

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

TUESDAY
OCTOBER 23RD
LUNCH 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</i>	
<i>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
<i>bay shrimp 14.25 grilled prawns 17.75</i>	
<i>grilled salmon 24.75 grilled chicken 15.75</i>	
SEAFOOD SALAD	
<i>basil vinaigrette, avocado, cucumber, tomatoes, egg</i>	
<i>tuna salad 13.95 Chilean lemon crab salad 21.50</i>	
<i>bay shrimp salad 15.25 Smoked Salmon salad 16.25</i>	
LOUIE SALAD	
<i>louie dressing, egg, cucumber, tomatoes, onions</i>	
<i>bay shrimp 14.75 Chilean lemon crabmeat 22.50</i>	
<i>bay shrimp & Chilean lemon crab combo 18.50</i>	

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>guacamole, salsa fresca</i>	
BAY SCALLOP CEVICHE *	10.50
<i>avocado, tortilla chips</i>	
SCALLOP TOSTADITAS (4)	11.25
<i>black beans, guacamole, 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	17.50
PACIFIC PRAWNS	18.75
FRESH EASTERN SEA SCALLOPS	20.95
FISH & CHIPS COMBINATION	18.95
WASHINGTON MIYAGI OYSTERS	15.95

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

ATLANTIC SALMON	12.95
PACIFIC ALBACORE	11.95
IDAHO RAINBOW TROUT	10.75
NOVA LOX *	11.50
SALMON & ALBACORE COMBINATION	12.50
SMOKED FISH SAMPLER *	19.50

Tacos

CRISPY FISH TACOS	13.50
<i>mahi mahi, smoked chipotle ranch, salsa fresca</i>	
CHIPOTLE RUBBED SWORDFISH TACOS	14.75
<i>tomatillo salsa, queso fresco</i>	

Sandwiches

CRISPY FISH SANDWICH	12.75
<i>Greenland cod, malt vinegar aioli, spicy slaw</i>	
CHILEAN LEMON CRAB CIABATTA	18.95
<i>avocado, bacon, lettuce, tomato</i>	
ALBACORE TUNA MELT	12.25
<i>Tillamook cheddar cheese, wheat bread</i>	
TERIYAKI MAHI MAHI SLIDERS (2)	12.95
<i>wasabi mayo, pickled ginger</i>	
MARKET BURGER *	12.95
<i>with bacon and Tillamook cheddar cheese</i>	

Pastas

Topped with freshly grated romano cheese

PASTA NOVA	12.50
<i>fettuccine, nova lox, tomatoes, cream sauce</i>	
SEAFOOD MARINARA with LINGUINE	20.25
<i>assorted finfish, served with garlic bread</i>	
DEAN'S PRAWNS with FETTUCINE	24.95
<i>pesto cream sauce, romano cheese</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	15.25
FRESH IDAHO FARM RAISED RAINBOW TROUT	17.25
FRESH CANADIAN FARM RAISED SALMON	16.45
FRESH ALASKAN HALIBUT	23.95
FRESH PHILIPPINE LINE CAUGHT YELLOWFIN TUNA *	23.25
FRESH CALIFORNIA SWORDFISH (Caught by the "Chula")	19.95
FRESH OREGON PETRALE SOLE	17.25
FRESH MEXICAN MAHI MAHI (Dorado)	19.45
FRESH ECUADORIAN CORVINA SEABASS	20.75
FRESH OREGON LINGCOD (Greenling)	17.95
FRESH CALIFORNIA SABLEFISH (Black Cod)	21.45
FRESH NEW ZEALAND JOHN DORY (St. Peter's Fish)	21.45
SKEWERED:	
LITEATERS PLATE with FRESH CANADIAN ROCKFISH	11.50
PACIFIC WHITE TIGER SHRIMP with BACON	15.95
FRESH EASTERN SEA SCALLOPS with PROSCIUTTO	20.25
TIGER SHRIMP & SEA SCALLOPS. BACON & PROSCIUTTO	18.25
COMBINATION - fresh rockfish, tiger shrimp, scallops	18.25
CAJUN STYLE SEA OF CORTEZ PRAWNS	23.75

Pan Fried

BLACKENED FRESH MISSISSIPPI FARM RAISED CATFISH	17.95
DIJON CRUSTED FRESH ECUADORIAN TILAPIA - papaya salsa	17.25
PANKO STYLE CALAMARI STEAK	14.75
CANADIAN PETRALE SOLE - lemon caper sauce	18.25

Crab & Lobster

STEAMED BERING SEA RED KING CRAB LEGS (1lb)	41.95
GRILLED CENTRAL AMERICAN LOBSTER TAIL (10-12 oz.)	40.95

Specialties

THE FISH MARKET'S FAMOUS CIOPPINO	Small	21.95
<i>assorted seafood & dungeness crab, housemade</i>	Large	33.95
<i>marinara sauce, romano cheese, garlic bread - add pasta \$4.00</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>		
DUCKETT'S BUCKETT (steamed shellfish combination)		18.75
<i>garlic butter broth, clams, cockles, mussels, 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	21.95
<i>asian shiitake mushroom sauce, jasmine rice, roasted vegetables</i>	

Mesquite Grilled Chicken & Steak

ALL NATURAL CHICKEN BREAST	16.75
ANGUS NEW YORK STEAK * - with dijon butter	30.50

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 aioli	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.