

## RAW BAR + STARTERS

### Fresh Oysters\*

Chesapeake Bay, Maryland ea.. 3 1/2 doz... 18

### Crispy Calamari

Chili-Soy dipping sauce 12

### Seared Ahi Tuna\*

Smoked salt, pepper, ale mustard sauce 14.50

### Chilled Jumbo Shrimp Cocktail 14

### Spicy Crispy Shrimp

Creamy chili glaze, sticky rice, pickled cucumbers 12

### Jumbo Lump Crab Cake

Roasted corn, tabasco mash Remoulade, tartar 15

### Crab, Spinach + Artichoke Dip

Pico de Gallo, house made corn chips 15.50

### P.E.I. Mussels Provencal

White wine, garlic butter, Roma tomatoes 12.50

### Bacon Wrapped BBQ Shrimp

Apple wood bacon, sticky rice 12

### Charbroiled Oysters

Fresh, Shucked on the half shell, sizzling platter bayou butter, grilled bread, 1/2 dozen 20

## KETTLE

### New England Clam Chowder

Cup 6 | Bowl 7.5

### Maine Lobster Bisque

Cup 7 | Bowl 8.5

### New Orleans Seafood Gumbo

Cup 6 | Bowl 7.5

## GARDEN

### Classic Caesar 8

With grilled or crispy Parmesan chicken 13

### Mitchell's House Salad

Dates, pine nuts, poppy-seed vinaigrette 8

### Titanic Wedge of Iceberg

Bacon, tomatoes, egg, blue cheese dressing 8

### Spinach + Goat Cheese Salad

Granny smith apples, candied pecans, red onion, maple-bacon vinaigrette 8.5

## CREATIVE ADDITIONS

Lobster Mac + Cheese 14

Asparagus Hollandaise 8

Shrimp + Andouille Jambalaya 8

Tuscan Grilled Vegetables 7

Stir Fry Vegetables 7

## CHEF'S FEATURE

### Maple Miso Glazed Salmon

Maple miso glazed seared Salmon served with our sticky rice and stir fry vegetables

28

### Shrimp Lovers Trio

Three Shrimp Favorites:

Shrimp Scampi, BBQ bacon wrapped shrimp, grilled shrimp skewer served with French fries and coleslaw

29

## TODAY'S FRESH

Our signature fish are available in the preparation style of your choice. All signature fish are lightly seasoned and served with seasonal vegetables and smashed potatoes.

Grilled | Pan Seared | Blackened | Broiled | Shanghai style (Sticky rice & spinach)

- **Yellow fin Tuna\*** 31
- **Atlantic Salmon\*** 26
- **Swordfish\***28
- **Chilean Sea Bass** 38
- **Tilapia** 18
- **Atlantic Cod** 19.50

## SIGNATURE FISH SELECTIONS

**Lobster + Shrimp Stuffed Cod** White wine Garlic Sauce / Smashed Redskins /

Asparagus 23

**Cedar Plank Salmon\*** Balsamic Glaze / Goat Cheese / Asparagus / Sweet Peppers / Zucchini 29

**Shanghai Sea Bass** Rice Wine Soy Sauce & Ginger / Sticky Rice / Spinach 38

**Shrimp Scampi Capellini** Tabasco Cream / Diced Tomatoes / Parmesan 18

**Shanghai Shrimp + Salmon + Sea Scallops** Rice-Wine Soy Sauce & Ginger / Sticky Rice / Spinach 29

**Ahi Tuna Rice Bowl\*** Avocado / Jalapeno / Carrots / Pickled Cucumbers / Sticky Rice / Nori / Ginger 16

## BEER BATTERED SEAFOOD

HAND BATTERED/ FLASH FRIED/ FRENCH FRIES/ HUSH PUPPIES/ COLE SLAW

**Fisherman's Platter** Cod/ Shrimp/ Wild Sea Scallops 24.5

**Shrimp & Chips** Cocktail Sauce 20

**Fish & Chips** Cod/ Tartar Sauce 18

## SHELLFISH & CHICKEN

**Mitchell's Market Trio** Shrimp / Crab cake / Broiled Salmon 34

**Alaskan King Crab Legs** One full pound / Smashed redskins / Asparagus 45

**Twin Coldwater Lobster Tails** Smashed redskins / Asparagus 35

**Crab Stuffed Shrimp** Smashed Redskins / Seasonal Vegetables / Lemon butter 25

**The Perfect Pair** Lobster & Shrimp stuffed tail / Crab Stuffed Shrimp / 36

**Live Maine Lobster** Smashed redskins / Asparagus mkt price

**Jumbo Lump Crab Cakes** Maryland Style / Roasted Corn Sauté / Tabasco Mash

Remoulade / Smashed Redskins 30

**Chicken Parmesan** Parmesan crusted / Marinara / Capellini 18.5

## STEAK

**Filet Mignon** Char-grilled / Smashed Redskins / Asparagus /

6oz 33.50/ 8oz 38 **Oscar Style add 8**

**Mitchell's Ribeye** 13oz Char-grilled / Smashed Redskins / Asparagus 35

**T-Bone** 14oz. Char-grilled / Smashed Redskins / Asparagus 45

## BUILD YOUR OWN SURF & TURF

**Add Lobster Tail to any Steak 14.99**

**Add Crab Cake to any Steak 9**

**Add Shrimp Skewer to any Steak 5**