



## TOP OF THE MARKET STARTERS & SALADS

### RAW COUNTER

ISLAND CREEK – *Duxbury, MA*\* 17

KUMAMOTO – *Humboldt Bay, CA*\* 16

AHI TUNA CRUDO\* 15.50

*Avocado-Yuzu Puree, Chiles, Cucumber-Quinoa Relish, Soy-Ginger Vinaigrette*

### STARTERS

PACIFIC PRAWN & LEMON CRAB COCKTAIL 18

JUMBO LUMP CRAB CAKE 16

*Lemongrass Crème Fraiche, Pickled Mustard Seed, Apple*

GRILLED MEDITERRANEAN OCTOPUS 19

*Mixed Olives, Roasted Tomatoes, Charred Fennel, Chorizo, Crispy Chickpeas, Fennel Yogurt*

GAMBAS AL AJILLO- GARLIC PRAWNS 15

*Arbol Chiles, Garlic, Lemon, Sherry Vinegar, Smoked Paprika*

SMOKED FISH SAMPLER 20

*House Assorted Smoked Fish, Pickled Veggies, Dill Crème Fraiche, Crostini*

BURRATA CHEESE & AUTUMN PEARS 14

*Shaved Brussels sprouts, Romano Cheese, Balsamic Onions, Crispy Shallots*

FRITTO MISTO 14

*Togarashi Aioli, Tiger Shrimps, Surf Clams, Pickled Vegetables, Calamari Steak, Tentacles*

### SOUP & SALADS

ROASTED BEET SALAD 15

*Feta Cheese, Apple, Marcona Almond, Arugula, Frisee, Balsamic Vinaigrette*

CHILEAN LEMON CRAB SALAD 24.50

*Avocado, Cherry Tomatoes, Castelvetrano Olives, Cucumber, Pickled Shallots, Egg, Crab Dressing*

TOP OF THE MARKET GREENS 18

*Beets, Spinach, Frisee, Arugula, Drunken Goat Cheese, Green Apple, Pomegranate, Candied Cashews, Cucumbers, Lemon Olive Oil, Pomegranate Gastrique*

*Add Salmon 15 Add Chicken 9*

WEDGE SALAD 11

*Blue Cheese Dressing, Tomatoes, Bacon, Pickled Shallots*

CAESAR SALAD 11

*Black Garlic Dressing, White Anchovies, Croutons, Parmesan Cheese*

GRILLED PRAWN COBB 20.50

*Avocado, Blue Cheese, Tomatoes, Bacon, Buttermilk Ranch, Artisan Greens*

NEW ENGLAND CLAM CHOWDER cup 7 bowl 8

MANHATTAN CHOWDER cup 7 bowl 8

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



## TOP OF THE MARKET DINNER

### CHEF CREATION'S

#### LINGUINE CARBONARA 28

*Pancetta, Parmesan Cheese, Black Pepper, Cream, Egg Yolk*

#### STEAMED DUNGENESS CRAB

*Mashed Potatoes, Spinach, Drawn Butter*

### SPECIALTIES

#### SAUTEED ATLANTIC SEA SCALLOPS 38

*Broccoli, Zucchini, Carrots, Polenta, Creamy Sambuca Sauce*

#### FARM RAISED CANADIAN SALMON 32

*Roasted Squash, Braised Cipollini Onions, Brussels Leaves, Pomegranate Gastrique*

#### OREGON PETRALE SOLE 28

*Lemon-Caper Beurre Blanc, Oven Roasted Marble Potatoes, Mushrooms, Asparagus*

#### GRILLED CENTRAL AMERICAN LOBSTER TAIL 48

*Mashed Potatoes, Shaved Garlic, Asparagus, Drawn Butter, Lemon*

#### GREENLAND COD FISH & CHIPS 24

*Anchor Steam Beer Batter, Fries, Coleslaw, Togarashi Aioli, Arugula, Lemon*

#### SEAFOOD FARRO 28

*Calamari, Cod Fish, Octopus, Tiger Shrimp, White Wine, Fish Stock, Tomato Broth*

#### TOP OF THE MARKET SEAFOOD STEW 35

*Shellfish, Prawns, Cod, Calamari, Dungeness Crab, Spicy Tomato Broth*

#### BERING SEA RED KING CRAB LEGS 45

*Mashed Potatoes, Sautéed Spinach, Drawn Butter, Lemon*

#### BRANDY PEPPERCORN PETITE FILET MIGNON 38

*Mashed Potatoes, Grilled Asparagus*

#### PRAWN & PROSCIUTTO FETTUCCHINE 26

*English Peas, Scallions, Chili Flakes, Herb Cream, Parmesan Cheese*

#### VEGETERIAN FARRO 20

*Roasted Mixed Vegetables, Turmeric, White Wine Broth*

#### HONEY GINGER GLAZED MAHI MAHI 33

*Butternut Squash, Spinach, Marble Potatoes, Shaved Carrots*

**Top of The Market Chef de Cuisine: Ray Negahban**

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