



Seasonal Menu
Fresh Seafood Flown In
Twice Weekly - Daily Specials

Summer Hours: 11am -10pm
Off Season Hours: 3pm-10pm

719-539-9514

122 North F Street • Salida, CO 81201
Currents • Downtown Salida

Appetizers

Oysters On The Half Shell

One Dozen - M/P Half Dozen - M/P

Fried Calamari

Lightly Fried Squid Served With A Garlic Aioli \$8.95

Prince Edward Mussels

Sautéed In White Wine Garlic Butter Sauce Or
A Garlic Basil Plum Tomato Sauce \$10.95

Crab Cakes

Pan Seared To Order And Served With A
Lemon Cilantro Aioli \$11.95

Blackened Ahi Tuna

Accompanied With A Roasted Red Pepper, Cucumber Relish &
Accented With Toasted Sesame Seeds & Oil \$12.95

Pick-n-Peel Shrimp

Poached In An Old Bay Beer Broth & Served Warm \$12.95

Cocktail Pick-n-Peel; Chilled & Served With
Lemon & Cocktail Sauce \$12.95

Iowa Beer Nuggets

Seasoned Deep Fried Dough Accompanied With
Queso Dipping Sauce \$5.95

Soups & Salads

French Onion Soup \$5.95

Mediterranean Caesar Salad

Classically Prepared With Romaine Lettuce,
Parmesan Cheese, Anchovies & Croutons \$6.95

Bleu Wedge

House Favorite - A Crispy Wedge Iceberg Lettuce Topped
With Bleu Cheese Crumbles & Bacon,
Served With Balsamic Vinaigrette \$6.95

Baby Spinach Salad

Tossed With A Warm Honey Mustard Bacon Vinaigrette &
Topped With Roasted Red Peppers, Sweet Red Onion,
Tomatoes, & Croutons \$8.95

- All Salads May Be Made Into An Entrée By Adding Shrimp,
Fish, Chicken, Or Beef For An Additional \$7.00 -

Beverages

Classic Coke - Diet Coke

Sprite - Dr. Pepper

Root Beer - Ginger Ale

Tea

Sweetened - Unsweetened - Raspberry Iced Tea

Lemonade

\$1.75

Beer

Bottle Beer

Coors Light - Corona

Pacifica - Bud Light - Miller Lite - PBR Tall Boy

Draft Beer

Bass - O'Dell's 90 Schilling

O'Dell's IPA- O'Dell's Easy Street Wheat

Miller High Life - Stella Artois

New Belgium Blue Paddle - New Belgium Seasonal

Currents Specialty Entrees

House Cuts - 21 Day Aged

House Sirloin - 10 oz.

Grilled, Served Over Sautéed Spinach
Simplicity At Its Finest \$18.95

New York Strip - 10 oz.

Smothered With A Sautéed Onion,
Garlic-Mushroom Medley \$20.95

Ribeye - 12 oz.

Topped With Roasted Red Peppers & Gorgonzola Cheese;
Garnished With Frizzled Onions \$22.95

Black Angus Burger

On A Toasted Kaiser & Topped With Crumbled Bacon &
Cheddar Cheese, Accompanied With Lettuce, Tomatoes &
Frizzled Onions \$10.00

- All House Cuts Served With Seasonal Vegetables & Your
Choice Of Mashed Potatoes, Baked Potato, Or Steak Fries -

Fresh Seafood

St. Peter's Fish

Grilled & Served Over Lemon Mashed Potatoes Topped With A
Grilled Portobello, Fresh Oregano & Tomato Scallion Drizzle;
Garnished With Crab Meat \$18.95

Pistachio Encrusted Salmon

Served Over Horseradish Mashed Potatoes & Sautéed Spinach
& Topped With A Shitake Porcini Mushroom Sauce \$19.95

Comfort Food

Fried Chicken

Soaked In Buttermilk & Dusted With Seasoned Flour;
Fried Golden Brown;
Served With Mashed Potatoes & Gravy \$13.95

Chicken Pot Pie

Tender Cuts Of Chicken In A Rich Gravy With Fresh Vegetables,
Topped With A Crispy Puff Pastry Crust \$13.95

Pork Tenderloin

Pan Seared Medallions Served Over Sautéed Spinach & Roasted
Sweet Potatoes With Caramelized Onions & Smoked Bacon
Cream Sauce \$14.95

Pasta

Penne Chicken

Grilled Chicken Sautéed With Fresh Tomatoes, Mushrooms &
Onions In A Garlic Olive Oil Sauce \$14.95

Penne Vodka

Roasted Garlic & Aged Prosciutto Deglazed With Vodka In A
Plum Tomato Cream Sauce & Tossed With Fresh Mozzarella &
Parmesan Cheese \$15.95

Capellini Pescatore

Sautéed Mussels, Shrimp, Calamari & Crabmeat Served In A
White Wine Garlic Butter Sauce Or A Garlic Basil Plum
Tomato Sauce \$18.95

Indulgences

Mousse Martini

Creamy Chocolate Mousse Surrounded By Whip Cream \$6.00

Double Fudge Brownie

A La Mode, Stacked High \$7.00

Strawberry Shortcake Napoleon

Layers Of Cake, Cream & Berries, Piled High \$7.00

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES