

## About Us

Hello, my name is John Karayan. My wife Jennifer and I own and operate Spencer Makenzie's Fish Co. Being a family owned restaurant, we named it after our two children. Spencer is our 7-year-old son and Makenzie is his 5-year-old sister. Who now have a little sister named Brooklyn!

Spencer Makenzie's Fish Company, LLC, started out as a fairground and festival concession trailer in May 2007. Its popularity was quickly established with attendees at events such as: The Ventura County Fair, The Santa Barbara County Fair (where we won the Best Food Concessionaire Award), The Aloha Festival, The C Street Long Board Classic, Coachella, and The Stage Coach Music Festival.

The concept for the restaurant and trailer had been a dream of mine for 20 years. During that time, I perfected our Ceviche and Giant Fish Tacos into the unique recipes that have become "the Spencer Makenzie way". When Jennifer and I started creating the full restaurant menu our main goals were to offer high quality, healthful food at consumer friendly prices. We wanted to provide a tastier, healthier alternative to the so-called "Fast Food" of the taco/hamburger chain variety. All of our tempura fish is hand dipped to order and is served crispy, hot and delicious. We use only sushi grade fish in our seafood menu items. That's why it always tastes so fresh. Our vegetables are bought from produce wholesalers that are known for the freshness of their products. Ninety percent of our sauces and 100% of our salsas are homemade, and so is our clam chowder. Along with health consciousness, going "Green" is very important to us. All of the cooking oil we use (which is 0 Trans fat) is turned into biodiesel fuel for vehicles. Our plates, cups, and utensils are biodegradable/compostable.

Our family and our restaurant staff thank you all for your support! You, our customers, are always our #1 Priority!

Thank you & God Bless,  
John, Jenny, Spencer, Makenzie & Brooklyn  
The Karayan Family

### Spencer Makenzie's Fish Company

806 E Thompson Blvd  
Ventura, CA 93001  
Located on the corner of  
Thompson and Ash

Restaurant Phone: 805-653-8226  
Office Phone: 805-654-8226  
E-mail: [info@spencermakenzies.com](mailto:info@spencermakenzies.com)  
Website: [www.spencermakenzies.com](http://www.spencermakenzies.com)



## Catering Menu

Tel: 805-654-8226  
[www.spencermakenzies.com](http://www.spencermakenzies.com)



Menus are based on roughly 2  
tacos per person

Choice of 2 meats : Carne Asada,  
Shredded Chicken, and/or Ground  
Beef

Orders must be placed at least 3  
days before the event and prefera-  
ble a week before especially if it a  
bigger event.

A 25% deposit is required upon  
placing your order

Catering orders are designed to be  
self serve

\$25 additional fee for delivery  
(Delivery only not set up)

All orders include our earth friendly  
plates, forks, and napkins

Tax not included

## Taco Bar

25 Parmesan hardshells Meat Sides (cheese, lettuce, onion, cilantro & hot sauces) Chips & Salsa Salad (spring mix, carrots, wonton strips) with our Homemade ginger dressing *Feeds roughly 12 people	\$115.00
50 Parmesan hardshells Meat Sides (cheese, lettuce, onion, cilantro & hot sauces) Chips & Salsa Salad (spring mix, carrots, wonton strips) with our Homemade ginger dressing *Feeds roughly 25 people	\$230.00
75 Parmesan hardshells Meat Sides (cheese, lettuce, onion, cilantro & hot sauces) Chips & Salsa Salad (spring mix, carrots, wonton strips) with our Homemade ginger dressing *Feeds roughly 38 people	\$340.00
100 Parmesan hardshells Meat Sides (cheese, lettuce, onion, cilantro & hot sauces) Chips & Salsa Salad (spring mix, carrots, wonton strips) with our Homemade ginger dressing *Feeds roughly 50 people	\$400.00

150 Parmesan hardshells Meat Sides (cheese, lettuce, onion, cilantro & hot sauces) Chips & Salsa Salad (spring mix, carrots, wonton strips) with our Homemade ginger dressing *Feeds roughly 75 people	\$600.00
200 Parmesan hardshells Meat Sides (cheese, lettuce, onion, cilantro & hot sauces) Chips & Salsa Salad (spring mix, carrots, wonton strips) with our Homemade ginger dressing	\$800.00

## Add Ons

12 Ahi Pockets A mildly sweet tofu pocket stuffed with sushi rice, topped with "dynamite" sauce & blackened Ahi tuna	\$30.00
<b>Blackened Ahi added to salad</b>	\$30.00
<b>5 pounds Ceviche (includes chips and Spencer sauce)</b>	\$50.00
5pounds Grilled Shrimp	\$40.00