

Happy Oyster Hour Menu

Fish Market Bar & Oyster Bar

Monday 3:30 - 9:00 pm

Tuesday thru Friday 3:30 - 6:30 pm

Saturday 11:00 - 4:00 pm Sunday – All Day

****Happy Oyster Hour menu is not available to go****

Kumiai Oysters *	1.50
Fresh horseradish, cocktail sauce	
Teriyaki Mahi Mahi Sliders (2)	9.75
Wasabi mayo, pickled ginger, Old bay fries	
Crispy Fish Taco	4.95
Smoked jalapeno ranch, salsa fresca, fresh lime	
Ginger Lime Prawns	9.75
Mesquite grilled, Cilantro Sauce	
Salt & Pepper Calamari	9.50
Crispy tempura calamari with sweet chili & shot sauce	
Premium Draft	6.25
Coronado IPA	7.25
The Fish Market Chardonnay	6.50
Lagaria Pinot Grigio	6.75
Murphy Goode Sauvignon Blanc	6.75
J Lohr Pinot Noir	6.75
Irony Cabernet	6.75
Well Drinks	6.75

We proudly pour: Svedka Vodka, Sauza Blue Tequila, Bacardi Rum, The Famous Grouse Scotch, Gordon's Gin, and Early Times Whiskey

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Appetizers

Raw Shellfish *

We feature a variety of raw clams and oysters on the half shell. Please ask your server for our daily selections.

Seafood Cocktails

Bay Shrimp	10.25	Pacific Crab	14.75
Bay Shrimp & Crab	12.50	Jumbo Prawn	14.50

Crispy Fish Taco 6.50

Chipotle ranch, salsa fresca, fresh lime

Warm Crab and Artichoke Dip 10.50

Grilled sourdough bruschetta

Ginger Lime Prawns 12.95

Mesquite grilled, Cilantro Sauce

Crispy Onion Rings 5.25

Jalepeno ranch

Salt & Pepper Calamari 12.75

Crispy tempura calamari with sweet chili & shot sauce

Bay Scallop Ceviche * 10.50

Avocado, tortilla chips

Crab Cakes (2) 15.25

Lemon caper sauce

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Specialty Cocktails

'Classic' Gin Sling 10.25

Bummer & Lazarus Gin, sweet vermouth, fresh lemon, bitters

The Ocean Drive 11.50

Absolut Elyx, passion fruit, lime juice, pineapple juice, agave

Tequila Mocking Bird 12.50

FM Patron Reposado, Aperol, lime juice, pineapple juice

Blueberry Sour 10.75

Knob Creek Whiskey, Blueberry syrup, lemon & lime juice

Fish Market Bloody Mary 10.50

Absolut Peppar, house made bloody mary mix,
Garnished with a chilled prawn, olive, celery, spicy green bean

Market Margarita 12.50

FM Patron Reposado, agave nectar, Grand Marnier, rocks

Ruby Red Rocket 10.25

Absolut Ruby Red Vodka, Agave, Grapefruit juice, Chambord

Stone Fruit Collins 10.25

Bummer & Lazarus Gin, Peach Schnapps, lime juice, Simple syrup,
Topped with soda water

Draft Beer

Anchor Steam – San Francisco	7.50
Ballast Point “Longfin” – San Diego	7.50
Lauganitas “12th of Never Pale” – CA	7.50
Coronado Brewery “Idiot” IPA – San Diego	8.50
Drakes “Hefeweizen” – San Leandro,	7.50
Scrimshaw “Pilsner” – Fort Bragg, CA	7.50
Hermitage “408” Session IPA – San Jose	7.50
Karl Strauss “Aurora Hoppyalis” IPA	7.50
Stella Artois Lager – Belgium	7.50
Deschuttes Black Butte Porter – OR	7.50
21st Amendment Blood Orange IPA	7.50
Santa Clara Valley’ New Almaden Red’	8.50

Bottled Beer

Bud Light – St. Louis	5.25
Budweiser – St. Louis	5.25
Clausthaler (low alcohol) – Germany	6.00
Coors Light – Colorado	5.25
Corona – Mexico	6.00
Guinness – Ireland	6.00
Heineken – Netherlands	6.00
Modelo – Mexico	6.00
Peroni – Italy	6.00
Strongbow English Cider – U.K.	6.00
Sierra Nevada Pale Ale – Chico	6.00
Firestone Walker 805 -Paso Robles	6.00

White Wine

Chardonnay

	<u>Glass</u>	<u>Bottle</u>
The Fish Market – Napa Valley	8.28	29.00
Chateau St. Jean – North Coast	8.75	33.00
Paul Hobbs Cross Barn – Russian River	13.50	51.00
Landmark – Sonoma	10.00	38.00
La Crema – Monterey	11.75	45.00
Sonoma Cutrer – Russian River	12.75	49.00
Rombauer – Carneros	21.25	82.00

Sauvignon Blanc

	<u>Glass</u>	<u>Bottle</u>
Dry Creek – California	10.00	38.00
Murphy Goode – North Coast	8.00	30.00
Honig – Napa Valley	10.00	38.00
Astrolabe – New Zealand	10.00	38.00
St. Supery – Napa Valley	10.00	38.00
Ferrari Carano – Sonoma	9.25	35.00
Quivera – Napa Valley	9.75	37.00
Oyster Bay – New Zealand	8.75	33.00

Interesting Whites

	<u>Glass</u>	<u>Bottle</u>
Largaria Pinot Grigio – Italy	8.50	30.00
10 Span Pinot Gris – Monterey	8.75	33.00
Loosen Bros “Dr. L” Riesling – Germany	9.00	34.00
La Crema Pinot Gris - Monterey	10.00	38.00
Laird Pinot Grigio – Napa Valley	9.00	36.00
Commanderie De La Bargemone “Rose”	10.00	38.00
Josh Rose “Rose”	8.50	30.00

Sparklers

	<u>Glass</u>	<u>Bottle</u>
Mionetto Prosecco – Italy 187ml		10.00
Louis Pommery Brut – Sonoma County	12.25	47.00
Veuve Clicquot Brut – France		78.00

Red Wine

Pinot Noir

	<u>Glass</u>	<u>Bottle</u>
J Lohr – Monterey	9.25	35.00
“A” by Acacia - California	9.25	35.00
Sean Minor – Central Coast	9.00	34.00
Meomi – California	11.25	41.00
Elisabeth Rose - Yountville	11.25	43.00

Merlot

	<u>Glass</u>	<u>Bottle</u>
The Velvet Devil – Washington	8.50	32.00
Ancient Peaks – Paso Robles	10.50	40.00

Cabernet Sauvignon

	<u>Glass</u>	<u>Bottle</u>
Irony – Napa Valley	8.50	33.00
Silver Palm – North Coast	10.00	38.00
Benzinger – Sonoma County	10.50	40.00
Jackson Estates – Alexander Valley		60.00
Daou Vineyards – Paso Robles	12.50	48.00

Interesting Reds

	<u>Glass</u>	<u>Bottle</u>
Amalaya Malbec – Argentina	9.00	34.00

Port

	<u>Glass</u>
Fonseca Bin No.27	4.50
Graham's Tawny – 10 Year	10.00