



Chowder

| | 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
half California or half spicy tuna roll 18.95

WOK CHARRED EDAMAME
lightly charred soy beans 6.25

AHI POKE *
crispy wontons, hiyashi wakame 14.95

Salads

| | |
|---|-------|
| TOSSED FIELD GREENS poppy seed vinaigrette, cherry tomatoes, croutons | 7.95 |
| WEDGE SALAD 8.95 w/ bacor | 10.20 |
| crisp iceberg wedge, Danish blue cheese | |
| CHOPPED PRAWN SALAD poppy seed vinaigrette, mango, blue cheese, bacon | 19.45 |
| WINTER SALAD champagne vinaigrette, dried cranberries, walnuts | 8.95 |
| WARM SPINACH SALAD balsamic vinegar, feta cheese, kalamata olives | 9.75 |
| 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

| | |
|--|-------|
| FRESH CANADIAN ROCKFISH | 15.25 |
| FRESH FARM RAISED CANADIAN SALMON | 16.45 |
| FRESH FARM RAISED IDAHO RAINBOW TROUT | 17.25 |
| FRESH PACIFIC LINE CAUGHT SWORDFISH | 19.95 |
| FRESH PACIFIC MAHI MAHI (Dorado) | 19.75 |
| FRESH LINE CAUGHT PACIFIC YELLOWFIN TUNA* | 23.25 |
| FRESH CALIFORNIA SABLEFISH (Butterfish) | 21.45 |
| FRESH PACIFIC ONO (Wahoo) | 18.45 |
| SKEWERED: | |
| LITEATERS PLATE w/ FRESH CANADIAN ROCKFISH | 11.75 |
| PACIFIC WHITE TIGER SHRIMP w/BACON | 16.25 |
| PACIFIC TIGER SHRIMP & SEA SCALLOPS w/BACON | 18.25 |
| FRESH EASTERN SEA SCALLOPS WRAPPED w/PROSCIUTTO | 19.95 |
| CAJUN STYLE SEA OF CORTEZ PRAWNS | 23.95 |
| COMBINATION: rockfish, white tiger shrimp, sea scallops | 18.25 |

Pan Fried

| | |
|---|-------|
| PANKO STYLE CALAMARI STEAK | 15.25 |
| DIJON CRUSTED FRESH PACIFIC TILAPIA - mango salsa | 17.25 |
| PAN FRIED FRESH OREGON PETRALE SOLE - lemon caper sauce | 19.25 |
| BLACKENED FRESH FARM RAISED MISSISSIPPI CATFISH | 17.95 |

Crab And Lobster

| | |
|---|-------|
| BERING SEA RED KING CRAB LEGS (1 lb.) | 41.95 |
| MESQUITE GRILLED CENTRAL AMERICAN LOBSTER TAIL (10-12oz.) | 40.95 |
| STEAMED LIVE MAINE LOBSTER (1.75 - 2 Lbs.) | 47.95 |

From our Oyster Bar

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

| | |
|-------------------------------------|-------|
| 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

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

Fish and Chips

Panko Style w/coleslaw and french fries

| | |
|-----------------------------------|-------|
| GREENLAND COD | 17.95 |
| PACIFIC PRAWNS | 18.95 |
| FRESH EASTERN SEA SCALLOPS | 21.25 |
| FISH & CHIPS COMBINATION | 19.25 |
| fish, prawns, and scallops | |
| PACIFIC MIYAGI OYSTERS | 16.75 |

Seafood Cocktails

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

Smoked Fish

Smoked at our own Farallon Fisheries

| | |
|--------------------------------------|-------|
| 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 rancho style black beans

| | |
|--|-------|
| CRISPY FISH TACOS Mahi Mahi, chipotle ranch, salsa fresca, cheese | 13.95 |
| CHIPOTLE RUBBED SWORDFISH TACOS tomatillo salsa, queso fresco, black beans | 14.95 |

Sandwiches

french fries, cucumber salad or coleslaw

| | |
|--|-------|
| TERIYAKI MAHI SLIDERS (2) wasabi mayo, pickled ginger | 12.95 |
| PACIFIC CRABMEAT CIABATTA avocado, bacon, lettuce, tomato | 19.75 |
| CRISPY FISH SANDWICH Greenland Cod, malt vinegar aioli, spicy slaw | 12.95 |
| ALBACORE TUNA MELT wheat bread, Tillamook cheddar cheese | 12.95 |

Pastas

Topped with freshly grated romano cheese

| | |
|---|-------|
| LINGUINE WITH MANILA CLAMS white wine, butter, fresh garlic, chilli flakes | 18.95 |
| PASTA NOVA fettucini, nova lox, tomatoes, cream sauce | 12.75 |
| PASTA ANGELICA with BAY SCALLOPS olive oil, tomatoes, pesto, angel hair pasta | 17.95 |

Specialties

| | |
|--|----------------------------|
| OUR FAMOUS DUNGENESS CRAB CIOPPINO assorted seafood in housemade marinara sauce romano cheese, served with garlic bread - Add pasta \$4.50 | Small 22.50 Large 33.70 |
| SAUTEED PACIFIC GARLIC PRAWNS garlic butter and wine reduction over linguine pasta | 23.75 |
| DEANS PRAWNS with PASTA pesto cream sauce, linguine pasta | 25.75 |
| EAST COAST CLAM BAKE 1/2 lobster tail, prawns, clams, mussels, corn on the cob, potatoes simmered in an Old Bay broth. served with garlic bread | 31.75 |

Featured Entrees

| | |
|--|-------|
| PAN FRIED PACIFIC MAHI MAHI sun-dried tomatoes, artichoke hearts, fishwife rice, roasted vegetables | 22.25 |
| ROASTED WHOLE CALIFORNIA DUNGENESS CRAB roasted with garlic and spices, served with Old Bay fries and slaw | 28.75 |

Mesquite Grilled Chicken and Steak

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

| | |
|--|-------|
| ALL-NATURAL CHICKEN BREAST | 16.95 |
| ANGUS NEW YORK STEAK - with dijon butter * | 30.95 |

Also Look Here

| | |
|---|------|
| 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 jalapeno 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