



Chowder

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| | CUP | BOWL |
| NEW ENGLAND (white) | 6.75 | 7.95 |
| MANHATTAN (red) | 6.75 | 7.95 |

Sashimi and Sushi

SASHIMI OR ICHIBAN OF:

JAPANESE HAMACHI * 16.50
PACIFIC AHI * 14.75

CALIFORNIA ROLL
avocado, cucumber, surimi 10.75

SPICY TUNA ROLL *
sweet eel sauce, sriracha, tobiko (fish roe) 10.95

SUSHI-SASHIMI SAMPLER *
Japanese Hamachi, Pacific Ahi 18.95
half California or half spicy tuna roll

WOK CHARRED EDAMAME
lightly charred soy beans 6.25

AHI POKE *
crispy wontons, hiyashi wakame 14.95

Salads

TOSSED FIELD GREENS 7.95
poppy seed vinaigrette, cherry tomatoes, croutons

WEDGE SALAD 8.95 w/ baco 10.20
crisp iceberg wedge, Danish blue cheese

CHOPPED PRAWN SALAD 19.45
poppy seed vinaigrette, mango, blue cheese, bacon

WINTER SALAD 8.95
champagne vinaigrette, dried cranberries, walnuts

WARM SPINACH SALAD 9.75
balsamic vinegar, feta cheese, kalamata olives

CAESAR SALAD
hearts of romaine, romano cheese, garlic croutons

w/bay shrimp 15.95 w/grilled prawn 17.95
w/grilled salmo 23.25 w/grilled chicke 15.95

SEAFOOD SALAD
basil vinaigrette, avocado, cucumber, tomatoes, egg
bay shrimp sala 15.95 tuna salad 14.45
pacific crab sala 22.25

LOUIE SALAD
louie dressing, sliced egg, cucumber, tomatoes
bay shrimp 14.95 pacific crab 22.75
bay shrimp & pacific crab combination 18.75

The Entrees

The following entrees include your choice of 2 sides
Au gratin Potatoes - Roasted Vegetables - Rosemary Potatoes
Fishwife Rice- Coleslaw - French Fries - Cherry Tomatoes with Basil

Mesquite Grilled

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| FRESH CANADIAN ROCKFISH | 17.95 |
| FRESH FARM RAISED CANADIAN SALMON | 23.45 |
| FRESH FARM RAISED IDAHO RAINBOW TROUT | 19.95 |
| FRESH PACIFIC LINE CAUGHT SWORDFISH | 25.45 |
| FRESH PACIFIC MAHI MAHI (Dorado) | 25.25 |
| FRESH LINE CAUGHT PACIFIC YELLOWFIN TUNA* | 29.75 |
| FRESH CALIFORNIA SABLEFISH (Butterfish) | 27.25 |
| FRESH PACIFIC ONO (Wahoo) | 23.45 |

SKEWERED:

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| LITEATERS PLATE w/ FRESH CANADIAN ROCKFISH | 13.25 |
| PACIFIC WHITE TIGER SHRIMP w/BACON | 18.75 |
| PACIFIC TIGER SHRIMP & SEA SCALLOPS w/BACON | 20.75 |
| FRESH EASTERN SEA SCALLOPS WRAPPED w/PROSCIUTTO | 22.95 |
| CAJUN STYLE SEA OF CORTEZ PRAWNS | 26.25 |
| COMBINATION: rockfish, white tiger shrimp, sea scallops | 20.95 |

Pan Fried

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| PANKO STYLE CALAMARI STEAK | 17.75 |
| DIJON CRUSTED FRESH PACIFIC TILAPIA - mango salsa | 20.95 |
| PAN FRIED FRESH OREGON PETRALE SOLE - lemon caper sauce | 23.95 |
| BLACKENED FRESH FARM RAISED MISSISSIPPI CATFISH | 20.25 |

Crab And Lobster

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| BERING SEA RED KING CRAB LEGS (1 lb.) | 46.95 |
| GRILLED CENTRAL AMERICAN LOBSTER TAIL (10-12oz.) | 45.95 |
| STEAMED LIVE MAINE LOBSTER | 49.00 |

From our Oyster Bar

Served on the half shell (6) with Champagne Mignonette or Cocktail Sauce

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| KUMIAI - Baja Mexico * | 14.95 |
| KUMAMOTO - Humboldt, CA * | 15.95 |
| ISLAND CREEK - Duxbury, MA.* | 16.75 |
| OYSTER COMBINATION (2 of each) * | 15.95 |
| OYSTER SHOT * | 3.95 |
| OYSTER SHOTw/Absolut Peppar Vodka * | 6.50 |
| CHERRYSTONE CLAMS - Long Island, NY | 12.95 |

Appetizer Specialties

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| SAFFRON MUSSELS WITH FRIES | 9.95 |
| saffron broth, salsa fresca | |
| SMOKED SALMON SALAD | 13.95 |
| romano cheese croustini | |
| SALT & PEPPER CALAMARI | 12.95 |
| sweet chili, shot sauce | |
| CHEESY CRAB BREAD | 15.75 |
| pacific crab, romano cheese | |
| GINGER LIME PRAWNS (4) | 13.25 |
| mesquite grilled, cilantro sauce | |
| BAY SCALLOP CEVICHE * | 11.25 |
| avocado, tortilla chips | |
| CRAB CAKES (2) | 15.50 |
| lemon caper sauce, arugula | |
| OYSTER ROCKFELLER (4) | 14.95 |
| creamed spinach, romano cheese | |
| MESQUITE GRILLED ARTICHOKE | 9.95 |
| lemon garlic aioli | |
| WARM CRAB & ARTICHOKE DIP | 10.75 |
| grilled sourdough bruschetta | |

Fish and Chips

Panko Style w/coleslaw and french fries

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| GREENLAND COD | 19.95 |
| PACIFIC PRAWNS | 20.95 |
| FRESH EASTERN SEA SCALLOPS | 23.25 |
| FISH & CHIPS COMBINATION | 21.25 |
| fish, prawns, and scallops | |
| PACIFIC MIYAGI OYSTERS | 18.25 |

Seafood Cocktails

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| CANADIAN BAY SHRIMP | 10.50 |
| PACIFIC CRABMEAT | 14.95 |
| CRABMEAT & BAY SHRIMP COMBINATION | 12.75 |
| PACIFIC PRAWN COCKTAIL | 14.75 |

Smoked Fish

Cured and smoked using hickory and sugar maple woods at our own Farallon Fisheries

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| PACIFIC SALMON | 13.25 |
| PACIFIC ALBACORE | 12.25 |
| NOVA LOX (COLD SMOKED SALMON) | 11.75 |
| IDAHO RAINBOW TROUT | 10.95 |
| SMOKED FISH SAMPLER * | 19.75 |
| salmon, trout, albacore, lox | |

Taco

Served with ranchero style black beans

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| CRISPY FISH TACOS | 13.95 |
| Mahi Mahi, chipotle ranch, salsa fresca, cheese | |
| CHIPOTLE RUBBED SWORDFISH TACOS | 16.25 |
| tomatillo salsa, queso fresco, black beans | |

Steamed Shellfish

Steamed with wine, butter and fresh garlic

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| WASHINGTON MANILA CLAMS | 19.95 |
| NEW ZEALAND GREEN MUSSELS | 16.50 |
| DUCKETT'S BUCKETT | 19.25 |
| (Steamed Shellfish Combination) | |

Pastas

Topped with freshly grated romano cheese

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| LINGUINE WITH BLACK MUSSELS | 18.95 |
| white wine, butter, fresh garlic, chilli flakes | |
| SEAFOOD MARINARA WITH LINGUINE | 20.75 |
| assorted finfish, served with garlic bread | |
| PASTA CON NOVA | 12.75 |
| fettucine, nova lox, tomatoes, cream sauce | |
| PASTA ANGELICA with BAY SCALLOPS | 17.95 |
| olive oil, tomatoes, pesto, angel hair pasta | |

Specialties

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| OUR FAMOUS DUNGENESS CRAB CIOPPINO | Small 22.50 |
| assorted seafood in housemade marinara sauce | Large 33.75 |
| romano cheese, served with garlic bread - Add pasta \$4.50 | |
| SAUTEED PACIFIC GARLIC PRAWNS | 23.75 |
| garlic butter and wine reduction over linguine pasta | |
| DEANS PRAWNS with PASTA | 25.75 |
| pesto cream sauce, linguine pasta | |
| EAST COAST CLAM BAKE | 31.75 |
| 1/2 lobster tail, prawns, clams, mussels, corn on the cob, potatoes | |
| simmered in an Old Bay broth, served with garlic bread | |

Featured Entrees

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| PAN FRIED PACIFIC MAHI MAHI | 27.75 |
| sun-dried tomatoes, artichoke hearts, fishwife rice, roasted vegetables | |
| ROASTED WHOLE CALIFORNIA DUNGENESS CRAB | 31.75 |
| roasted with garlic and spices, served with Old Bay fries and slaw | |

Mesquite Grilled Chicken and Steak

Seasoned with sea salt and black pepper
Served with roasted vegetables, au gratin potatoes & crispy onions

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| ALL-NATURAL CHICKEN BREAST | 19.25 |
| ANGUS NEW YORK STEAK - with dijon butter * | 32.95 |

Also Look Here

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| CRISPY ONION RINGS - chipotle ranch | 5.25 |
| SAUTEED GREEN BEANS AND MUSHROOMS - garlic, olive oil | 6.95 |
| BRAISED BRUSSEL SPROUTS - pancetta, olive oil | 6.95 |
| CHEEZY GARLIC BREAD - romano cheese spread | 7.95 |
| SWEET POTATO FRIES - garlic, smoked jalepeno ranch | 4.95 |

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.

Thank you - Fish Market Restaurants