

## Cold First Courses

- OYSTERS** Six on the half shell. Served with cocktail and mignonette sauces.....9
- JUMBO SHRIMP COCKTAIL** With creamy horseradish and cocktail sauces.....9
- SEARED TUNA** Sesame crusted rare tuna with Asian slaw and grain mustard vinaigrette..... 11
- CHILLED SEAFOOD PLATTER** Oysters, shrimp, and whole lobster with dipping sauces.....33

## Salads and Soups

- ROASTED BEET SALAD** With orange segments, bleu cheese, macadamia nuts, and fennel vinaigrette.....7
- ICEBERG WEDGE** Bleu cheese dressing, toasted pecans, smokehouse bacon and cherry tomato.....6
- WHOLE LEAF CAESAR** Hearts of romaine with our house made dressing, croutons and shaved parmesan cheese.....(Add Sicilian white anchovies \$1).....6
- FISH MARKET GREEN SALAD** With pickled red onions, goat cheese, macadamia nuts, and pear champagne vinaigrette.....6
- NEW ORLEANS GUMBO** With chicken, shrimp, andouille sausage, tasso ham, okra and sweet corn.....c4.....b6
- SHE-CRAB SOUP** Finished with sherry cream and chives.....c4.....b6

## Fish Market Signature Entrées

- SHRIMP PASTA** Linguini noodles tossed with artichokes, spinach, roasted tomatoes, house made shrimp stock, and large shrimp. Thai chiles give this dish a touch of heat!..... 16
- ROASTED CHICKEN PASTA** Orchetta pasta with chicken, country ham, asparagus, and sun-dried tomatoes in a parmesan cream sauce..... 16
- GRILLED YELLOWFIN TUNA** With potato purée, grilled vegetables, and sauce au poivre.....21
- CAROLINA TROUT** Pan fried and stuffed with bacon, apple and crab. Served with sweet potato purée, spinach and apple cider butter..... 17
- CHILEAN SEA BASS** Roasted and served with tomato relish, mushroom risotto, and soy mustard sauce.....24
- SAUTÉED CRAB CAKES** Premium jumbo lump crab make these a special treat! Served with spaghetti squash, green beans, and roasted tomato vinaigrette.....21
- SHRIMP & GRITS** Shrimp, andouille sausage, tasso ham and diced vegetables with a Cajun cream sauce over stone-ground parmesan grits..... 15
- CIOPPINO** Calamari, mussels, shrimp, scallops, and fresh fish gently poached in a spicy tomato & white wine broth.....20

## Non-Alcoholic Beverages

- ~ COKE ~ DIET COKE ~ GINGERALE ~ SPRITE ~ LEMONADE ~
- ~ CRANBERRY, PINEAPPLE, ORANGE, AND GRAPEFRUIT JUICES~
- ~ RED BULL ~ PERRIER ~ EVIAN ~ ~ COFFEE ~ FINE HOT TEAS ~

## Beer and Wine Selection on Reverse

Full Bar offers a wide range of cocktails and specialty drinks.

**“FishMarket990” now on Twitter.com**

Follow us on twitter for daily specials!

## Hot First Courses

- STEAMED MUSSELS P.E.I.** White wine, butter, garlic, herbs and lemon...7
- ROASTED JUMBO SEA SCALLOP** With spaghetti squash and bacon caramel.....7
- BRAISED JUMBO SHRIMP** With tomatoes, shallots, mint and light shrimp butter over potato purée.....8
- SAUTÉED CRAB CAKE** With celery root remoulade..... 10
- BAKED OYSTERS** On the 1/2 shell with spinach, bacon, and parmesan..... 10
- CALAMARI FRIES** Crispy strips of tender calamari tossed in a spicy ginger-peanut sauce and topped with Asian jicama slaw.....8

## Beef and Pork

- RIBEYE** 12oz black pepper crusted ribeye topped with bleu cheese and demi glace. Served with au gratin potatoes and grilled vegetables..... 22
- NY STRIP** 12oz. Served with grilled vegetables and potato purée.....23
- FILET MIGNON** 8oz tenderloin grilled with garlic confit, rosemary jus. Served with potato purée and crimini mushrooms.....24
- STEAK AND SHRIMP DUO** Our bacon wrapped petite filet paired with grilled jumbo shrimp. Served with roasted red potatoes and crimini mushrooms.....24
- GRILLED PORK TENDERLOIN** With herbed creamy polenta, mushrooms and fried sage..... 16

## Add to Any Steak or Entrée :

- OSCAR** – Lump crab, asparagus, and hollandaise.....6
- CARPETBAGGER** – Crispy oysters and béarnaise.....6
- GRILLED JUMBO SHRIMP** with lemon garlic butter.....6
- JUMBO LUMP CRAB CAKE**.....8

## Today's Fish Market Fresh List:

Choose to have the **Chef's Preparation** (Accompanying Sauce) or **Simply Prepared** (E.V. Olive Oil and Sea Salt)

- MAHI MAHI** with roasted potatoes and grilled vegetables..... 17  
Chef's Preparation served with **Blood Orange Butter**
- SEA BASS** with roasted potatoes and grilled vegetables.....23  
Chef's Preparation served with **Passion Fruit Vinaigrette**
- JUMBO SHRIMP** with roasted potatoes and grilled vegetables..... 19  
Chef's Preparation served with **Lemon Garlic Butter**
- SCALLOPS** with spaghetti squash and green beans..... 19  
Chef's Preparation served with **Passion Fruit Vinaigrette**
- SALMON** with roasted potatoes and grilled vegetables..... 18  
Chef's Preparation served with **Mustard Shallot Butter**
- TILAPIA** Flour dusted and pan seared. Served with potato purée and sautéed spinach..... 15  
Chef's Preparation served with **Mustard Shallot Butter**
- RAINBOW TROUT** Corn meal dusted and pan fried. Served with potato purée and green beans..... 16  
Chef's Preparation served with **Blood Orange Butter**
- MAINE LOBSTER** with drawn butter, green beans, and roasted potatoes...23
- MARKET FISH & CHIPS** Tempura battered cod served with hand cut rosemary & garlic fries..... 14