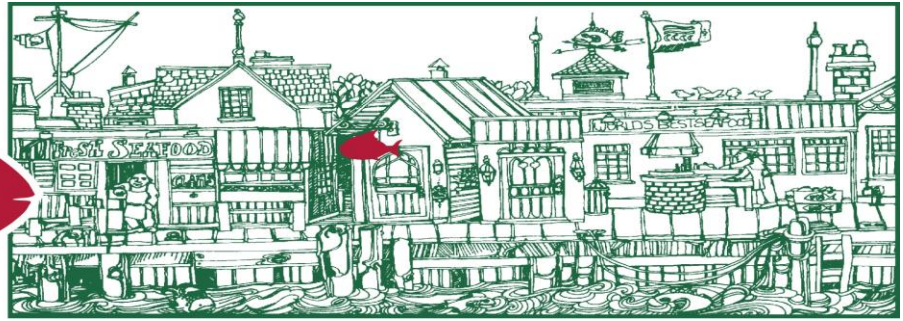


SAN MATEO
1855 SOUTH NORFOLK ST.
(650) 349-3474

WEDNESDAY
DECEMBER 12TH
LUNCH 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 <i>avocado, cucumber, surimi</i>	10.25
SPICY TUNA ROLL* <i>sweet eel sauce, sriracha, tobiko (fish roe)</i>	10.95
SUSHI SAMPLER* <i>Pacific Ahi and Hamachi sashimi Half California or Spicy Tuna Roll</i>	18.95
AHI POKE *	14.95
HAMACHI POKE * <i>crispy wonton stack, hiyashi wakame</i>	15.75

Salads

TOSSED FIELD GREENS <i>poppy seed vinaigrette, tomatoes, bay shrimp</i>	7.95
DANISH WINTER SALAD <i>champagne vinaigrette, cranberries, candied walnuts</i>	8.95
WEDGE SALAD 8.95 w/ baco 9.95 <i>crisp iceberg wedge, Danish blue cheese dressing</i>	
CHOPPED PRAWN SALAD <i>poppy seed vinaigrette, mango, blue cheese, bacon</i>	18.95
CAESAR SALAD <i>hearts of romaine, romano cheese, garlic croutons</i>	
w/bay shrimp 14.50 w/grilled chicken 15.95	
w/grilled salmo 18.45 w/grilled prawns 17.95	
SEAFOOD SALAD & AVOCADO <i>basil vinaigrette, croutons, cucumber, tomatoes, egg</i>	
tuna salad 14.45 shrimp salad 16.00	
crab salad 22.25	
LOUIE SALAD <i>louie dressing, sliced egg, cucumber, tomatoes</i>	
bay shrimp 14.95 crabmeat 22.75	
bay shrimp & crab combination 18.75	
WARM SPINACH SALAD 9.75 <i>feta cheese, kalamata olives, balsamic reduction</i>	
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	15.25
FRESH PACIFIC YELLOWTAIL	16.25
FRESH FARM RAISED IDAHO RAINBOW TROUT	17.25
FRESH FARM RAISED CANADIAN SALMON	16.95
FRESH PACIFIC MAHI MAHI (Dorado)	18.95
FRESH PACIFIC ONO (Wahoo)	18.45
FRESH PACIFIC CORVINA SEABASS	22.95
FRESH LINE CAUGHT PACIFIC YELLOWFIN TUNA	23.25
FRESH LINE CAUGHT CALIFORNIA SWORDFISH	19.25
FRESH LOCAL SABLEFISH (Butterfish)	21.45

SKEWERED:

LITEATERS PLATE w/ FRESH PACIFIC ROCKFISH	11.75
PACIFIC WHITE TIGER SHRIMP with BACON	16.25
WHITE TIGER SHRIMP & FRESH SEA SCALLOPS with BACON	18.25
FRESH ATLANTIC SEA SCALLOPS WRAPPED w/PROSCIUTTO	19.95
CAJUN STYLE SEA OF CORTEZ PRAWNS	23.95
COMBINATION rockfish, scallops, white tiger shrimp	18.25

Pan Fried

PANKO STYLE CALAMARI STEAK	15.25
DIJON CRUSTED FRESH PACIFIC TILAPIA - papaya salsa	16.95
BLACKENED FRESH FARM RAISED MISSISSIPPI CATFISH	17.95
FRESH OREGON PETRALE SOLE - lemon caper sauce	18.25

Crab & Lobster

FRESH LOCAL DUNGENESS CRAB - chilled or steamed	33.25
STEAMED LIVE MAINE LOBSTER (1.75 - 2lb.)	47.95
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 <i>salsa fresca</i>	9.75
MESQUITE GRILLED ARTICHOKE <i>lemon garlic aioli</i>	9.95
SALT & PEPPER CALAMARI <i>sweet chili, shot sauce</i>	12.75
CHEESY CRAB BREAD <i>romano cheese, garlic</i>	15.75
GINGER LIME PRAWNS <i>mesquite grilled, cilantro sauce</i>	13.25
CRAB CAKES <i>lemon caper sauce, arugula salad</i>	15.50
TIGER SHRIMP CEVICHE * <i>stone ground tortilla chips</i>	10.50
BAKED OYSTERS ROCKEFELLER (4) <i>creamed spinach, romano cheese</i>	14.95
WOK CHARRED EDAMAME <i>lightly charred soy beans</i>	6.25
WARM CRAB AND ARTICHOKE DIP <i>grilled sourdough bruschetta</i>	10.75

Fish and Chips

"Panko Style" w/french fries and coleslaw

GREENLAND COD	17.95
SEA OF CORTEZ PRAWNS	18.95
ATLANTIC SEA SCALLOPS	21.25
WASHINGTON OYSTERS	16.75
FISH & CHIPS COMBINATION	19.25

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
NOVA LOX (Cold Smoked Salmon) *	11.75
IDAHO RAINBOW TROUT	10.95
SMOKED FISH SAMPLER *	19.75

trout, salmon, albacore, nova lox

Tacos

Served with rancho style beans

CRISPY FISH TACOS <i>Pacific Mahi, salsa fresca, smoked jalapeno ranch</i>	13.95
CHIPOTLE RUBBED SWORDFISH TACOS <i>pickled onions, tomatillo sauce, queso fresco</i>	14.95

Sandwiches

Choice of fruit, cucumber salad or fries

CRAB CIABATTA <i>Chlean lemon crabmeat, bacon, lettuce, tomato</i>	19.25
TERIYAKI MAHI MAHI SLIDERS (2) <i>wasabi mayo, pickled ginger</i>	12.95
MARKET BURGER * <i>with bacon and Tillamook cheddar cheese</i>	13.50
ALBACORE TUNA MELT <i>wheat bread, cheddar cheese</i>	12.95
CANADIAN BAY SHRIMP SALAD <i>sourdough bread, lettuce, tomato</i>	12.00

Pastas

Topped with freshly grated romano cheese

PASTA ANGELICA WITH BAY SCALLOPS <i>angel hair, olive oil, tomatoes, pesto</i>	17.95
PASTA CON NOVA <i>fettuccine, nova lox, tomatoes, cream sauce</i>	12.75
LINGUINE AND CLAMS <i>white wine, butter, fresh garlic, green onions</i>	18.95
SEAFOOD MARINARA WITH LINGUINE <i>assorted finfish, served with garlic bread</i>	20.75

Specialties

THE FISH MARKET FAMOUS CRAB CIOPPINO <i>assorted seafood in housemade marinara sauce romano cheese, served with garlic bread - Add pasta \$4.50</i>	Small 22.50 Large 33.75
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SAUTEED SEA OF CORTEZ GARLIC PRAWNS <i>garlic butter and wine reduction over linguine pasta</i>	23.75
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DUCKETT'S BUCKET (steamed shellfish combination) <i>garlic butter broth, clams, cockles, mussels & garlic bread</i>	19.25
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EAST COAST CLAM BAKE <i>1/2 lobster tail, prawns, clams, mussels, corn on the cob, potatoes simmered in an Old Bay broth, served with garlic bread</i>	31.75
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Featured Entrées

ROASTED FRESH LOCAL DUNGENESS CRAB <i>roasted with garlic and spices & served with Old Bay fries and slaw</i>	Whole 35.75 Half 22.50
CASHEW CRUSTED IDAHO RAINBOW TROUT <i>avocado black bean relish, fishwife rice, roasted vegetables</i>	19.00

Mesquite Grilled Chicken or Steak

served with roasted vegetables, au gratin potatoes & crispy onions

ALL-NATURAL CHICKEN BREAST	16.75
ANGUS NEW YORK STEAK - with dijon butter *	30.95

Also Look Here

SPICY STEAMED BROCCOLI - qinger, 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