

FISH MARKET

Lunch Menu Served Monday thru Saturday, 11am to 2:30pm

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 chipotle 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 **4** bowl **6**

SMALL SALADS

- STRAWBERRY SALAD** Mixed greens and fresh local strawberries with toasted almonds flakes and apricot vinaigrette..... **5**
- MARKET GREEN SALAD** Mixed greens with pickled red onions, goat cheese, spiced pecans and strawberry vinaigrette..... **4**
- ICEBERG WEDGE** Bleu cheese dressing, toasted pecans, smokehouse bacon and cherry tomato..... **4**
- SPINACH SALAD** Fresh spinach leaves and peach vinaigrette with balsamic onions, 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 **large entrée salad** with the addition of:

- CHICKEN BREAST** 4.95 **LOBSTER "LOUIS"** 8.95
GRILLED SALMON 8.95 **FRIED CRAB CAKE** 5.95
FIRE GRILLED SHRIMP SKEWER 5.95

COLD SANDWICHES

Served with your choice of side: pasta salad, bean salad, chips, or fries.

- CHICKEN SALAD CROISSANT** Pulled roasted chicken with granny smith apples, pecans, and celery in a savory chicken salad on a buttery croissant..... **8.95**
- CALIFORNIA CLUB WRAP** Smoked turkey breast piled high with bacon, shaved lettuce, avocado, alfalfa sprouts, and creamy ranch in a tomato basil tortilla..... **8.95**
- TUNA SALAD SANDWICH** Albacore tuna with white beans, celery, pickles and onions on toasted **Hawaiian** bread..... **7.95**
- CITRUS SHRIMP WRAP** Citrus marinated shrimp, mixed greens, yellow tomatoes, goat cheese, and apricot vinaigrette in a spinach tortilla..... **9.95**
- BLT** Smoke house bacon, crisp lettuce, thick-cut beef steak tomato on Hawaiian bread..... **5.95**
- SMOKED SALMON CROISSANT** Sliced smoked salmon with cream cheese, cucumber, and alfalfa sprouts with Dijon vinaigrette..... **10.95**

HOT SANDWICHES

Served with your choice of side: pasta salad, bean salad, chips, or fries.

- GUACAMOLE BURGER** One full quarter pound angus beef burger with pepper jack cheese, Market guacamole, lettuce, and tomato..... **9.95**
- MAHI MAHI SANDWICH** Blackened mahi mahi on a toasted bun with lettuce, tomato, onion, and Creole remoulade..... **9.95**
- CRAB CAKE SANDWICH** Panko breaded, fried Maryland crab cake with Creole remoulade on a brioche bun with lettuce, tomato, and onion..... **8.95**
- PESTO CHICKEN WRAP** Pulled chicken, mixed greens, yellow tomatoes, gruyere cheese, and basil pesto mayo in a tomato basil tortilla..... **8.95**
- FRENCH DIP** Roast beef on a toasted baguette with horseradish cream and melted Gruyere cheese. Served au jus..... **9.95**
- FRIED FISH SANDWICH** Beer battered cod on a soft French bun **7.95**
- ROASTED VEGGIE SANDWICH** Eggplant, zucchini, red onions, and red bell peppers on a toasted baguette with smoked gouda and apricot vinaigrette., **7.95**

ENTRÉE SALADS

- SOUP AND SALAD COMBO** Any small house salad with a bowl of soup..... **8.95**
- BEEF TENDERLOIN SALAD** Chopped hearts of romaine, cherry tomatoes, blue cheese crumbles, and red pepper vinaigrette..... **12.95**
- MAINE LOBSTER "LOUIS" SALAD** Mixed greens, yellow tomatoes, and champagne vinaigrette with lobster meat in a cognac dressing..... **13.95**
- MEDITERRANEAN SHRIMP SALAD** Chopped tomatoes, feta cheese, red onions, olives, pepperoncini, and artichokes tossed with mixed greens and balsamic vinaigrette. Topped with a skewer of grilled shrimp..... **12.95**
- 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 avocado mayonnaise 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.. **10.95**
- 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 12.95 Grilled Chicken 7.95

Grilled Shrimp 8.95 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 8.95 Crab Cake 8.95