

SAN MATEO
1855 SOUTH NORFOLK ST.
(650) 349-3474

WEDNESDAY
DECEMBER 12TH
DINNER MENU



Chowder

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

Sashimi and Sushi

Served with wasabi, pickled ginger & wakame

JAPANESE HAMACHI*	16.50
PACIFIC AHI*	14.75
CALIFORNIA ROLL avocado, cucumber, surimi	10.25
SPICY TUNA ROLL* sweet eel sauce, sriracha, tobiko (fish roe)	10.95
SUSHI SAMPLER* Pacific Ahi and Hamachi sashimi Half California or Spicy Tuna Roll	18.95
AHI POKE *	14.95
HAMACHI POKE * crispy wonton stack, hiyashi wakame	15.75

Salads

TOSSED FIELD GREENS poppy seed vinaigrette, tomatoes, bay shrimp	7.95
DANISH WINTER SALAD champagne vinaigrette, cranberries, candied walnuts	8.95
WEDGE SALAD 8.95 w/ baco 9.95 crisp iceberg wedge, Danish blue cheese dressing	9.95
CHOPPED PRAWN SALAD poppy seed vinaigrette, mango, blue cheese, bacon	18.95
CAESAR SALAD hearts of romaine, romano cheese, garlic croutons	
w/bay shrimp 14.50 w/grilled chicken 15.95	
w/grilled salmo 18.45 w/grilled prawns 17.95	
SEAFOOD SALAD & AVOCADO basil vinaigrette, croutons, cucumber, tomatoes, egg	
tuna salad 14.45 shrimp salad 16.00	
crab salad 22.25	
LOUIE SALAD louie dressing, sliced egg, cucumber, tomatoes	
bay shrimp 14.95 crabmeat 22.75	
bay shrimp & crab combination 18.75	
WARM SPINACH SALAD 9.75 feta cheese, kalamata olives, balsamic reduction	
w/grilled chicken 15.25 w/prawns 18.50	

The Entrees

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

Mesquite Grilled

FRESH CANADIAN ROCKFISH	17.95
FRESH PACIFIC YELLOWTAIL	20.95
FRESH FARM RAISED IDAHO RAINBOW TROUT	19.95
FRESH FARM RAISED CANADIAN SALMON	21.75
FRESH PACIFIC MAHI MAHI (Dorado)	24.25
FRESH PACIFIC ONO (Wahoo)	23.45
FRESH PACIFIC CORVINA SEABASS	29.45
FRESH LINE CAUGHT PACIFIC YELLOWFIN TUNA	29.75
FRESH LINE CAUGHT CALIFORNIA SWORDFISH	24.45
FRESH LOCAL SABLEFISH (Butterfish)	27.25
SKEWERED:	
LITEATERS PLATE w/ FRESH PACIFIC ROCKFISH	13.25
PACIFIC WHITE TIGER SHRIMP with BACON	18.75
WHITE TIGER SHRIMP & FRESH SEA SCALLOPS with BACON	20.75
FRESH ATLANTIC SEA SCALLOPS WRAPPED w/PROSCIUTTO	22.95
CAJUN STYLE SEA OF CORTEZ PRAWNS	26.25
COMBINATION rockfish, scallops, white tiger shrimp	20.95

Pan Fried

PANKO STYLE CALAMARI STEAK	17.75
DIJON CRUSTED FRESH PACIFIC TILAPIA - papaya salsa	20.95
BLACKENED FRESH FARM RAISED MISSISSIPPI CATFISH	20.25
FRESH OREGON PETRALE SOLE - lemon caper sauce	22.95

Crab & Lobster

FRESH LOCAL DUNGENESS CRAB - chilled or steamed	36.25
STEAMED LIVE MAINE LOBSTER (1.75 - 2lb.)	49.95
STEAMED BERING SEA KING CRAB LEGS (1 lb.)	42.00

From our Oyster Bar

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

KUMIAI - Baja CA, MX *	14.95
KUMAMOTO - Humboldt Bay, CA *	15.95
ISLAND CREEK - Duxbury, MA. *	16.75
OYSTER COMBINATION (2 of each) *	15.75
OYSTER SHOT *	3.95
OYSTER SHOT w/Absolut Peppar Vodka *	6.50
CHERRYSTONE CLAMS - Long Island, NY	12.95

Appetizer Specialties

SMOKED TROUT QUESADILLA 9.75 salsa fresca	9.75
MESQUITE GRILLED ARTICHOKE 9.95 lemon garlic aioli	9.95
SALT & PEPPER CALAMARI 12.75 sweet chili, shot sauce	12.75
CHEESY CRAB BREAD 15.75 romano cheese, garlic	15.75
GINGER LIME PRAWNS 13.25 mesquite grilled, cilantro sauce	13.25
CRAB CAKES 15.50 lemon caper sauce, arugula salad	15.50
TIGER SHRIMP CEVICHE * 10.50 stone ground tortilla chips	10.50
BAKED OYSTERS ROCKEFELLER (4) 14.95 creamed spinach, romano cheese	14.95
WOK CHARRED EDAMAME 6.25 lightly charred soy beans	6.25
WARM CRAB AND ARTICHOKE DIP 10.75 grilled sourdough bruschetta	10.75

Fish and Chips

"Panko Style" w/french fries and coleslaw

GREENLAND COD	19.95
SEA OF CORTEZ PRAWNS	20.95
ATLANTIC SEA SCALLOPS	23.25
WASHINGTON OYSTERS	18.25
FISH & CHIPS COMBINATION	21.25

fish, prawns and scallops

Seafood Cocktails

CANADIAN BAY SHRIMP	10.50
CHILEAN LEMON CRABMEAT	14.95
SHRIMP & CRAB COMBINATION	12.75
PACIFIC PRAWN COCKTAIL	14.75

Smoked Fish

Smoked at our own Farallon Fisheries

CANADIAN FARM RAISED SALMON	13.25
PACIFIC ALBACORE	12.25
SMOKED COMBO (Albacore & Salmon) *	12.75
NOVA LOX (Cold Smoked Salmon) *	11.75
IDAHO RAINBOW TROUT	10.95
SMOKED FISH SAMPLER *	19.75

trout, salmon, albacore, nova lox

Steamed Shellfish

Steamed with wine, butter and fresh garlic

P.E.I. BLACK MUSSELS	17.25
NEW ZEALAND GREEN SHELL MUSSELS	16.50
WASHINGTON MANILA CLAMS	20.25
NEW ZELAND COCKLES	19.00
DUCKETT'S BUCKET (steamed shellfish combination)	19.25

Pastas

Topped with freshly grated romano cheese

PASTA ANGELICA WITH SHRIMP 17.95 angel hair, olive oil, tomatoes, pesto	17.95
PASTA CON NOVA 12.75 fettuccine, nova lox, tomatoes, cream sauce	12.75
SEAFOOD MARINARA WITH LINGUINE 20.75 assorted finfish, served with garlic bread	20.75
LINGUINE AND CLAMS 18.95 white wine, butter, fresh garlic, green onions	18.95
DEAN'S PRAWNS with LINGUINE 25.75 pesto cream sauce, pacific prawns	25.75

Specialties

FISH MARKET FAMOUS FRESH CRAB CIOPPINO Small 22.50 assorted seafood in housemade marinara sauce romano cheese, served with garlic bread - Add pasta \$4.50	Large 33.75
SAUTEED SEA OF CORTEZ GARLIC PRAWNS 23.75 garlic butter and wine reduction over linguine pasta	23.75
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	31.75

Featured Entrées

ROASTED FRESH LOCAL DUNGENESS CRAB Whole 38.75 roasted with garlic and spices	Half 24.50
& served with Old Bay fries and slaw	
CASHEW CRUSTED IDAHO RAINBOW TROUT 21.50 avocado black bean relish, fishwife rice, roasted vegetables	

Mesquite Grilled Chicken or Steak

served with roasted vegetables, au gratin potatoes & crispy onions

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

Also Look Here

SPICY STEAMED BROCCOLI - ginger, garlic, sambal	6.95
CHEESY GARLIC BREAD - romano cheese, fresh garlic	7.95
SWEET POTATO FRIES - fresh garlic, smoked jalapeno ranch	4.95
SAUTEED GREEN BEANS AND MUSHROOMS - shallots, olive oil	6.95
BRAISED BRUSSELS SPROUTS - pancetta, olive oil	7.25
CRISPY ONION RINGS - honey dijon sauce	5.25

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.
Thank you - Fish Market Restaurants