



Chowders

NEW ENGLAND (White) or MANHATTAN (Red)	Cup 4.50	Bowl 5.95
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Sashimi and Sushi

Served with wasabi, pickled ginger & wakame

SASHIMI OR ICHIBAN OF:

PACIFIC AHI 11.25

JAPANESE HAMACHI 11.75

CALIFORNIA ROLL
avocado, Dungeness crabmeat 7.95

SPICY TUNA ROLL
sweet eel sauce, sriracha, tobiko (fish roe) 8.50

SUSHI SAMPLER
Pacific Ahi and Japanese Hamachi sashimi
Half California or Spicy Tuna Roll

WOK CHARRED EDAMAME
lightly charred soy beans 3.25

Salads

TOSSED FIELD GREENS
lemon chive vinaigrette, tomatoes, garlic croutons 5.25

WEDGE SALAD
crisp iceberg wedge, Maytag blue cheese dressing
Ahi applewood smoked bacon 6.95

CHOPPED PRAWN SALAD
mango, blue cheese, avocado, bacon 13.95

WARM SPINACH SALAD
feta cheese, kalamata olives, balsamic reduction 7.25

CAESAR SALAD
hearts of romaine, romano cheese, garlic croutons
w/Bay Shrimp 11.75 w/Chicken 19.50
w/Salmon 18.95 w/Crabmeat 16.50

STUFFED AVOCADO
field greens, cucumbers, sliced tomatoes, radish
Shrimp Salad 10.50 10.95 Crab Salad 14.50
Tuna Salad 9.50 9.95

SEAFOOD LOUIE
louie dressing, sliced egg, cucumber, tomatoes
Bay Shrimp 15.50 10.75 Crabmeat 12.95
Bay Shrimp & Crabmeat Combination 12.95

From our Oyster Bar

*Oysters served on the half shell (6) with Asian
style Mignonette or Cocktail Sauce*

BEAU SOLEIL - New Brunswick, Canada 12.95

KUMAMOTO - Humboldt Bay, CA 12.25

SUNSET BEACH - Hood Canal, WA 11.50

OYSTER COMBINATION (2 of each) 12.25

MALASPINA - Fanny Bay, BC 11.50

OYSTER SHOT - w/ Absolut Peppar Vodka 4.95

CHERRYSTONE CLAMS - Long Island, NY 9.25

Seafood Cocktails

CANADIAN BAY SHRIMP	7.75
DUNGENESS CRABMEAT	10.95
CRAB & BAY SHRIMP COMBINATION	9.25
SEA OF CORTEZ PRAWN COCKTAIL	10.50

Smoked Fish

*Cured and smoked using hickory and sugar
maple woods at our own Farallon Fisheries*

PACIFIC SWORDFISH 9.95

PACIFIC ALBACORE 8.25

WILD ALASKAN KING SALMON 9.25

SALMON AND ALBACORE COMBINATION 8.75

IDAHO RAINBOW TROUT 8.95

NOVA LOX (Cold Smoked Salmon) 9.50

SMOKED FISH SAMPLER 17.25

Steamed Shellfish

Steamed with wine, butter and fresh garlic

VIRGINIA LITTLENECK CLAMS 17.25

MAINE BLACK MUSSELS 13.50

NEW ZEALAND GREEN SHELLED MUSSELS 13.50

NEW ZEALAND COCKLES 15.50

DUCKETT'S BUCKETT 15.75

Steamed Shellfish Combination

Pastas

LINGUINE AND LITTLENECK CLAMS
white wine, butter, fresh garlic, green onions 14.50

SEAFOOD MARINARA WITH LINGUINE
assorted finfish, served with garlic bread 13.45

PASTA GON NOVA
fettuccine, nova lox, tomatoes, cream sauce 8.95

PASTA POMODORO
pacific tiger shrimp, angel hair, olive oil 12.95

DEANS PRAWNS
fettuccine, pesto cream sauce 18.45

Fish and Chips

*Prepared "Panko Style"
Served with french fries and coleslaw*

PACIFIC LINGCOD 14.95

SEA OF CORTEZ PRAWNS 16.95

MASSACHUSETTS SEA SCALLOPS 15.75

FISH & CHIPS COMBINATION
fish, prawns and scallops 15.95

WASHINGTON MIYAGI OYSTERS 13.25

ENTREES

Entrees Include your choice of 2 of the following:

The following entrees include your choice of 2 sides
Au gratin Potatoes - Parsley Potatoes - Steamed Vegetables - Fishwife Rice
Coleslaw - Steamed Jasmine Rice - French Fries - Basil Cherry Tomatoes

Mesquite Grilled

Cajun or Blacken any entrée for \$1.00

FRESH PACIFIC RED SNAPPER (Rockfish)	11.95
FRESH TROLL CAUGHT WILD WASHINGTON KING SALMON	20.75
FRESH ALASKAN HALIBUT	24.75
FRESH CANADIAN LINGCOD (Greenling)	17.45
FRESH EASTERN MONKFISH (Anglerfish)	19.25
FRESH PACIFIC ONO (Wahoo)	18.75
FRESH PACIFIC OPAKAPAKA (True Pink Snapper)	22.75
FRESH PACIFIC BARRAMUNDI	21.45
FRESH CALIFORNIA WHITE SEABASS	19.95
FRESH LINE CAUGHT HAWAIIAN SWORDFISH	22.25
FRESH LINE CAUGHT PACIFIC YELLOWFIN TUNA	22.95
SKEWERED:	
LITEATERS PLATE with FRESH PACIFIC RED SNAPPER	9.75
PACIFIC WHITE TIGER SHRIMP with BACON	17.25
FRESH MASSACHUSETTS SEA SCALLOPS with PROSCIUTTO	17.25
WHITE TIGER SHRIMP & SEA SCALLOPS with BACON	17.25
COMBINATION SKEWER:	17.25
red snapper, white tiger shrimp, scallops, bell pepper, onions, tomato	
SEA OF CORTEZ PRAWNS	19.50

Pan Fried

PANKO STYLE CALAMARI STEAK	13.25
PAN FRIED FRESH CANADIAN ROCK SOLE - lemon beurre blanc	17.25
DIJON CRUSTED FRESH SOUTH AMERICAN TILAPIA - Papaya salsa	17.75

Crab and Lobster

STEAMED ALASKAN KING CRAB LEGS	33.25
CANADIAN LOBSTER TAIL (12 - 14 oz.)	43.75
FRESH WHOLE CANADIAN DUNGENESS CRAB - steamed or chilled	22.75

Specialties

OUR FAMOUS DUNGENESS CRAB CIOPPINO prawns, finfish, scallops, calamari, clams, mussels, cockles housemade marinara sauce and garlic bread - Add pasta \$2.50	22.50
SAUTEED SEA OF CORTEZ GARLIC PRAWNS garlic butter and wine reduction - Add Pasta \$2.50	15.95

Featured Entrée's

STEAMED MAINE LOBSTER (1.25 lbs.) corn on the cob, parsley potatoes, melted butter	23.95
CASHEW CRUSTED IDAHO RAINBOW TROUT avocado black beans relish, parsley potatoes, roasted vegetables	15.50
GINGER GLAZED PACIFIC MAHI MAHI bok choy, spicy shitake mushrooms, jasmine rice	21.75
MISOYAKI GLAZED WASHINGTON SALMON served over jasmine rice with roasted vegetables	22.75

Chicken and Steak

Cooked over mesquite charcoal, served with your choice of 2 sides

ALL-NATURAL NIMAN RANCH NEW YORK STEAK	24.50
BONELESS ALL-NATURAL CHICKEN BREAST	14.95

Side Orders

CORN ON THE COB	2.25	STEAMED VEGETABLES	3.50
CHEESY GARLIC BREAD	4.95	GARLIC BREAD	2.95
SAUTEED FRENCH GREEN BEANS with MUSHROOMS	4.50		

Visit the retail market to choose from our wide selection of the freshest fish, shellfish, smoked fish and menu items for take-out. Featured today in the retail market is Pacific King Salmon. Acknowledged as the world's finest salmon, the troll caught Pacific King Salmon is the Fish Market's #1 choice. Also known as "Chinook" (named for the native tribe who first discovered it), the name "King" relates to it being the largest of all the salmon species. A 126 pound, 58 inch specimen was landed near Petersburg, SE Alaska in 1949.