

FISH MARKET

Starters

SHRIMP COCKTAIL Three perfectly cooked, chilled jumbo shrimp. Served with creamy horseradish and cocktail sauces.....	9
ROASTED LITTLENECK CLAMS In white wine with garlic, shallots and lemon.....	9
STEAMED MUSSELS White wine, butter, garlic, thyme, and lemon.....	8
EGG ROLLS Filled with Napa cabbage, ginger-sesame infused vegetables and chicken. Served with plum sauce for dipping.....	5
JUMBO LUMP CRAB CAKE with celery root remoulade.....	11
BAKED OYSTERS Creamed spinach, bacon, parmesan, and hollandaise.....	12
CALAMARI FRIES Crispy strips of tender calamari tossed in a spicy ginger peanut sauce served atop Asian jicama slaw.....	8
COCONUT SHRIMP Served with orange and sweet Thai chili sauces.....	8
BASIL PESTO AND GOAT CHEESE RAVIOLI With a light tomato broth.....	8
STUFFED PORTABELLO CAP With sausage, parmesan, and herbed breadcrumbs. Topped with crispy onions.....	6
ROASTED JUMBO SEA SCALLOP with spaghetti squash and bacon caramel.....	8
TUNA TATAKI Japanese 7 spice crusted tuna, flash seared and thinly sliced. Served with soy sesame dipping sauce.....	12
AHI POKE Hawaiian marinated sashimi tuna with crispy shrimp chips.....	14
OYSTERS One half dozen on the half shell, with cocktail and mignonette.....	11
CHILLED SEAFOOD PLATTER Oysters, shrimp, and whole lobster with dipping sauces.....	36

Soups

NEW ORLEANS GUMBO with chicken, shrimp, and sausage.....	c4..... b6
SHE-CRAB SOUP finished with sherry cream and chives.....	c4..... b6
SOUP OF THE DAY Chef's seasonal inspiration.....	cup or bowl

Salads

MARKET GREEN SALAD Mixed greens with pickled red onions, goat cheese, spiced pecans, and cabernet vinaigrette.....	6
ICEBERG WEDGE Bleu cheese dressing, toasted pecans, smokehouse bacon and cherry tomato.....	6
ROASTED BEET SALAD Red and golden beets with orange segments, bleu cheese, macadamia nuts, and fennel vinaigrette.....	7
WHOLE LEAF CAESAR Hearts of romaine with our house made dressing, croutons and shaved parmesan... (Add Sicilian white anchovies \$1).....	6
SPINACH AND PEAR Fresh baby spinach with Anjou pears, balsamic onions, toasted almonds, carrot curls, and pear vinaigrette.....	7

Flat Breads

House made, whole wheat flatbreads grilled over open flames and topped to order with inspired ingredients:

SPINACH & ARTICHOKE FLATBREAD With bacon and parmesan.....	7
JERK CHICKEN FLATBREAD with roasted garlic, balsamic onions, and goat cheese.....	7
FLATBREAD "MARGARITA" PIZZA With roma tomatoes, fresh basil, and mozzarella cheese.....	7

See Our Full Sushi Menu!

Available at Dinner Tuesday through Saturday

Fish Market Signature Entrées

~Land~

CARIBBEAN CHICKEN PASTA Bowtie pasta with jerk seasoned chicken, asparagus, mushrooms, and herbs in a parmesan lemon cream sauce.....	14
STEAK AND SHRIMP DUO Our bacon wrapped petite filet paired with garlic-lemon jumbo shrimp. Served with roasted red potatoes and mushrooms.....	24
CHAR CRUSTED SIRLOIN With onion jam and demi glace. Served with roasted garlic potato purée and braised leeks & fennel.....	19
RACK of LAMB Pesto marinated and served with warm Italian bread salad and fresh artichokes.....	25
RIBEYE 12 ounce black pepper crusted and grilled, topped with bleu cheese and demi glace. Served with potatoes au gratin and grilled asparagus.....	22
BRAISED PORK CHOP 12oz, center cut chop. With creamy herbed polenta and sautéed Swiss chard.....	19
GRILLED FILET MIGNON 8oz tenderloin with sauce Béarnaise, mushroom ragoût and potato purée.....	24

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~

SHRIMP PASTA Linguini pasta tossed with shrimp, artichokes, roasted tomatoes, and asparagus in a white wine and garlic butter sauce.....	16
SESAME CRUSTED SEARED TUNA With ponzu glaze, sautéed julienne vegetables, and sticky rice.....	19
THAI CHILI GLAZED MAHI MAHI With sweet potato purée and sautéed spinach.....	18
SHRIMP & GRITS Shrimp, andouille sausage, tasso ham, and diced vegetables with a Cajun cream sauce over stone ground parmesan grits.....	17
PAN SEARED JUMBO SCALLOPS Over creamy corn risotto with grilled asparagus and Chardonnay cream sauce.....	21
CAROLINA TROUT Pan fried and stuffed with bacon, apple and crab. Served with sweet potato purée, sautéed spinach, and apple cider butter.....	17
CHILEAN SEA BASS Roasted and served with tomato relish, mushroom risotto, and soy-wasabi butter sauce.....	25
WALNUT CRUSTED TILAPIA With maple beurre blanc, wild rice, and butternut squash & sweet potato succotash.....	17
SAUTEED CRAB CAKES Premium jumbo lump crab cakes served with spaghetti squash, green beans, and roasted tomato vinaigrette.....	21
LOUISIANA CEDAR SALMON Citrus zest rubbed and cedar plank grilled. Served with parsley potatoes and corn maque choux.....	18
LEMONGRASS SEAFOOD CURRY Mussels, clams, shrimp, and fresh fish in green curry coconut sauce with steamed rice and vegetables.....	22
MARKET FISH & CHIPS Tempura battered cod served with hand-cut rosemary fries and coleslaw.....	14
MAINE LOBSTER One and a quarter pound live Maine lobster steamed to order. Served with drawn butter, green beans, and roasted potatoes.....	24

FishMarket Dinner Menu printed October 13, 2010 ~ Menu item availability and price subject to change.

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