

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

TUESDAY
OCTOBER 23RD
DINNER MENU



Chowder

	CUP	BOWL
NEW ENGLAND (white)	6.50	7.95
MANHATTAN (red)		

Sashimi and Sushi

SASHIMI OR ICHIBAN OF:		
JAPANESE HAMACHI *	16.25	
PACIFIC AHI*	14.50	
CALIFORNIA ROLL	9.95	
<i>avocado, cucumber, surimi</i>		
SPICY TUNA ROLL *	10.50	
<i>sweet eel sauce, sriracha, tobiko (fish roe)</i>		
SUSHI-SASHIMI SAMPLER *	18.95	
<i>Japanese Hamachi, Pacific Ahi with half California or half spicy tuna roll</i>		
AHI POKE *	14.50	
<i>crispy won ton stack, hiyashi wakame</i>		

Salads

TOSSED FIELD GREENS	7.75	
<i>poppy seed vinaigrette, tomatoes, garlic croutons</i>		
DANISH WALNUT & CRANBERRY SALAD	8.95	
<i>champagne vinaigrette, Danish blue cheese</i>		
WEDGE SALAD with BACON	9.95	
CHOPPED PRAWN SALAD	18.75	
<i>poppy seed vinaigrette, mango, blue cheese, bacon</i>		
WARM SPINACH SALAD	9.50	
<i>feta cheese, kalamata olives, balsamic reduction</i>		
CAESAR SALAD	8.95	
bay shrimp	14.25	grilled prawns 17.75
grilled salmon	24.75	grilled chicken 15.75
SEAFOOD SALAD		
<i>basil vinaigrette, avocado, cucumber, tomatoes, egg</i>		
tuna salad	13.95	Chilean lemon crab salad 21.50
bay shrimp salad	15.25	Smoked Salmon salad 16.25
LOUIE SALAD		
<i>louie dressing, egg, cucumber, tomatoes, onions</i>		
bay shrimp	14.75	Chilean lemon crabmeat 22.50
bay shrimp & Chilean lemon crab combo		18.50

From our Oyster Bar

Oysters served on the half shell (6)

KUMIAI * - Baja, Mexico	14.75
KUMAMOTO * - Humboldt Bay, CA	15.75
ISLAND CREEK * - Duxbury, Mass.	16.50
OYSTER COMBINATION * (2 of each)	15.70
OYSTER SHOT * w/Absolut Peppar Vodka	6.00
CHERRYSTONE CLAMS* -Long Island, NY	12.75

Appetizer Specialties

MAC & CHEESE with SHRIMP	7.75
<i>butter poached shrimp, white truffle oil</i>	
CHEESY CRAB GARLIC BREAD	15.50
<i>romano cheese, garlic, Chilean lemon crab</i>	
WARM CRAB & ARTICHOKE DIP	10.50
<i>grilled sourdough bruschetta</i>	
SMOKED TROUT QUESADILLA	9.50
<i>quacamole, salsa fresca</i>	
BAY SCALLOP CEVICHE *	10.50
<i>avocado, tortilla chips</i>	
SCALLOP TOSTADITAS (4)	11.25
<i>black beans, quacamole, salsa fresca</i>	
GINGER LIME PRAWNS	12.95
<i>mesquite grilled, cilantro sauce</i>	
SNOW CRAB CAKES (2)	15.25
<i>lemon-caper sauce, arugula tomato salad</i>	
BAKED OYSTERS ROCKEFELLER (4)	14.75
<i>creamed spinach, romano cheese</i>	
SALT & PEPPER CALAMARI	12.75
<i>sweet chili, shot sauce</i>	

Fish and Chips

"Panko Style" w/french fries and coleslaw	
GREENLAND COD	19.50
PACIFIC PRAWNS	20.75
FRESH EASTERN SEA SCALLOPS	22.95
FISH & CHIPS COMBINATION	20.95
WASHINGTON MIYAGI OYSTERS	17.95

Seafood Cocktails

CANADIAN BAY SHRIMP	10.25
PACIFIC PRAWN COCKTAIL	14.50
CHILEAN LEMON CRABMEAT	14.75
CHILEAN CRAB & SHRIMP COMBINATION	12.50

Smoked Fish

Smoked at our own Farallon Fisheries

ATLANTIC SALMON	12.95
PACIFIC ALBACORE	11.95
NOVA LOX *	11.50
IDAHO RAINBOW TROUT	10.75
SALMON & ALBACORE COMBINATION	12.50
SMOKED FISH SAMPLER *	19.50
<i>trout, salmon, albacore, nova lox</i>	

Tacos

CHIPOTLE RUBBED SWORDFISH TACOS	
<i>tomatillo salsa, pickled onion, queso fresco</i>	

Steamed Shellfish

<i>Steamed with wine, butter and fresh garlic</i>	
WASHINGTON MANILA CLAMS	19.95
NEW ZEALAND COCKLES	19.25
MEDITERRAEN MUSSELS	16.95
NEW ZEALAND GREEN MUSSELS	16.95
DUCKETT'S BUCKETT (Shellfish Combo)	18.95

Pastas

<i>Topped with freshly grated romano cheese</i>	
PASTA POMODORO	8.95
<i>angel hair pasta, tomatoes, basil, garlic</i>	
PASTA ANGELICA with BAY SCALLOPS	17.75
<i>angel hair pasta, olive oil, tomatoes, pesto</i>	
DEAN'S PRAWNS with FETTUCINE	24.95
<i>pesto cream sauce, romano cheese</i>	
SEAFOOD MARINARA with LINGUINE	20.25
<i>assorted finfish, served with garlic bread</i>	
PASTA NOVA	12.50
<i>fettuccine, nova lox, tomatoes, cream sauce</i>	
LINGUINE with MANILA CLAMS	18.75
<i>white wine, butter, fresh garlic, green onion</i>	

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	17.75
FRESH IDAHO FARM RAISED RAINBOW TROUT	19.75
FRESH CANADIAN FARM RAISED SALMON	20.95
FRESH ALASKAN HALIBUT	30.45
FRESH PHILLIPINE LINE CAUGHT YELLOWFIN TUNA *	29.75
FRESH CALIFORNIA SWORDFISH (Caught by the "Chula")	25.45
FRESH OREGON PETRALE SOLE	21.95
FRESH MEXICAN MAHI MAHI (Dorado)	24.75
FRESH ECUADORIAN CORVINA SEABASS	26.45
FRESH OREGON LINGCOD (Greenling)	22.95
FRESH CALIFORNIA SABLEFISH (Black Cod)	27.25
FRESH NEW ZEALAND JOHN DORY (St. Peter's Fish)	27.45
SKEWERED:	
LITEATERS PLATE with FRESH CANADIAN ROCKFISH	12.95
PACIFIC WHITE TIGER SHRIMP with BACON	18.50
FRESH EASTERN SEA SCALLOPS with PROSCIUTTO	22.75
TIGER SHRIMP & SEA SCALLOPS, BACON & PROSCIUTTO	20.75
COMBINATION - fresh rockfish, tiger shrimp, scallops	20.75
CAJUN STYLE SEA OF CORTEZ PRAWNS	26.25

Pan Fried

BLACKENED FRESH MISSISSIPPI FARM RAISED CATFISH	20.20
DIJON CRUSTED FRESH ECUADORIAN TILAPIA - papaya salsa	21.45
PANKO STYLE CALAMARI STEAK	17.50
CANADIAN PETRALE SOLE - lemon caper sauce	22.95

Crab & Lobster

STEAMED BERING SEA RED KING CRAB LEGS (1lb)	46.00
GRILLED CENTRAL AMERICAN LOBSTER TAIL (10-12 oz.)	45.00

Specialties

THE FISH MARKET'S FAMOUS CIOPPINO	Small 21.95
<i>assorted seafood & dungeness crab, housemade</i>	
<i>marinara sauce, romano cheese, garlic bread - add pasta \$4.00</i>	
SAUTEED SEA OF CORTEZ SAFFRON PRAWNS	25.00
<i>savory Saffron infused broth, salsa fresca, over linguine pasta</i>	
SAUTEED SEA OF CORTEZ GARLIC PRAWNS with PASTA	22.95
<i>garlic, butter and wine reduction, over linguine pasta</i>	
EAST COAST CLAM BAKE	31.50
<i>maine lobster tail, prawns, clams, mussels, corn and potatoes</i>	
<i>simmered in a Old Bay broth, served with garlic bread</i>	

Featured Entrees

FRESH ALASKAN RED KING CRAB LEGS (1LB.)	59.95
<i>roasted vegetables, au gratin potatoes</i>	
GINGER GLAZED MAHI MAHI	27.25
<i>asian shiitake mushroom sauce, jasmine rice, roasted vegetables</i>	

Mesquite Grilled Chicken & Steak

<i>served with au gratin potatoes, roasted vegetables and crispy onions</i>	
ALL NATURAL CHICKEN BREAST	18.95
ANGUS NEW YORK STEAK * - with dijon butter	32.00

Also Look Here

WOK CHARRED EDAMAME - soy beans, olive oil, salt & pepper	5.95
SWEET WHITE CORN ON THE COB - clarified butter	3.50
MESQUITE GRILLED ARTICHOKE - lemon garlic aoli	9.75
CHEESY GARLIC BREAD - romano cheese spread	7.95
SAUTEED MUSHROOMS - garlic butter, sherry, wine	6.95
BRAISED BRUSSELS SPROUTS - pancetta, olive oil, garlic	6.95
PANKO ONION RINGS - honey mustard	5.25
SWEET POTATO FRIES - chipotle ranch	4.95
CRISPY EAST COAST CLAM STRIPS - cocktail & tartar sauce	9.25

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.