

PALO ALTO, CA
3150 EL CAMINO REAL
(650) 493-8862

FRIDAY
FEBRUARY 22ND
DINNER MENU



CHOWDER

	CUP	BOWL
NEW ENGLAND (white)	7.00	8.50
MANHATTAN (red)		

SASHIMI and SUSHI

SASHIMI OR ICHIBAN		
JAPANESE HAMACHI *		17.00
PACIFIC AHI *		15.50
CALIFORNIA ROLL		
avocado, cucumber, surimi		10.75
SPICY TUNA ROLL *		
sweet eel sauce, sriracha, tobiko (fish roe)		11.50
SUSHI-SASHIMI SAMPLER *		
Japanese Hamachi, Pacific Ahi with half California or half spicy tuna roll		20.50
AHI POKE *		
crispy won ton stack, hiyashi wakame		15.50

SALADS

TOSSED FIELD GREENS		
poppy seed vinaigrette, tomatoes, garlic croutons		8.75
DANISH WALNUT & CRANBERRY SALAD		
champagne vinaigrette, Danish blue cheese		9.50
WEDGE SALAD with BACON		
chopped prawn salad		10.50
poppy seed vinaigrette, mango, blue cheese, bacon		19.50
WARM SPINACH SALAD		
feta cheese, kalamata olives, balsamic reduction		10.25
CAESAR SALAD		
bay shrimp	15.25	grilled prawns 18.50
grilled salmon	20.45	grilled chicken 16.50
SEAFOOD SALAD		
basil vinaigrette, avocado, cucumber, tomatoes, egg		
tuna salad	14.95	Chilean lemon crab salad 22.25
bay shrimp salad	16.25	smoked salmon salad 17.50
LOUIE SALAD		
louie dressing, egg, cucumber, tomatoes, onions		
bay shrimp	15.50	Chilean lemon crabmeat 23.25
bay shrimp & Chilean lemon crab combo		19.50

From our Oyster Bar

Oysters served on the half shell (6)

KUMIAI * - Baja, Mexico	15.50
KUMAMOTO * - Humboldt Bay, CA	16.50
ISLAND CREEK * - Duxbury, Mass.	17.25
OYSTER COMBINATION * (2 of each)	15.75
OYSTER SHOT * w/Absolut Peppar Vodka	6.75
CHERRYSTONE CLAMS* -Long Island, NY	13.50

Appetizer Specialties

MAC & CHEESE with SHRIMP butter poached shrimp, white truffle oil	9.95
CHEESY CRAB GARLIC BREAD romano cheese, garlic, Chilean lemon crab	16.25
WARM CRAB & ARTICHOKE DIP grilled sourdough bruschetta	11.25
CRISPY EAST COAST CLAM STRIPS tartar & cocktail sauce	9.95
BAY SCALLOP CEVICHE * avocado, tortilla chips	11.25
SCALLOP TOSTADITAS (4) black beans, quacamole, salsa fresca	11.95
GINGER LIME PRAWNS mesquite grilled, cilantro sauce	13.75
SNOW CRAB CAKES (2) lemon-caper sauce, arugula tomato salad	15.95
BAKED OYSTERS ROCKEFELLER (4) creamed spinach, romano cheese	15.50
SALT & PEPPER CALAMARI sweet chili, shot sauce	13.50

Fish and Chips

"Panko Style" w/french fries and coleslaw	
GREENLAND COD	20.50
PACIFIC PRAWNS	21.95
FRESH EASTERN SEA SCALLOPS	23.95
FISH & CHIPS COMBINATION	22.50
WASHINGTON MIYAGI OYSTERS	18.95

Seafood Cocktails

CANADIAN BAY SHRIMP	11.25
PACIFIC PRAWN COCKTAIL	15.25
CHILEAN LEMON CRABMEAT	15.50
CHILEAN CRAB & SHRIMP COMBINATION	13.25

Smoked Fish

ATLANTIC SALMON	13.75
PACIFIC ALBACORE	12.75
IDAHO RAINBOW TROUT	11.50
NOVA LOX *	12.25
SALMON & ALBACORE COMBINATION	13.25
SMOKED FISH SAMPLER *	20.25

trout, salmon, albacore, nova lox

Tacos

CRISPY FISH TACOS mahi mahi, smoked chipotle ranch, salsa fresca	14.75
CHIPOTLE RUBBED SWORDFISH TACOS tomatillo salsa, pickled onion, queso fresco	16.25

Steamed Shellfish

Steamed with wine, butter and fresh garlic	
WASHINGTON MANILA CLAMS	21.00
NEW ZEALAND COCKLES	20.50
PRINCE EDWARD ISLAND MUSSELS	18.25
NEW ZEALAND GREEN MUSSELS	18.50
DUCKETT'S BUCKETT (Shellfish Combo)	19.95

Pastas

Topped with freshly grated romano cheese	
PASTA POMODORO angel hair pasta, tomatoes, basil, garlic	8.95
PASTA ANGELICA with BAY SCALLOPS angel hair pasta, olive oil, tomatoes, pesto	18.50
DEAN'S PRAWNS with FETTUCINE pesto cream sauce, romano cheese	27.50
SEAFOOD MARINARA with LINGUINE assorted finfish, served with garlic bread	22.25
SAFFRON PRAWNS with FETTUCINE savory saffron butter infused sauce	27.50
LINGUINE with MANILA CLAMS white wine, butter, fresh garlic, green onion	19.50

Entrees

The following entrees include your choice of 2 sides

Au gratin, Parsley or Mashed Potatoes - Roasted Vegetables
Fishwife Rice - Coleslaw - French Fries - Cherry Tomatoes with Basil

Mesquite Grilled

FRESH CANADIAN ROCKFISH	18.50
FRESH IDAHO FARM RAISED RAINBOW TROUT	20.50
FRESH CANADIAN FARM RAISED SALMON	22.75
FRESH ECUADORIAN MAHI MAHI (Dorado)	23.25
FRESH PHILIPPINE LINE CAUGHT YELLOWFIN TUNA *	29.75
FRESH ECUADORIAN LINE CAUGHT SWORDFISH	25.45
FRESH ATLANTIC HALIBUT	35.25
FRESH TAHITIAN ONO (Wahoo)	24.75
FRESH NEW ZEALAND JOHN DORY (St. Peter's Fish)	27.45

SKEWERED:

LITEATERS PLATE with FRESH CANADIAN ROCKFISH	13.75
PACIFIC WHITE TIGER SHRIMP with BACON	19.50
FRESH EASTERN SEA SCALLOPS with PROSCIUTTO	23.50
TIGER SHRIMP & SEA SCALLOPS, BACON & PROSCIUTTO	21.50
COMBINATION - fresh rockfish, fresh scallops & tiger shrimp	21.50
CAJUN STYLE SEA OF CORTEZ PRAWNS	27.20

Pan Fried

BLACKENED FRESH MISSISSIPPI FARM RAISED CATFISH	21.45
DIJON CRUSTED FRESH ECUADORIAN TILAPIA - papaya salsa	21.45
PANKO STYLE CALAMARI STEAK	18.50
CANADIAN PETRALE SOLE - lemon caper sauce	22.95

Lobster & Crab

GRILLED SOUTH AMERICAN LOBSTER TAIL (10-12 oz.)	49.00
STEAMED BERING SEA RED KING CRAB LEGS (1lb)	50.00
FRESH LOCAL WHOLE DUNGENESS CRAB (chilled or steamed)	29.75

THE FISH MARKET'S FAMOUS CIOPPINO assorted seafood & dungeness crab, housemade marinara sauce, romano cheese, garlic bread - add pasta \$5.00	Small 25.00 Large 36.00
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SAUTEED SEA OF CORTEZ GARLIC PRAWNS with PASTA garlic, butter and wine reduction, over linguine pasta	26.00
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EAST COAST CLAM BAKE maine lobster tail, prawns, clams, mussels, corn and potatoes simmered in a Old Bay broth, served with garlic bread	34.00
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Featured Entrees

SESAME CRUSTED BLACK & BLUE YELLOWFIN TUNA served rare with wasabi-lime sauce, jasmine rice, roasted vegetables	33.25
OVEN ROASTED DUNGENESS CRAB garlic, butter, shallots & spices, old bay style fries, coleslaw	33.25

Mesquite Grilled Chicken & Steak

served with au gratin potatoes, roasted vegetables and crispy onions	
ALL NATURAL CHICKEN BREAST	19.95
ANGUS NEW YORK STEAK * - with dijon butter	35.00

Also Look Here

WOK CHARRED EDAMAME - soy beans, olive oil, salt & pepper	6.50
CRISPY EAST COAST CLAM STRIPS - cocktail & tartar sauce	9.95
SAUTEED MUSHROOMS - garlic butter, sherry, wine	7.25
MESQUITE GRILLED ARTICHOKE - lemon garlic aoli	9.95
CHEESY GARLIC BREAD - romano cheese spread	8.25
BRAISED BRUSSELS SPROUTS - pancetta, olive oil, garlic	7.95
PANKO ONION RINGS - honey mustard	5.50
SWIFT POTATO FRIES - chipotle ranch	5.00

Dear Fish Market Guests

In an effort to reduce waste and conserve resources, we will be offering drinking straws on request only. If you desire one with your beverage, please let your server know and we will be happy to provide one for you.