



## D I N N E R

### THE RAW COUNTER

OYSTERS\* *by the half dozen, Chef's Selection* 17

DUNGENESS CRAB COCKTAIL 18

SEA OF CORTEZ PRAWN COCKTAIL 18

CHILLED SEAFOOD PLATTER\*

*Half Maine Lobster, Dungeness Crab, Jumbo Prawns, Mussels, Littleneck Clams, Oysters* 65

“TSAR NICOULAI RESERVE” AMERICAN STURGEON CAVIAR

*Buckwheat Blinis, Crème Fraiche, Sieved Egg* 135

### STARTERS

JUMBO LUMP CRAB CAKE

*Lemongrass Crème Fraiche, Pickled Mustard Seeds, Watercress, Apple* 16

AHI TUNA CRUDO\*

*Chili-Lime Vinaigrette, Watercress, Persian Cucumber, Crispy Quinoa, Chives* 16

SHRIMP SCAMPI

*Sea of Cortez Prawns, Garlic, Calabrian Chili, Preserved Lemon, Butter, Fines Herbes* 21

FRIED CALAMARI

*Tubes, Tentacles, Smoked Chili Sauce, Herbs, Grilled Lemon* 14

GRILLED SPANISH OCTOPUS

*Whipped Ricotta, Olive, Crispy Potato, Caper Vinaigrette* 16

ROASTED CARROTS

*Lemon Yogurt, Moroccan Spices, Pistachio Gremolata* 10

SMOKED FISH SAMPLER

*Nova Lox, Salmon, Trout, Albacore, Crostini, Dill Crème Fraiche, Trout Roe* 20

ARTISAN CHEESE PLATE

*Chef's Selection, Almonds, House Made Jam, Honeycomb* 15

### SOUP & SALADS

ARTISANAL GREENS

*County Line Lettuces, Candied Walnuts, Goat Cheese, Seasonal Fruit, Citrus Vinaigrette* 11

SWEET GEM CAESAR

*Roasted Garlic Dressing, Brioche Croutons, Spanish White Anchovy, Grana Padano* 11

FARMERS MARKET PEAR AND BITTER GREENS

*Poached Pear, Spiced Hazelnuts, Pecorino Toscano, Lemon Vinaigrette, Fines Herbes* 17

DUNGENESS CRAB LOUIE

*Avocado, Capers, Pickled Red Onion, Radishes, Tomatoes, Louie Dressing* 24

GRILLED PRAWN COBB

*Butter Lettuce, Avocado, Tomatoes, “Caveman” Blue Cheese, Bacon, Red Wine Vinaigrette* 24

NEW ENGLAND CLAM CHOWDER 8    LOBSTER BISQUE 11

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## MESQUITE GRILLED

### CANADIAN COLD WATER LOBSTER TAIL

*Buttermilk Polenta, Braised Swiss Chard, Raisin Vinaigrette* 55

### PACIFIC SWORDFISH

*Du Puy Lentils, Pancetta, Confit Cipollini, Pomegranate, Pickled Mustard Seed* 46

### CERTIFIED ANGUS RIBEYE

*Yukon Gold Mashed Potato, Grilled Asparagus, Pt. Reyes Blue Cheese, Shallot Marmalade* 46

### CENTER-CUT FILET MIGNON

*Yukon Gold Mashed Potato, Grilled Asparagus, Shallot Marmalade* 48

### PACIFIC STAR GAZER

*Broccolini, Sweet Potato, Crispy Prosciutto, Calabrian Relish* 36

## SPECIALTIES

### SEARED EAST COAST SEA SCALLOPS

*Parsnip Puree, Melted Leeks, Chanterelle, Green Garlic Salsa Verde, Pea Vine* 44

### SPANISH TURBOT

*Fingerling Potatoes, Haricot Vert, Shiitake Mushrooms, Meuniere Sauce* 43

### FIJIAN YELLOWFIN TUNA\*

*Rancho Gordo Heirloom Beans, Pickled Grilled Onion, Pumpkin Seed, Citrus Greens* 42

### ALASKAN KING CRAB LEGS

*Marble Potatoes, Bloomsdale Spinach, Drawn Butter & Lemon* 55

### SCOTTISH ISLES SALMON

*Butternut Squash Gnocchi, Roasted Garlic, Sage-Brown Butter Sauce, Arugula* 35

### NEW ZEALAND JOHN DORY

*Spring Pea Risotto, Asparagus, Crispy Maitake Mushrooms, Pea Vines* 42

### OREGON DUNGENESS CRAB CIOPPINO

*Mussels, Clams, Prawns, Cod, Scallops, Linguine, Herb Tomato Broth* 37

### PANKO DUSTED ABALONE

*Yukon Gold Mashed Potatoes, Grilled Asparagus, Citrus Butter* 85

### LINGUINE WITH PRAWNS

*Uni butter, Savoy Spinach, Oregano, Calabrian Chile, Roasted Red Pepper, Garlic Breadcrumbs* 33

### ROASTED JIDORI CHICKEN BREAST

*Root Vegetable Hash, Carrot Puree, Maple-Sherry Pan Jus, Fried Sage* 26

### BEER BRAISED SHORT RIB

*Yukon Gold Mashed Potatoes, Roasted Vegetables, Braising Jus, Horseradish Chimichurri* 32

\* 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

EXECUTIVE CHEF: Jeremy Loomis

EXECUTIVE SOUS CHEF: Francisco Contreras



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