconut Shrimp, coated in Fish Shop's house-made shredded coconut batter, deep fried golden and crispy with jasmine rice and a sweet chili dipping sauce.

Take the bait [Osetra Seafood & Steaks](#), an elegant and sophisticated dining experience located in San Diego's bustling Gaslamp Quarter. This premier dining destination features a modern dining room, oyster bar, caviar bar, gourmet seafood and steaks, and a three-story wine tower as the focal point of the eatery! Elevate your seafood selection and indulge in the Northern Atlantic Salmon, grilled to tender excellence on a bed of garlic spinach, charred tomatoes, and sweet radish.

For a seafood experience unlike any other, head to [Hidden Fish](#) on Convoy. As San Diego's first Omakase-only sushi destination, the traditionally prepared, top-level seafood is presented to your palate in an intimate setting that reflects care and creativity with each remarkable bite. Sourced from around the globe, including a rotating selection direct from Japan's renowned Tsukiji Fish Market, Hidden Fish offers your choice of a 30-minute, 12-piece Omakase Teaser or a 90-minute, 18-piece Omakase Premium Experience at their 12-seat exclusive sushi bar gallery!

Located in the heart of the bustling Gaslamp Quarter, [Greystone Prime Steakhouse & Seafood](#) has been a landmark of the downtown area for nearly 20 years. Home to a legendary menu of USDA Prime steaks, exotic game, fresh seafood and an international selection of hand-cut wagyu beef, Greystone promises the ultimate delicacy in steak and seafood. Enjoy your evening at this exclusive and elegant eatery with the Shrimp & Scallop Duo, Cajun crusted and served with summer beet puree, sweet chili, shaved asparagus, buttermilk polenta, caviar, live Maine lobster, calamari, mussels and shrimp topped with shaved garlic, local basil and chili flakes.

San Diego sushi fanatics rejoice – Little Italy’s stellar sushi destination [Cloak & Petal](#) invites you to journey to a seafood paradise! Artistically intimate, Cloak & Petal encourages social dining with family and friends gathered under blooming cherry blossom trees over signature craft cocktails and an extensive selection of shareable starters, hand rolls, nigiri, and beautifully arranged sushi. Snag your chopsticks and sink your teeth into the 30<sup>th</sup> & University Roll with crab, scallops, asparagus, wagyu steak and a topping of rich truffle soy reduction and jalapeno with greens.

Reel in the catch of the day at [Waterbar](#), Pacific Beach’s ode to the free-spirited fresh cuisine of California’s southern coastline. Overlooking the sand with gorgeous views of the Pacific Ocean, this social seafood concept offers a focus on sustainability and local products to create timeless and trend-setting dishes from scratch, ensuring only the freshest of flavors. Dive into the Boardwalk Seafood Stew, a piping hot Pozole broth with crushed tomatoes, mussels, clams, shrimp, calamari, hominy, shredded cabbage, radish and a squeeze of citrusy lime.

There's nothing fishy about it – seafood boasts a boatload of health benefits, and it's tasty to boot! While there may be plenty of fish in the sea, be sure to stop by these San Diego favorites for National Seafood Month.