



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	
<i>avocado, Dungeness crabmeat</i>	7.95
SPICY TUNA ROLL	
<i>sweet eel sauce, sriracha, tobiko (fish roe)</i>	8.50
SUSHI SAMPLER	
<i>Pacific Ahi and Japanese Hamachi sashimi</i>	14.95
<i>Half California or Spicy Tuna Roll</i>	
WOK CHARRED EDAMAME	
<i>lightly charred soy beans</i>	3.25

Salads

TOSSED FIELD GREENS	5.25
<i>lemon chive vinaigrette, tomatoes, garlic croutons</i>	
WEDGE SALAD	6.95
<i>crisp iceberg wedge, Maytag blue cheese dressing</i>	
<i>Adai applewood smoked bacon</i>	0.95
CHOPPED PRAWN SALAD	13.95
<i>mango, blue cheese, avocado, bacon</i>	
WARM SPINACH SALAD	7.25
<i>feta cheese, kalamata olives, balsamic reduction</i>	
CAESAR SALAD	6.95
<i>hearts of romaine, romano cheese, garlic croutons</i>	
w/Bay Shrimp	11.75
w/Chicken	13.50
w/Salmon	18.95
w/Crabmeat	16.50
STUFFED AVOCADO	
<i>field greens, cucumbers, sliced tomatoes, radish</i>	
Shrimp Salad	10.50
10.95 Crab Salad	14.50
Tuna Salad	9.50
9.95	
SEAFOOD LOUIE	
<i>louie dressing, sliced egg, cucumber, tomatoes</i>	
Bay Shrimp	10.75
Crabmeat	15.50
Bay Shrimp & Crabmeat Combination	13.95

From our Oyster Bar

<i>Oysters served on the half shell (6) with Asian style Mignonette or Cocktail Sauce</i>	
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	11.25
CRAB & BAY SHRIMP COMBINATION	9.50
SEA OF CORTEZ PRAWN COCKTAIL	10.50

Smoked Fish

<i>Cured and smoked using hickory and sugar maple woods at our own Farallon Fisheries</i>	
PACIFIC ALBACORE	8.25
WILD ALASKAN KING SALMON	9.25
SALMON AND ALBACORE COMBINATION	8.75
SMOKED FISH SAMPLER	17.25
<i>troll/salmon, swordfish, nova lox, albacore</i>	

Tacos

CRISPY FISH TACOS	8.95
<i>chipotle ranch, salsa fresca, fresh lime</i>	

Sandwiches

<i>Choice of fruit, cucumber salad or Old Bay fries</i>	
FRIED FISH SANDWICH	9.25
<i>panko style Lingcod, malt vinegar aioli</i>	
HAMBURGER	8.25
<i>Charbroiled Niman Ranch all natural beef</i>	
<i>add bacon or Tillamook cheddar cheese for .95</i>	
TERIYAKI MAHI MAHI SLIDERS (2)	8.95
<i>pickled ginger, wasabi mayo</i>	
DUNGENESS CRAB CIABATTA	12.95
<i>with avocado and bacon</i>	
ALBACORE TUNA MELT	8.95
<i>wheat bread, cheddar cheese</i>	

Pastas

LINGUINE AND LITTLENECK CLAMS	14.50
<i>white wine, butter, fresh garlic, green onions</i>	
SEAFOOD MARINARA WITH LINGUINE	13.45
<i>assorted finfish, served with garlic bread</i>	
PASTA CON NOVA	8.95
<i>Yettucine, nova lox, tomatoes, cream sauce</i>	
PASTA POMODORO	12.95
<i>marinara, bay shrimp, anal hair olive oil</i>	

Fish and Chips

Prepared "Panko Style"

<i>Served with french fries and coleslaw</i>	
PACIFIC LINGCOD	14.95
SEA OF CORTEZ PRAWNS	16.95
MASSACHUSETTS SEA SCALLOPS	15.75
FISH & CHIPS COMBINATION	
<i>fish, prawns and scallops</i>	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)	9.95
FRESH TROLL CAUGHT WILD WASHINGTON KING SALMON	16.75
FRESH ALASKAN HALIBUT	19.75
FRESH CANADIAN LINGCOD (Greenling)	14.25
FRESH EASTERN MONKFISH (Anglerfish)	15.25
FRESH PACIFIC OPAPAKA (True Pink Snapper)	22.75
FRESH PACIFIC BARRAMUNDI	17.45
FRESH PACIFIC ONO (Wahoo)	15.25
FRESH CALIFORNIA WHITE SEA BASS	14.95
FRESH LINE CAUGHT HAWAIIAN SWORDFISH	17.95
FRESH LINE CAUGHT PACIFIC YELLOWFIN TUNA	18.45
SKEWERED:	
LITEATERS PLATE with FRESH PACIFIC RED SNAPPER	8.75
PACIFIC WHITE TIGER SHRIMP with BACON	14.95
FRESH MASSACHUSETTS SEA SCALLOPS with PROSCIUTTO	14.95
WHITE TIGER SHRIMP & SEA SCALLOPS with BACON	14.95
COMBINATION SKEWER:	14.95
<i>red snapper, white tiger shrimp, scallops, bell pepper, onions, tomato</i>	
SEA OF CORTEZ PRAWNS	18.25

Pan Fried

PANKO STYLE CALAMARI STEAK	11.25
PAN FRIED FRESH CANADIAN ROCK SOLE - <i>lemon beurre blanc</i>	13.95
DIJON CRUSTED FRESH SOUTH AMERICAN TILAPIA - <i>Papaya salsa</i>	14.95

Crab and Lobster

STEAMED ALASKAN KING CRAB LEGS	27.95
CANADIAN LOBSTER TAIL (12 - 14 oz.)	39.75
FRESH WHOLE CANADIAN DUNGENESS CRAB - <i>steamed or chilled</i>	19.75

Specialties

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

Featured Entrée's

STEAMED MAINE LOBSTER (1.25 lbs.)	23.95
<i>corn on the cob, parsley potatoes, melted butter</i>	
CASHW CRUSTED IDAHO RAINBOW TROUT	13.50
<i>avocado black beans relish, parsley potatoes, roasted vegetables</i>	
GINGER GLAZED PACIFIC MAHI MAHI	17.75
<i>bok choy, spicy shitake mushrooms, jasmine rice</i>	
MISOYAKI GLAZED WASHINGTON SALMON	18.75
<i>served over jasmine rice with roasted vegetables</i>	

Chicken and Steak

<i>Cooked over mesquite charcoal, served with your choice of 2 sides</i>	
ALL-NATURAL NIMAN RANCH NEW YORK STEAK	20.50
BONELESS ALL-NATURAL CHICKEN BREAST	11.95

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.