

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

FRIDAY
FEBRUARY 22ND
LUNCH 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	10.75
avocado, cucumber, surimi	
SPICY TUNA ROLL *	11.50
sweet eel sauce, sriracha, tobiko (fish roe)	
SUSHI-SASHIMI SAMPLER *	20.50
Japanese Hamachi, Pacific Ahi	
with half California or half spicy tuna roll	
AHI POKE *	15.50
crispy won ton stack, hiyashi wakame	

SALADS

TOSSED FIELD GREENS	8.75
poppy seed vinaigrette, tomatoes, garlic croutons	
DANISH WALNUT & CRANBERRY SALAD	9.50
champagne vinaigrette, Danish blue cheese	
WEDGE SALAD with BACON	10.50
CHOPPED PRAWN SALAD	19.50
poppy seed vinaigrette, mango, blue cheese, bacon	
WARM SPINACH SALAD	10.25
feta cheese, kalamata olives, balsamic reduction	
CAESAR SALAD	9.75
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	9.95
butter poached shrimp, white truffle oil	
CHEESY CRAB GARLIC BREAD	16.25
romano cheese, garlic, Chilean lemon crab	
WARM CRAB & ARTICHOKE DIP	11.25
grilled sourdough bruschetta	
CRISPY EAST COAST CLAM STRIPS	9.95
tartar & cocktail sauce	
BAY SCALLOP CEVICHE *	11.25
avocado, tortilla chips	
SCALLOP TOSTADITAS (4)	11.95
black beans, guacamole, salsa fresca	
GINGER LIME PRAWNS	13.75
mesquite grilled, cilantro sauce	
SNOW CRAB CAKES (2)	15.95
lemon-caper sauce, arugula tomato salad	
BAKED OYSTERS ROCKEFELLER (4)	15.50
creamed spinach, romano cheese	
SALT & PEPPER CALAMARI	13.50
sweet chili, shot sauce	

Fish and Chips

"Panko Style" w/french fries and coleslaw

GREENLAND COD	18.50
PACIFIC PRAWNS	19.50
FRESH EASTERN SEA SCALLOPS	21.95
FISH & CHIPS COMBINATION	20.25
WASHINGTON MIYAGI OYSTERS	17.25

Seafood Cocktails

CANADIAN BAY SHRIMP	11.25
PACIFIC PRAWN COCKTAIL	12.75
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

Tacos

CRISPY FISH TACOS	14.75
mahi mahi, smoked chipotle ranch, salsa fresca	
CHIPOTLE RUBBED SWORDFISH TACOS	15.50
tomatillo salsa, pickled onion, queso fresco	

Sandwiches

CRISPY FISH SANDWICH	13.50
Greenland cod, malt vinegar aioli, spicy slaw	
CHILEAN LEMON CRAB CIABATTA	19.95
avocado, bacon, lettuce, tomato	
ALBACORE TUNA MELT	13.50
Tillamook cheddar cheese, wheat bread	
TERIYAKI MAHI MAHI SLIDERS (2)	13.75
wasabi mayo, pickled ginger	
MARKET BURGER *	15.00
with bacon and Tillamook cheddar cheese	

Pastas

Topped with freshly grated romano cheese

SAFFRON PRAWNS with FETTUCINE	27.50
savory Saffron butter infused sauce	
SEAFOOD MARINARA with LINGUINE	22.25
assorted finfish, served with garlic bread	
DEAN'S PRAWNS with FETTUCINE	27.50
pesto cream sauce, romano cheese	
LINGUINE with MANILA CLAMS	19.50
white wine, butter, fresh garlic, green onion	

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	16.25
FRESH IDAHO FARM RAISED RAINBOW TROUT	18.25
FRESH CANADIAN FARM RAISED SALMON	17.95
FRESH ECUADORIAN MAHI MAHI (Dorado)	18.25
FRESH PHILIPPINE LINE CAUGHT YELLOWFIN TUNA *	23.25
FRESH ECUADORIAN LINE CAUGHT SWORDFISH	19.95
FRESH ATLANTIC HALIBUT	27.25
FRESH OREGON PETRALE SOLE	15.75
FRESH TAHITIAN ONO (Wahoo)	19.45
FRESH NEW ZEALAND JOHN DORY (St. Peter's Fish)	21.45
SKEWERED:	
LITEATERS PLATE with FRESH CANADIAN ROCKFISH	12.25
PACIFIC WHITE TIGER SHRIMP with BACON	16.95
FRESH EASTERN SEA SCALLOPS with PROSCIUTTO	21.25
TIGER SHRIMP & SEA SCALLOPS. BACON & PROSCIUTTO	19.25
COMBINATION - fresh rockfish, fresh scallops & tiger shrimp	19.25
CAJUN STYLE SEA OF CORTEZ PRAWNS	24.45

Pan Fried

BLACKENED FRESH MISSISSIPPI FARM RAISED CATFISH	18.45
DIJON CRUSTED FRESH ECUADORIAN TILAPIA - papaya salsa	17.25
PANKO STYLE CALAMARI STEAK	15.95
CANADIAN PETRALE SOLE - lemon caper sauce	18.25

Lobster & Crab

GRILLED SOUTH AMERICAN LOBSTER TAIL (10-12 oz.)	43.00
STEAMED BERING SEA RED KING CRAB LEGS (1lb)	45.00
FRESH LOCAL WHOLE DUNGENESS CRAB (chilled or steamed)	26.75

Specialties

THE FISH MARKET'S FAMOUS CIOPPINO	Small	25.00
assorted seafood & dungeness crab, housemade	Large	36.00
marinara sauce, romano cheese, garlic bread - add pasta \$5.00		
SAUTEED SEA OF CORTEZ GARLIC PRAWNS with PASTA		26.00
garlic, butter and wine reduction, over linguine pasta		
EAST COAST CLAM BAKE		34.00
maine lobster tail, prawns, clams, mussels, corn and potatoes		
simmered in a Old Bay broth, served with garlic bread		
DUCKETT'S BUCKETT (steamed shellfish combination)		19.95
garlic butter broth, clams, mussels, garlic bread		

Featured Entrees

SESAME CRUSTED BLACK & BLUE YELLOWFIN TUNA	26.75
served rare with wasabi-lime sauce, jasmine rice, roasted vegetables	
OVEN ROASTED DUNGENESS CRAB	30.25
garlic, butter, shallots & spices, old bay style fries, coleslaw	

Mesquite Grilled Chicken & Steak

served with au gratin potatoes, roasted vegetables and crispy onions

ALL NATURAL CHICKEN BREAST	17.25
ANGUS NEW YORK STEAK * - with dijon butter	32.95

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
SWEEP 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.