

APPETIZERS

Lobster, Shrimp & Scallop Pot Stickers ponzu & wasabi sauces.....	9.95
Fish Market Fried Calamari cherry peppers, chipotle honey sauce.....	10.95
Iron Skillet Mussels Prince Edward Island mussels, tomatoes, white wine, garlic.....	10.95
Spiced Ahi Tuna seared rare, ponzu ginger sauce, wasabi.....	10.95
Chilled U-10 Shrimp Cocktail	14.95
House Smoked Salmon Filet dill tartar sauce, pickled red onions, toast.....	12.95
Mini Crab Tacos vegetable slaw, chili lime sauce.....	12.99
Jumbo Lump Crab Cake almond slaw, remoulade sauce.....	14.99
Cold Water Blue Point Oysters (½ dozen).....	10.95
Combination Appetizer (Two People Minimum) chilled U-10 shrimp cocktail, lobster, shrimp & scallop pot sticker, calamari, spiced ahi tuna.....	13.99 (per person)

SOUPS & SALADS

Fish Market Clam, Crab and Corn Chowder clams, crabmeat, corn, cream, potatoes.....	7.95
Seafood Gumbo shrimp, crab, Cajun sausage.....	7.95
Lobster Bisque with shrimp and crabmeat.....	9.99
Fish Market Caesar Salad roasted pepper dressing, queso fresco.....	6.95
Warm Pecan Crusted Goat Cheese & Baby Spinach Salad sun dried cherries, candied pecans.....	7.99
Iceberg Lettuce Wedge tomatoes, bacon, bleu cheese dressing.....	6.99
April's Chop Salad mixed greens, bleu cheese crumbles, parmesan, walnuts, chopped vegetables, lemon basil vinaigrette.....	6.99

TODAY'S FRESH FISH

Simply Grilled or Broiled

Steelhead Trout	18.95	Idaho Rainbow Trout	18.95
Honduran Tilapia	17.95	Texas Redfish	19.95
Ahi Tuna	19.95	Scottish Salmon	19.95
East Coast Flounder	19.95	Costa Rican Mahi Mahi	19.95

FISH MARKET SPECIALTIES

With a Choice of One Side

Wood Roasted Rainbow Trout Texas shrimp stuffing, lemon butter.....	21.95
Honduran Tilapia parmesan crust, lobster, scallop & bay shrimp sauce.....	21.95
Crabmeat Stuffed Jumbo Shrimp with sherry lobster sauce.....	22.95
East Coast Flounder almond crust, chardonnay sauce.....	23.95
Grilled Redfish Cajun spiced, Tabasco butter.....	24.95
Steelhead Trout Hong Kong style with ginger, garlic, shrimp and ponzu.....	24.95
Ahi Tuna grilled rare, chili spiced, miso honey glaze, ponzu sauce.....	24.95
Baked Mahi Mahi Mediterranean style, olives, capers, white wine, saffron.....	24.95
Oak Planked King Salmon pinot noir peppercorn butter.....	24.95
Scottish Salmon jumbo lump crabmeat, shrimp, white wine, lemon butter.....	28.95
Shrimp & Crab Stuffed East Coast Flounder chardonnay sauce.....	28.95
Jumbo Lump Crab Cake and Crabmeat Stuffed Shrimp sherry lobster sauce.....	29.95
Chilean Sea Bass pan seared, ginger ponzu sauce.....	34.95

STEAK HOUSE SELECTIONS

With a Choice of One Side

6 oz. Filet Mignon	24.99
8 oz. Filet Mignon	29.99
12 oz. Filet Mignon	39.99
16 oz. Ribeye	28.95
16 oz. Blackened Ribeye	29.95
Grilled Herb Marinated Chicken Breast	19.99
Prime Beef Meatloaf roasted onion mashers, port wine sauce.....	19.99
Steak & King Crab Legs - 8 oz. filet mignon, 3/4 lbs. Alaskan king crab legs.....	market priced
Steak & Lobster - 8 oz. filet mignon, 8 oz. Australian lobster tail.....	market priced

STEAK TOPPINGS

Bleu Cheese Butter	2.99
Béarnaise Sauce	2.99

There may be small bones in some fresh fish.
We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.
There is a risk associated with consuming raw oysters or any raw animal protein.

Service charge will be added for parties of seven or more.

WINE SPECIALS

Champagne	Reg.	Sale
Roederer Estate Brut	58	40
Chardonnay		
Beringer	45	35
Chateau St. Jean	49	34
Ferrari-Carano	68	45
Jordan	75	60
Newton "Unfiltered"	98	68
Talbot "Sleepy Hollow"	105	65
Nickel & Nickel, Seaby	108	70
Mer Soleil	110	75
Other Whites		
"J", Pinot Gris	51	39
Morgan, Sauvignon Blanc	42	32
Conundrum	65	49
Pinot Noir		
Van Duzer	83	65
Talbot "Sleepy Hollow"	89	60
Belle Glos "Meiomi"	90	65
Gary Farrell	99	75
Malbec		
Norton "Privada"	89	65
Zinfandel		
Ridge, East Bench	83	63
Merlot		
Mantanas Creek	77	55
Sterling, "Three Palms"	135	85
Cabernet Sauvignon		
Rombauer	97	65
Kenwood, "Jack London"	105	70
Frogs Leap	110	80
Stags' Leap	120	85
Chateau St. Jean "Cinq Cepages"	120	100
Nickel & Nickel, "State Ranch"	225	135

SIDES

Roasted Onion Mashed Potatoes	3.99
Sesame Jasmine Rice	3.99
French Fries with Parmesan	3.99
Sweet Potatoes Grand Marnier	4.99
Idaho Baked Potato	4.99
Green Beans w/Soy & Ginger	4.99
Sautéed Spinach with Garlic	4.99
Steamed Broccoli	5.99
Oven Roasted Asparagus	5.99
Lobster-Shrimp Mac & Cheese	5.99
Shrimp & Crab Fried Rice	5.99

LOBSTER & CRAB

Market Priced

Bristol Bay Alaskan King Crab Legs (1 ½ pounds)
Australian Lobster Tail 8 oz. sweet drawn butter
Australian Lobster Tail 16-20 oz. sweet drawn butter
Stuffed Australian Lobster Tail 16-20 oz. stuffed with lump crabmeat

Private Rooms and Caterings

Contact Allie Wiley at
972-387-2790 to reserve private
party rooms or for caterings
at your home or business.