

FISH MARKET

Starters

JUMBO SHRIMP COCKTAIL with creamy horseradish and cocktail sauces.....	9
ROASTED JUMBO SEA SCALLOP with spaghetti squash and bacon caramel.....	7
STEAMED MUSSELS White wine, butter, garlic, thyme, and lemon.....	7
ROASTED LITTLENECK CLAMS In white wine with garlic, shallots and lemon.....	9
EGG ROLLS Filled with Napa cabbage, ginger-sesame infused vegetables and chicken. Served with plum sauce for dipping.....	5
SAUTÉED CRAB CAKE with celery root remoulade.....	10
BAKED OYSTERS Creamed spinach, bacon, parmesan, and hollandaise.....	10
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 and roasted cherry tomatoes.....	8
STUFFED PORTABELLO MUSHROOM With sausage and crispy onions.....	5
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.....	14
OYSTERS Six on the 1/2 shell. Served with cocktail and mignonette sauces.....	9
CHILLED SEAFOOD PLATTER Oysters, shrimp, and whole lobster with dipping sauces.....	32

Full Sushi Menu Available!

Soups and Salads

NEW ORLEANS GUMBO with chicken, shrimp, and sausage.....	c4.....b6
SHE-CRAB SOUP finished with sherry cream and chives.....	c4.....b6
MARKET GREEN SALAD mixed greens with pickled red onions, goat cheese, spiced pecans and strawberry vinaigrette.....	6
TOMATO AND MOZZARELLA with basil pesto and balsamic reduction.....	7
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

Sandwiches and Flat Breads

Sandwiches served with hand cut fries.

PO BOY SANDWICH Your choice of fried shrimp or oysters on a crusty French roll with shaved lettuce, tomato, and Cajun remoulade.....	9
CRAB CAKE SANDWICH With lettuce, tomato, onion, and remoulade.....	8
BLACKENED MAHI MAHI SANDWICH	9
SMOKED SALMON FLATBREAD with chive cream.....	8
JERK CHICKEN FLATBREAD with roasted garlic, balsamic onions, and goat cheese.....	7
FLATBREAD "MARGARITA" PIZZA With roma tomatoes, fresh basil, and mozzarella cheese.....	7

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 crimini mushrooms.....	24
GRILLED PORK TENDERLOIN Caribbean marinated, grilled, sliced pork tenderloin served with sweet potato puree, plantains, and corn salsa.....	16
BRAISED LAMB SHANK With potato puree and a warm Mediterranean 'salad' of artichokes, tomatoes, olives, and pepperoncini.....	22
BABY BACK RIBS A full rack of fall off the bone ribs with our homemade BBQ sauce, sweet potato puree, and sautéed spinach.....	21
RIBEYE 12 ounce black pepper crusted and grilled, topped with bleu cheese and demi glace. Served with potatoes au gratin and roasted vegetables.....	22
FILET MIGNON 8oz tenderloin grilled with garlic confit, and demi glace. Served with potato puree and crimini mushrooms.....	24

~Sea~

SHRIMP & GRITS Shrimp, andouille sausage, tasso ham, and diced vegetables with a Cajun cream sauce over stone ground parmesan grits.....	16
PAN SEARED JUMBO SCALLOPS Over creamy corn risotto with grilled asparagus and Chardonnay cream sauce.....	19
PEPPER CRUSTED GRILLED TUNA With balsamic glaze. Served with artichoke, asparagus, and roasted tomato risotto.....	18
CAROLINA TROUT Pan fried and stuffed with bacon, apple and crab. Served with sweet potato purée, sautéed spinach, and basil peach vinaigrette.....	17
CHILEAN SEA BASS Roasted and served with tomato relish, mushroom risotto, and soy-wasabi butter sauce.....	24
RED SNAPPER Pan seared and served with green curry coconut sauce, sticky rice, snow peas and shiitake mushrooms.....	21
SHRIMP PAD THAI The classic Thai dish prepared FishMarket style. Rice noodles and shrimp stir fried with tamarind, chiles, peanuts, and bean sprouts with fresh lime.....	15
MACADAMIA CRUSTED TILAPIA Served with orange rum sauce, plantains and saffron rice.....	17
SAUTEED CRAB CAKES Premium jumbo lump crab cakes served with spaghetti squash, green beans, and roasted tomato vinaigrette.....	21
HONG KONG SALMON Steamed with ginger and scallions then finished with a light sherry soy sauce. Served with sticky rice and sautéed bok choy.....	18
PAELLA Mussels, Clams, Shrimp, Scallops, and Fresh Fish gently roasted with saffron rice, chorizo sausage, tasso ham, crisp peas, and tomatoes.....	20
CEDAR PLANK MAHI MAHI Glazed with sweet Thai chili sauce and served with sweet potato puree and sautéed spinach.....	18
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.....	23

FishMarket Dinner Menu printed May 14, 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.