

Fish Market Lunch

STARTERS & SOUPS

Fish Market Clam, Crab & Corn Chowder clams, crabmeat, corn, cream, potatoes.....	4.95
Seafood Gumbo shrimp, crab, Cajun sausage.....	4.95
Spiced Ahi Tuna seared rare, ponzu ginger sauce, wasabi.....	8.95
Fish Market Fried Calamari cherry peppers, chipotle honey sauce.....	9.95
Iron Skillet Mussels tomatoes, basil, white wine, garlic.....	9.95
Lobster, Shrimp & Scallop Pot Stickers ponzu & wasabi sauces.....	9.95

STARTER SALADS

April's Chop Salad lettuce, blue cheese, vegetables, walnuts, lemon basil dressing.....	5.95
Fish Market Caesar Salad roasted pepper dressing, queso fresco.....	5.75
Baby Spinach Salad sundried cherries, candied pecans, pears, sherry vinaigrette.....	5.95
Iceberg Lettuce Wedge tomatoes, bacon, bleu cheese dressing.....	5.95

SANDWICHES

Black Angus Beef Burger grilled onions, roasted tomatoes, homemade steak sauce, fries.....	12.95
Tuscan Chicken Sandwich grilled chicken, tomatoes, basil pesto.....	12.75
Grilled "Daily" Fish Taco veggie slaw, pico de gallo, chili lime sauce.....	13.95
Bob's Bun-less Angus Burger grilled onions, pico de gallo, Texas pecan slaw.....	11.95

ENTREE SALADS

Grilled Salmon Spinach Salad baby spinach, cherries, pears, pecans, sherry vinaigrette.....	14.95
Grilled Chicken Chop Salad tomatoes, basil, vegetables, balsamic vinaigrette.....	13.95
Ahi Tuna Salad seared rare, chopped lettuce, almonds, vegetables, ginger dressing.....	14.95
House Smoked Salmon Caesar pickled red onions, balsamic syrup.....	13.95

TODAY'S FRESH FISH

Simply Grilled or Broiled

Steelhead Trout.....	13.95	Idaho Rainbow Trout.....	13.95
Ahi Tuna.....	13.95	Texas Redfish.....	13.95
Honduran Tilapia.....	12.95	Costa Rican Mahi Mahi.....	13.95
Scottish Salmon.....	13.95	East Coast Flounder.....	13.95

Choice of One Side Dish

ENTREES

Choice of One Side

Cuban Style Tilapia baked with citrus juices, garlic, oregano, olive oil.....	13.95
Idaho Rainbow Trout wood roasted with fresh herbs and pecans.....	14.95
Scottish Salmon oak wood roasted, balsamic honey glaze.....	14.95
Ahi Tuna spiced, grilled rare, jasmine rice, ponzu ginger sauce.....	14.95
East Coast Flounder broiled with parmesan, lemon, capers, basil.....	14.95
Blackened Redfish over Fish Market gumbo & rice.....	14.95
Lump Crab Cake topped w/sautéed shrimp sauce.....	16.95
Crabmeat Stuffed Jumbo Shrimp lemon butter.....	14.95
Steelhead Trout Hong Kong Style, ginger, garlic & ponzu.....	14.95
Chilean Sea Bass honey, soy & ginger glazed.....	24.95

STEAK HOUSE SELECTIONS

Choice of One Side Dish

Grilled Chicken Piccata lemon, capers, garlic, herbs.....	13.95
Prime Beef Meatloaf roasted onion mashers, port wine sauce.....	13.95
6 oz. Filet Mignon.....	24.95
8 oz. Filet Mignon.....	28.95
16 oz. Ribeye.....	28.95

Denotes healthier entrée preparation

WINE SPECIALS BY THE GLASS

Chardonnay	
La Terre, California	5
William Hill, Central Coast	6
Ferrari-Carano, Sonoma Coast	6.5
Other Whites	
Simi, Sauvignon Blanc, Sonoma	6
Sartori, Pinot Grigio, Italy	5.5
King Estate, Pinot Gris, Oregon	6.5
Kenwood Yulupa Brut, Napa	5.5
Beringer, White Zinfandel, California	5
Chateau Ste. Michelle, Riesling, WA	5
Pinot Noir	
Hahn Estate, Monterey	6
Napa Cellars, Napa Valley	8
Shiraz	
Layer Cake, Australia	7
Merlot	
Coppola "Diamond Series", California	6.5
Cabernet Sauvignon	
14 Hands, Washington	5.5
Artesa, "Elements", California	5.5
Louis Martini, Napa	8.5

SIDES

\$3.95

Steamed Fresh Vegetables
Texas Pecan Coleslaw
Shrimp Fried Rice
Roasted Onion Mashers
Spinach with garlic & olive oil
Grilled Asparagus
Sesame Jasmine Rice
French Fries w/herbs & parmesan
Green Beans w/Soy & Ginger

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

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.***