

FISH MARKET Lunch Menu

Served Monday through Saturday 11:00–2:30

STARTERS

- CRAB AND SPINACH FONDUE** Lump crab meat and fresh spinach in a creamy pepper jack cheese sauce with tri color chips.....10
- JUMBO SHRIMP COCKTAIL** Three perfectly cooked and chilled jumbo shrimp with three pepper cocktail sauce.....9
- SPINACH AND ARTICHOKE DIP** Warm and creamy dip with fresh spinach, artichoke hearts, and pecorino romano cheese. Served with toasted baguette crisps... 7

SOUP

- SOUP OF THE DAY** Chef's seasonal inspiration.....cup 4 bowl 6
- SHE CRAB SOUP** Velvety crab bisque with a hint of celery and dry sherry. Finished with sherry cream and fresh chives.....cup 4 bowl 6
- NEW ORLEANS GUMBO** Shrimp, chicken, andouille sausage, and tasso ham with diced vegetables in a spicy stew with okra and sweet corn, rice, and scallions...cup 5 bowl 7

Side of herb garlic baguette or cheese toast .95

SMALL SALADS

- STRAWBERRY SALAD** Mixed greens and fresh strawberries with toasted almonds flakes, and apricot vinaigrette.....5
- MARKET GREEN SALAD** Mixed greens with pickled red onions, goat cheese, spiced pecans, and pear vinaigrette.....4
- ICEBERG WEDGE** Bleu cheese dressing, toasted pecans, smokehouse bacon, and tomato slices.....4
- SPINACH SALAD** Fresh spinach leaves and balsamic vinaigrette with sliced mushrooms, carrot curls, and toasted slivered almonds.....4
- CAESAR** Chopped hearts of romaine with our house made dressing, croutons, and shaved parmesan...(Add Sicilian white anchovies \$1).....4

Turn any of the above salads into a **ENTRÉE SALAD** with the addition of:

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| CHICKEN BREAST 4.95 | LOBSTER "LOUIS" 8.95 |
| GRILLED SALMON 8.95 | FRIED CRAB CAKE 5.95 |
| GRILLED SHRIMP 6.95 | BEEF BROCHETTE 5.95 |

ENTRÉE SALADS

- SOUP AND SALAD COMBO** A bowl of your choice of soup served with a Market Green Salad.....8.95
- BEEF TENDERLOIN SALAD** Chopped hearts of romaine, sliced tomatoes, blue cheese crumbles, and red pepper vinaigrette with grilled beef tenderloin..... 12.95
- MEDITERRANEAN SHRIMP SALAD** Chopped tomatoes, feta cheese, red onions, olives, pepperoncini, and artichokes tossed with mixed greens and pesto vinaigrette, topped with a skewer of grilled shrimp..... 13.95
- MAINE LOBSTER "LOUIS" SALAD** Mixed greens, yellow tomatoes, and champagne vinaigrette with lobster meat in a Cognac dressing.....13.95
- CREATE YOUR OWN SALAD** From our wonderful house salads listed in the "small salads" create your own entrée salad with the addition of delicious hearty protein.

ENTRÉES

- FISH TACOS** Beer battered tilapia, shredded lettuce, pico de gallo, and tomatillo salsa in two soft shell tortillas. Served with chips and guacamole.....8.95
- BAKED TILAPIA** Moist, mild, and flaky. This white fish is served with roasted vegetables and rice..... 10.95
- 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
- TENDERLOIN BROCHETTE** Skewered beef tenderloin and roasted vegetables over rice with balsamic glaze..... 12.95
- PESTO PRIMAVERA** Bowtie pasta with julienned vegetables, crimini mushrooms, and yellow tomatoes with basil pesto cream..... 7.95

"PICK-A-PLATTER" ENTRÉES

SHANGHAI STEAMER PLATTER

Fragrant jasmine rice, steamed vegetables, and orange ginger sauce.

Grilled Salmon 13.95 Mahi Mahi Fillet 13.95 Grilled Chicken 7.95

Grilled Shrimp 9.95 Beef Tenderloin 11.95

FISH CAMP PLATTER

A generous helping of crispy fries, hushpuppies, and slaw with:

Fried Cod 9.95 Chicken Strips 7.95

Fried Shrimp 9.95 Crab Cake 8.95