

# FISH MARKET

## Starters—Hot First Courses

<b>CRAB FRITTERS</b> With Creole remoulade.....	12
<b>BLACKENED BEEF BITES</b> Tender cubes of steak baked in rosemary demi glaze and topped with bleu cheese crumbles.....**GF....	9
<b>LOBSTER MAC &amp; CHEESE</b> Delightful corkscrew pasta in a creamy Manchego cheese sauce with tender bites of lobster.....	8
<b>ROASTED JUMBO SEA SCALLOPS</b> Pan seared, oven roasted sea scallops with spaghetti squash and bacon caramel.....GF....	11
<b>STEAMED MUSSELS</b> Prince Edward Island mussels in white wine, lemon, garlic, and thyme. Served with garlic herb baguette slices.....**GF....	8
<b>JUMBO LUMP CRAB CAKE</b> Premium jumbo lump crab cake studded with red and yellow peppers. Served with Creole remoulade.....	10
<b>BAKED OYSTERS</b> Creamed spinach, bacon, parmesan, hollandaise, and panko.....	12
<b>CALAMARI FRIES</b> Crispy strips of tender calamari tossed in a spicy ginger peanut sauce served atop jicama wasabi slaw.....	8
<b>CRAB AND SPINACH FONDUE</b> Lump crab and fresh spinach in a creamy pepper jack cheese dip served with tri color chips.....	10

## Starters—Cold First Courses

<b>CRAB LOUIS</b> Chilled jumbo lump crab and our Louis dressing for dipping.....GF....	12
<b>SHRIMP COCKTAIL</b> Jumbo shrimp with a three pepper cocktail sauce....GF....	12
<b>TUNA TATAKI</b> Japanese seven spice crusted tuna, flash seared and thinly sliced. Served with soy sesame dipping sauce.....**GF....	12
<b>OYSTERS ON THE HALF SHELL</b> Six (6) Ameripure® gulf oysters served with cocktail sauce and mignonette.....GF....	11

## Soups

<b>NEW ORLEANS GUMBO</b> With chicken, shrimp, and sausage.....c4.....	b6
<b>SHE-CRAB SOUP</b> Finished with sherry cream and chives.....c4.....	b6
<b>SOUP OF THE DAY</b> Chef's seasonal inspiration.....c4.....	b6

## Salads GF

<b>MARKET GREEN SALAD</b> Mixed greens with pickled red onions, goat cheese, spiced pecans and strawberry vinaigrette.....	6
<b>ICEBERG WEDGE</b> Bleu cheese dressing, toasted pecans, smokehouse bacon and cherry tomato.....	6
<b>HEARTS OF PALM</b> On a bed of mixed greens with Champagne vinaigrette.....	5
<b>WHOLE LEAF CAESAR</b> Hearts of romaine with our house made dressing, croutons and shaved parmesan...(Add Sicilian white anchovies \$1).....	6
<b>SPINACH SALAD</b> Fresh spinach leaves and balsamic vinaigrette with sliced mushrooms, carrot curls, and toasted almond flakes.....	5

## Flat Breads

Whole wheat and cracked pepper dough is grilled, topped with parmesan cheese, and baked to order. Our flatbreads are then finished with a drizzle of balsamic glaze.

<b>HERB CHICKEN</b> With roasted garlic, balsamic onions, and goat cheese.....	7
<b>WILD MUSHROOM</b> Sun dried tomato pesto, sautéed wild mushrooms, and a four cheese blend.....	8
<b>TOMATO BASIL</b> With roma tomatoes, fresh basil pesto, garlic, and feta cheese...6	
<b>PHILLY STEAK AND CHEESE</b> With caramelized onions, roasted garlic, and a four cheese blend.....	8

## Fish Market Signature Entrées

### ~Land~

<b>CHICKEN PASTA</b> Herb roasted chicken breast in a parmesan cream sauce with a wild mushroom blend, spinach, and cavatappi pasta.....	16
<b>BRAISED PORK SHANK</b> Slow braised petite pork shank with roasted red skin potatoes, sautéed spinach, and demi glaze.....GF....	18
<b>NY STRIP</b> 12 OZ New York Strip steak served with Gruyere scalloped potatoes and broccolini.....GF....	24
<b>STEAK AND SHRIMP DUO</b> Petit filet with lemon-garlic jumbo shrimp. Served with roasted red potatoes and cremini mushrooms.....GF....	26
<b>FILET MIGNON</b> Grilled beef tenderloin filet with sauce Béarnaise. Served with Yukon gold mashed potatoes and asparagus.....GF....	25

We proudly top all of our Certified Angus Beef® steaks with demi-glaze.

### Add to any Steak or Signature entrée:

**OSCAR** - asparagus, crab, and hollandaise 5.95, **GRILLED JUMBO SHRIMP** 7.95, **JUMBO LUMP CRABCAKE** 7.95, **CARPETBAGGER** - fried oysters and béarnaise 5.95

### ~Sea~

<b>GRILLED MAHI MAHI</b> With goat cheese mashed potatoes, grilled asparagus, and sun dried tomato pesto.....GF....	20
<b>OVEN ROASTED TILAPIA</b> Topped with butter poached crab meat and served with parmesan mashed potatoes and sautéed spinach.....GF....	19
<b>JUMBO LEMON-GARLIC SHRIMP</b> Fire grilled jumbo shrimp in lemon garlic butter aside roasted red potatoes and julienned vegetables.....GF....	21
<b>SEARED DIVER SCALLOPS</b> Over creamy parmesan risotto with bacon, roasted red pepper, and scallion. Finished with arugula pesto.....GF....	22
<b>BLACKENED AHI TUNA</b> Grilled medium-rare with sweet chile and avocado vinaigrette. Served with jasmine rice and grilled asparagus.....GF....	21
<b>CHILEAN SEA BASS</b> Pan roasted and served with Asian tomato relish, wild mushroom risotto, and soy-wasabi butter sauce.....	28
<b>SHRIMP and SCALLOP PARMESAN SCAMPI</b> Shrimp and jumbo sea scallops in a parmesan garlic sauce with roasted tomatoes and arugula over angel hair pasta.....	21
<b>CRAB CAKES</b> Premium jumbo lump crab cakes served with spaghetti squash, green beans, and roasted tomato vinaigrette.....	21
<b>ATLANTIC SALMON</b> Perfectly pan seared then topped with lobster in a yellow tomato cream sauce and served with parmesan mashed potatoes and broccolini.....GF....	21
<b>RAINBOW TROUT</b> Over sautéed fingerling potatoes and crisp green beans with a smoky mornay sauce.....	17
<b>SEAFOOD CIOPPINO</b> Fresh Fish, Mussels, Shrimp, Scallop, and crab meat gently poached in a classic San Francisco style tomato-saffron broth.....GF....	20
<b>GULF COAST GROUPER</b> Pan roasted grouper fillet topped with lump crab meat in a saffron vanilla cream sauce with jasmine rice and sautéed spinach.....GF....	24
<b>SHRIMP &amp; GRITS</b> Shrimp, andouille sausage, tasso ham, and diced vegetables in a Cajun cream sauce over stone ground parmesan grits.....**GF....	17
<b>PAN SEARED SNAPPER</b> Topped with a fresh red pepper coulis. Served with a hash of fingerling potatoes, herb roasted tomatoes, and arugula.....GF....	22
<b>MARKET FISH &amp; CHIPS</b> Tempura battered cod served with hand-cut steak fries, coleslaw, and homemade tartar sauce.....	16
<b>MAINE LOBSTER</b> One and a quarter pound live Maine lobster steamed to order. Served with drawn butter, green beans, and roasted potatoes.....GF....	26

FishMarket Dinner Menu—Printed 1/29/13

Dinner Served Mon—Sat 5 pm to 9:30 pm

GF = gluten free item. **\*\*one or more component may need to be adjusted to be completely gluten free. Please alert your server to gluten sensitivity.\*\***

**\*\*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness; especially if you have certain medical conditions.\*\***