



TOP OF THE MARKET

Easter Sunday, April 1, 2018

THE RAW COUNTER

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

SEA OF CORTEZ PRAWN COCKTAIL 18

CHILLED SEAFOOD PLATTER*

Half Maine Lobster, Dungeness Crab, Jumbo Prawns, Mussels, Littleneck Clams, Oysters, Grated Horseradish, Champagne Mignonette, Cocktail Sauce 59

STARTERS

JUMBO LUMP CRAB CAKE

Lemongrass Crème Fraiche, Golden Pea Shoots & Apple 16

AHI TUNA CRUDO*

Avocado, Meyer Lemon Puree, Fresno Chile, Furikake, Crispy Shallots 16

GRILLED SPANISH OCTOPUS

Spanish Chorizo, Roasted Fennel & Tomatoes, Chickpeas, Olives, Fennel Pollen Yogurt 19

CRISPY ARTICHOKE & BRUSSELS SPROUTS

Meyer Lemon Yogurt, Sumac, Pomegranate 13

SMOKED FISH SAMPLER

Nova Lox, Salmon, Trout, Sturgeon, Albacore, House Pickled Vegetables, Dill Crème Fraiche, Trout Roe 20

SOUP & SALADS

FARMERS MARKET GREENS

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

SWEET GEM CAESAR

Roasted Garlic Dressing, Brioche Croutons, Spanish White Anchovy, Pecorino Cheese 11
Add Chicken 7 *Add Prawns* 12 *Add Salmon* 16

PEARS & BURRATA

Shaved Brussels Sprouts, Prosciutto, Balsamic Onions, Lemon-Honey Vinaigrette 16

CHILEAN 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 22

NEW ENGLAND CLAM CHOWDER 8 LOBSTER BISQUE 11

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



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EASTER SPECIALS

MARYLAND CRAB EGGS BENEDICT

Blue Crab, Baby Spinach, Old Bay Hollandaise 23

BRIOCHE FRENCH TOAST

Tahitian Vanilla, Fresh Berries, Maple Syrup 18

FARMERS MARKET VEGETABLE FRITTATA

Spring Veggies, Comte Cheese, Mixed Greens 18

MESQUITE GRILLED

PACIFIC SWORDFISH

Toasted Farro, Braised Tuscan Kale, Roasted Fennel, Tomatoes, Blood Orange Butter 36

SCOTTISH ISLES SALMON

Butternut Squash, Cipollini Onions, Brussels Leaves, Pomegranate Gastrique 29

SOUTH AMERICAN LOBSTER TAIL

Fingerling Potatoes, Grilled Asparagus, Drawn Butter 49

IDAHO RAINBOW TROUT

Fingerling Potatoes, Haricot Vert, Lemon Butter Sauce 19

SPECIALTIES

MAINE LOBSTER ROLL

Old Bay Aioli, Soft Herbs, Buttered Brioche Bun 23

SAUTEED NEW BEDFORD SEA SCALLOPS

Cauliflower, Caper-Raisin Vinaigrette, Pickled Apple, Spanish Almonds 25

OREGON PETRALE SOLE

Fingerling Potatoes, Haricot Vert, Roasted Mushrooms, Meuniere Sauce 25

SLOW BRAISED LAMB SHANK

Gigande Beans, Spigarello, Pine Nuts, Pickled Pearl Onions 32

BERING SEA RED KING CRAB LEGS

Marble Fingerling Potatoes, Sautéed Savoy Spinach, Drawn Butter 45

CAVATELLI WITH LOBSTER

Roasted & Crispy Sunchokes, English Peas, Mushrooms, Herb Cream 32

EXECUTIVE CHEF: Stafford Mather

SOUS CHEF: Francisco Contreras



CONSIDER TOP OF THE MARKET FOR YOUR SPECIAL OCCASION, OR PRIVATE EVENT!

sdtopofthemarket.com or eventsatthemarket@gmail.com