## FISH MARKET Lunch Menu

Served Monday through Saturday 11:00-2:30

STARTERS	COLDSANDWICHES
CRAB AND SPINACH FONDUE Lump crab meat and fresh spinach in a	Served with your choice of side: pasta salad, bean salad, chips, or fries.
creamy pepper jack cheese sauce with tri color chips	LOBSTER WRAP Chilled Maine lobster "Louis" with goat cheese, yellow tomatoes,
JUMBO SHRIMP COCKTAIL Three perfectly cooked and chilled jumbo shrimp with three pepper cocktail sauce	mixed greens, and Champagne vinaigrette in a sun dried tomato wrap
SPINACH AND ARTICHOKE DIP Warm and creamy dip with fresh	CHICKEN SALAD CROISSANT Pulled roasted chicken with granny smith apples, pecans, and celery in a savory chicken salad on a buttery croissant8.95
spinach, artichoke hearts, and pecorino romano cheese. Served with toasted baguette crisps 7	CALIFORNIA CLUB WRAP Smoked turkey breast, smokehouse bacon,
SOUP	shaved lettuce, avocado, alfalfa sprouts, and creamy ranch in a tomato basil tortilla8.95
	TUNA SALAD SANDWICH Creamy salad of albacore tuna with white beans,
SOUP OF THE DAY Chef's seasonal inspiration	celery, pickles and onions on toasted Hawaiian bread
SHE CRAB SOUP Velvety crab bisque with a hint of celery and dry sherry.  Finished with sherry cream and fresh chives	CITRUS SHRIMP WRAP Citrus marinated shrimp, mixed greens, yellow
NEW ORLEANS GUMBO Shrimp, chicken, andouille sausage, and tasso ham	tomatoes, goat cheese, and apricot vinaigrette in a spinach tortilla
with diced vegetables in a spicy stew with okra and sweet corn, rice, and scallionscup 5 bowl 7	<b>BLT</b> Smoke house bacon, crisp lettuce, thick-cut beef steak tomato on toasted Hawaiian bread
Side of herb garlic baguette or cheese toast .95	SMOKED SALMON CROISSANT Sliced smoked salmon with cream cheese, cucumber, and alfalfa sprouts with Dijon vinaigrette
SMALL SALADS	HOT SANDWICHES
STRAWBERRY SALAD Mixed greens and fresh strawberries with toasted	Served with your choice of side: pasta salad, bean salad, chips, or fries.
almonds flakes, and apricot vinaigrette	GUACAMOLE BURGER Half pound Certified Angus Beef® burger with
MARKET GREEN SALAD Mixed greens with pickled red onions, goat cheese, spiced pecans, and pear vinaigrette	pepper jack cheese, Market guacamole, lettuce, and tomato
ICEBERG WEDGE Bleu cheese dressing, toasted pecans, smokehouse bacon, and	MAHI MAHI SANDWICH Blackened mahi mahi fillet on a toasted bun with lettuce, tomato, onion, and Creole remoulade
tomato slices	CRAB CAKE SANDWICH Panko breaded, fried lump crab cake with Creole
SPINACH SALAD Fresh spinach leaves and balsamic vinaigrette with sliced	remoulade on a brioche bun with lettuce, tomato, and onion
mushrooms, carrot curls, and toasted slivered almonds	PESTO CHICKEN WRAP Roasted chicken breast, mixed greens, yellow
CAESAR Chopped hearts of romaine with our house made dressing, croutons, and shaved parmesan(Add Sicilian white anchovies \$1)4	tomatoes, gruyere cheese, and poblano mayonnaise in a tomato basil tortilla
Turn any of the above salads into a <u>ENTRÉE SALAD</u> with the addition of:	FRENCH DIP Roast beef on a toasted baguette with horseradish cream and melted  Gruyere cheese. Served au jus
CHICKEN BREAST 4.95 LOBSTER "LOUIS" 8.95	FRIED FISH SANDWICH Beer battered cod on a soft French bun with lettuce,
GRILLED SALMON 8.95 FRIED CRAB CAKE 5.95	tomato and homemade tartar sauce
GRILLED SHRIMP 6.95 BEEF BROCHETTE 5.95	ROASTED VEGGIE SANDWICH Sliced vegetables and smoked gouda on a toasted baguette with apricot vinaigrette
ENITRÉE CALARC	
ENTRÉE SALADS	
SOUP AND SALAD COMBO A bowl of your choice of soup served with a Market Green Salad	
BEEF TENDERLOIN SALAD Chopped hearts of romaine, sliced tomatoes, blue cheese crumbles, and red pepper vinaigrette with grilled beef tenderloin	
MAINE LOBSTER "LOUIS" SALAD Mixed greens, yellow tomatoes, and ch	
CREATE YOUR OWN SALAD From our wonderful house salads listed in the	
ENTR	
FISH TACOS Beer battered tilapia, shredded lettuce, pico de gallo, and tomatillo salsa in two	
<b>BAKED TILAPIA</b> Moist, mild, and flaky. This white fish is served with roasted vegetables	
SHRIMP & GRITS Tender, perfectly cooked shrimp in a Creole butter with tasso ham, Andouille sausage, and vegetables in a Cajun cream sauce over stone ground parmesan grits 11.95	
FENDERLOIN BROCHETTE Skewered beef tenderloin and roasted vegetables over rice with balsamic glaze	
PESTO PRIMAVERA Bowtie pasta with julienned vegetables, crimini mushrooms, and yellow tomatoes with basil pesto cream	
"PICK-A-PLATTER" ENTRÉES	
SHANGHAI STEAMER PLATTER	FISH CAMP PLATTER
Fragrant jasmine rice, steamed vegetables, and orange ginger sauce.	A generous helping of crispy fries, hushpuppies, and slaw with:

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

Grilled Chicken 7.95

Grilled Salmon 13.95 Mahi Mahi Fillet 13.95

Grilled Shrimp 9.95 Beef Tenderloin 11.95

Fried Cod 9.95

Fried Shrimp 9.95

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Chicken Strips 7.95

Crab Cake 8.95