

LAMIA'S FISH MARKET

FALL 2019



LAMIA'S LUXE

CHEF'S SELECTION OYSTERS

½ DOZEN OR DOZEN
15/28

OYSTER SHOOTERS

MANZANILLA, SAKE, OR SHERRY
11

DELUXE TOWER

6 CLAMS
5 SHRIMP
8 OYSTERS
½ LOBSTER
CHEF'S CHOICE
CEVICHE, MIZUNA SALMON
75

ROYAL TOWER

12 CLAMS
10 SHRIMP
12 OYSTERS
WHOLE LOBSTER
ALASKAN KING CRAB LEGS
CEVICHE TRIO: CHEF'S CHOICE,
MUSSELS ESCABECHE, SCALLOPS
135

MARKET

WHITE WINE SAUCE OR LEMONGRASS CURRY

MUSSELS 14.95/24.95

½ KILO OR 1 KILO

CLAMS 15.95/26.95

½ KILO OR 1 KILO

CAVIAR

12G TSAR IMPERIAL OSSETRA & BLINIS
69

CARPACCIO, CEVICHE & CRUDO

KING MUSHROOM CARPACCIO	14
MIZUNA & SALMON CRUDO	14
OCTOPUS CARPACCIO	14
FLUKE & BLOOD ORANGE CRUDO	16
SCALLOP PIRI PIRI & SHISO LEAF	16
SHRIMP COCKTAIL	16
WHITE ASPARAGUS CARPACCIO & CAVIAR	17
CHEF'S SPECIAL DAILY CEVICHE <small>ASK SERVER</small>	18

SMALL BITES

GRILLED ARTICHOKE	13
FISH FRIES	14
RED SNAPPER TAQUITOS	14
FRIED CALAMARI	15
CRAB CAKES	17
GARLIC CHILI SHRIMP	17
GRILLED OCTOPUS	17
LANGOUSTINES	24

FLATBREADS

TRUFFLE FLATBREAD	14
SARDINE FLATBREAD	15

SALADS

RAINBOW BEET	13
BURRATA & TOMATO	14
BOTTARGA CAESAR	15

SIDES

BONITO PATATAS	7
GRILLED ASPARAGUS	8
ROASTED CARROTS	8
CRISPY MUSHROOMS	9

OCEAN

FISH BY THE POUND

SALT BAKED (2 LB MIN.), GRILLED, OR BUTTERFLY W/ LEMON & CAPERS

BRANZINO	24.50
DORADO	26.95
LITHRINI	29.95
SNAPPER	29.95
BARBOUNIA	29.95

SHELLFISH BY THE POUND

GRILLED W/ BUTTER & GARLIC

LOBSTER	29.95
MADAGASCAR PRAWNS	56.50

PASTA

LINGUINI & CLAMS <small>PRESERVED LEMON, CELERY & FENNEL</small>	21
SPAGHETTI & SARDINES <small>DILL, GARLIC & SHALLOTS</small>	22
SEA URCHIN & BOTTARGA <small>SQUID INK LINGUINI, CREME, GARLIC & SHALLOTS</small>	24

MAIN COURSE

CAULIFLOWER STEAK <small>CAULIFLOWER PUREE, SHALLOTS, & BAGNA CAUDA SAUCE</small>	21
SCALLOPS <small>CELERY ROOT PUREE, LEMON RELISH</small>	24
ROASTED CHICKEN <small>ROSEMARY, THYME, LEMON & GARLIC</small>	23/42
CATCH OF THE DAY <small>SPINACH, SALSA VERDE & TOKYO TURNIPS</small>	26
SEARED HALIBUT FILET <small>CAPERS, OLIVE, RED WINE, & PARSNIP PUREE</small>	26
GRILLED RIBEYE <small>PEPPERCORN SAUCE & ROASTED POTATOES</small>	34
TOMAHAWK STEAK <small>32 OZ, ROASTED POTATOES & SPRING VEGETABLES</small>	98

*OUR MENU IS SUBJECT TO CHANGE BASED ON MARKET & SEASONALITY.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

CHEF LAMIA FUNTI