



## TOP OF THE MARKET

*Easter Sunday, April 16, 2017*

### THE RAW COUNTER

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

SEA OF CORTEZ PRAWN COCKTAIL 18

OREGON DUNGENESS CRAB 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-Avocado Crème Fraiche, Pea Vines & Apple* 16

AHI TUNA CRUDO\*

*Quinoa-Cucumber Salad, Avocado, Chiles, Soy-Ginger Vinaigrette* 16

GRILLED SPANISH OCTOPUS

*Chickpea Puree, Chorizo, Indian Eggplant, Caperberries, Watercress* 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

ROASTED BEETS & BURRATA

*Blood Orange, Pistachios, Umbrian Olive Oil, Saba, Watercress* 15

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* 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 QUICHE

*Spring Veggies, Pecorino Cheese, Greens* 18

### MESQUITE GRILLED

#### PACIFIC SWORDFISH

*Spring Pea Puree, Roasted & Crispy Sunchokes, Toasted Farro, King Trumpet Mushroom* 32

#### SCOTTISH ISLES SALMON

*Mushroom Risotto, English Peas, Fava Beans, Asparagus, Tomatoes, Scallion Ash* 28

#### SOUTH AMERICAN LOBSTER TAIL

*Fingerling Potatoes, Grilled Asparagus, Drawn Butter* 48

#### IDAHO RAINBOW TROUT

*Fingerling Potatoes, Haricot Vert, Lemon Butter Sauce* 17

### 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 Wild Mushrooms, Meuniere Sauce* 24

#### SLOW BRAISED LAMB SHANK

*Pea Vines, Pickled Fennel, Pomegranate Pesto* 29

#### ALASKAN RED KING CRAB LEGS

*Marble Fingerling Potatoes, Sautéed Spinach, Drawn Butter* 45

#### SAFFRON LINGUINI WITH WHITE TIGER SHRIMP

*Prosciutto, English Peas, Mushrooms, Savoy Spinach, Roasted Tomatoes, Herb Cream, Pecorino Romano* 19

EXECUTIVE CHEF: Stafford Mather

SOUS CHEF: Francisco Contreras



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

[sdtopofthemarket.com](http://sdtopofthemarket.com) or [eventsatthemarket@gmail.com](mailto:eventsatthemarket@gmail.com)