

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, 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

Freshly shucked on the half shell, sizzling platter

Hot 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

MARKET PRIX FIXE

Available Daily Until 4pm Excluding Holidays. Please no Substitutions.

Dine-in only. No take-outs

14.50

—Choice of Starter—

House Salad - Classic Caesar - Seafood gumbo

Clam Chowder - Lobster Bisque (add \$1)

—Main Course Selections—

Shrimp Penne Alfredo

Basil, Grape Tomatoes, Parmesan, Garlic Bread

Blackened Chicken Pasta

Penne, Sundried Tomatoes, Mushrooms, Cajun Cream sauce

Crispy Crab Cake Sandwich

Flash Fried, Pretzel Bun, Tabasco Remoulade, Fries, Cole Slaw

LUNCH MENU

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 FISH

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)

- Yellowfin Tuna* 20
- Swordfish* 24
- Tilapia 12.5
- Atlantic Salmon* 14
- Chilean Sea Bass 38
- Atlantic Cod 14
- Trout 14

SIGNATURE FISH SELECTIONS

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

Asparagus 22

Cedar Plank Salmon* Balsamic Glaze / Goat Cheese / Asparagus / Sweet Peppers / Zucchini 17

Shrimp Scampi Capellini Tabasco Cream / Diced Tomatoes / Parmesan 13

Shanghai Shrimp + Salmon* + Sea Scallops Rice-Wine Soy Sauce & Ginger / Sticky Rice / Spinach 19

Ahi Tuna Rice Bowl* Avocado / Jalapeno / Carrots / Pickled Cucumbers / Sticky Rice / Nori / Ginger 15

BEER BATTERED SEAFOOD

Hand Battered / Flash-Fried / Sea Salt French Fries / Hushpuppies / Coleslaw

Fisherman's Platter Cod / Shrimp / Wild Sea Scallops 20

Shrimp + Chips Cocktail Sauce 14.5

Fish + Chips Cod / Tartar Sauce 14

SHELLFISH/CHICKEN/SANDWICHES

Crab Stuffed Shrimp Smashed Redskins / Seasonal Vegetables / Lemon butter 16.5

Jumbo Lump Crab Cake Maryland Style / Roasted Corn Sauté / Tabasco Mash Remoulade / Smashed Redskins 16.9

Chicken Parmesan Parmesan crusted / Marinara / Capellini 12

Blackened Salmon* + Baby Spinach Granny Smith Apples / Bacon / Candied Pecans / Goat Cheese / Maple-Bacon Vinaigrette 15.5

Big Fish Sandwich Panko Crusted Cod / Cheddar / Tartar / Fries / Slaw 12.5

Market Cheddar Burger* Angus Beef / Fries / Slaw 12 Add Apple wood Bacon \$1

Baja Fish Tacos Blackened Tilapia / Corn Tortilla / Cabbage / Cilantro-Lime Cream 10

Lobster + Shrimp Roll BLT Lobster-Shrimp Salad / Bacon / Fries / Slaw 14.5

Old Fashioned Tuna Melt Tuna Salad / Tomato / Cheddar / English Muffin 11.5

Grilled Chicken B.L.A.T Bacon / Lettuce / Avocado / Pretzel Bun / Fries / Slaw 12.5

CREATIVE ADDITIONS

Lobster Mac + Cheese 14

Asparagus Hollandaise 8

Shrimp + Andouille Jambalaya 8

Tuscan Grilled Vegetables 7

Stir Fry Vegetables 7

A suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *These items are either served raw or may be requested uncooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have a medical condition.

Managing Director: Gerald Thomas Executive Chef: Darick Thomas