

Happy Oyster Hour Menu

Fish Market Bar Lounge Only

Monday 3:30 - 9:00pm

Tuesday thru Friday 3:30 - 6:30pm, Saturday & Sunday 11:00 - 4:00pm

Miyagi Oysters * **1.50**

Cocktail sauce, fresh horseradish

Bay Scallop Ceviche * **7.50**

Stone ground tortilla chips, avocado

Crispy Fish Taco **4.75**

Chipotle Ranch, salsa fresca, fresh lime

Ginger Lime Prawns **9.50**

Mesquite grilled prawns drizzled with cilantro sauce

Salt & Pepper Calamari **9.25**

Sweet chili & shot sauce

Chilled Sea of Cortez Prawns **9.50**

Zesty cocktail sauce

Draft Beer **1.00 off**

The Fish Market Chardonnay **6.50**

Irony Cabernet Sauvignon **6.50**

J Lohr Pinot Noir **6.50**

Well Drinks **6.50**

Well Margarita or Well Bloody Mary **6.75**

We proudly pour: Svedka Vodka, Sauza Blue Tequila, Bacardi Rum, Famous Grouse Scotch, Gordon's Gin, 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 wide variety of raw clams and oysters on the half shell. Please ask your server for our daily selections.

Seafood Cocktails

Bay Shrimp	10.00	Chilean Crab	14.50
Bay Shrimp & Crab	12.25	Sea of Cortez Prawn	14.25

Crispy Fish Taco 6.25

Chipotle Ranch, salsa fresca, fresh lime

Crab Cakes (2) 15.00

Lemon caper sauce, arugula

Ginger Lime Prawns (4) 12.75

Mesquite grilled prawns drizzled with cilantro sauce

Salt & Pepper Calamari 12.50

Sweet chili & shot sauce

Bay Scallop Ceviche * 10.25

Avocado, peppers, tomatoes, tortilla chips

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Specialty Cocktails

Cucumber Mojito 11.00

Hanson Organic Cucumber vodka, fresh lime & mint

Blueberry Sour 11.00

Knob Creek bourbon, blueberry syrup lemon & lime juice

Chris' Raspberry Drop 11.00

Absolut Raspberri vodka, Cointreau, raspberry purée, fresh lemon

Basil Martini 11.00

Ketel One vodka, muddled fresh basil leaves, fresh lemon

Dutch Mule 11.00

Ketel One vodka, fresh lime juice, ginger beer

The Ocean Drive 12.25

Absolute Elyx vodka, passion fruit, pineapple, fresh lime

Fish Market Bloody Mary 12.25

Absolute Peppar vodka, house made bloody mary mix, garnished with a chilled prawn, olive, celery, spicy green bean

Market Margarita 12.75

Patron Anejo tequila, fresh lime, agave nectar Grand Marnier

Spicy Mango Margarita 12.75

Patron Anejo tequila, Cointreau, agave nectar, mango

Paloma 12.75

Patron Anejo tequila, fresh lime, grapefruit juice, agave nectar

Local Draft Beer

Stone Brewing ‘Ripper’ - San Marcos	8.25
Coronado Brewing ‘Orange Ave Wit’–San Diego	8.25
Pizza Port Brewing “Chronic Ale” – San Diego	8.25
Ballast Point ‘Sculpin’ IPA – San Diego	8.25

Draft Beer

Anchor ‘California Lager’- San Francisco	7.25
Stella Artois – Belgium	7.25
Pacifico – Mexico	7.25
Firestone ‘Luponic Distortion’– Paso Robles	8.25

Bottled Beer

Coors Light - Colorado	5.00
Beck’s (low alcohol) - Germany	5.00
Bud Light – Missouri	5.00
Sierra Nevada (Seasonal Brews) – Chico	5.75
Heineken – Holland	5.75
Corona - Mexico	5.75
Modelo – Mexico	5.75
Dos Equis Amber – Mexico	5.75
Deschutes “Black Butte Porter” – Oregon	7.25
Angry Orchard Hard Cider – Ohio	5.75

White Wine

Chardonnay

	<u>Glass</u>	<u>Bottle</u>
The Fish Market - California	8.00	28.50
Chateau St. Jean - Sonoma	8.75	33.00
Oyster Bay – New Zealand	9.00	30.00
Paul Hobbs – Russian River		51.00
Sonoma Cutrer – Russian River	13.00	50.00
Overlook – Sonoma County	10.00	38.00
Rombauer – Napa Valley	20.75	82.00

Sauvignon Blanc

	<u>Glass</u>	<u>Bottle</u>
Oyster Bay – New Zealand	9.00	34.00
Ferrari Carano – Sonoma Coast	9.25	35.00
Quivira – Sonoma County	9.75	37.00
Dry Creek – Dry Creek Valley	10.00	38.00
St. Supery – Napa Valley	10.00	38.00

Misc. White Wine

	<u>Glass</u>	<u>Bottle</u>
Dr. Loosen Riesling – Mosel	8.00	30.00
Laird “Cold Creek Ranch” Pinot Grigio – Napa	10.00	38.00
Lagaria Pinot Grigio – Delle Venezie IGT	8.50	30.00
10 Span Pinot Gris – Monterey County	8.75	33.00
La Crema Pinot Gris – Monterey County	10.00	38.00

Sparkling Wine

	<u>Glass</u>	<u>Bottle</u>
Minonetto Prosecco Brut (split) – Veneto, Italy		10.00
Gloria Ferrer Brut – Sonoma County		48.00
Vueve Cliquot Ponsardin - Reims		77.00

Red Wine

Pinot Noir

	<u>Glass</u>	<u>Bottle</u>
Sean Minor, Four Bears – Central Coast	9.00	34.00
Castle Rock – Willamette Valley	9.50	36.00
J. Lohr – Monterey	9.75	37.00
Meiomi – California	11.25	43.00
Elizabeth Rose - Yountville	11.25	43.00
La Crema – Sonoma Coast	13.25	51.00

Merlot

	<u>Glass</u>	<u>Bottle</u>
The Velvet Devil – Washington	9.00	34.00
Ancient Peaks, Margarita Vineyard - Paso Robles	10.50	40.00

Cabernet Sauvignon

	<u>Glass</u>	<u>Bottle=</u>
Irony – Napa Valley	8.75	33.00
Silver Palm – North Coast	10.00	38.00
Benziger – Sonoma County		40.00
Daou Estate – Paso Robles	12.50	48.00
Kendall Jackson, Jackson Estate – Sonoma County		60.00

Misc. Red Wine

	<u>Glass</u>	<u>Bottle</u>
Josh Rose – Central California	8.75	33.00
Amalaya Malbec – Argentina	9.00	34.00

Port

	<u>1/2Glass</u>
Fonseca, bin #27	6.25