

FISH MARKET

Signature Entrees

The dishes you have come to know and love on our daily dinner menu.

CHILEAN SEA BASS	Pan seared, served over mushroom risotto and topped with Asian tomato relish, ginger-sesame glaze, and a grilled scallion	32
FISH & CHIPS	Tempura battered cod fillets served with hand-cut steak fries, coleslaw, and tartar sauce.....	16
SCALLOPS	Served with bacon-crab risotto, blanched brussels sprouts leaves, butternut squash puree, and furikake spiced pumpkin seeds.....	28
SALMON PASTA	Tricolor cheese tortellini, morsels of tender salmon, tomatoes, and parmesan cream sauce with crispy kale.....	19
SHRIMP & GRITS	With andouille sausage, tasso ham, peppers, and onions in a Cajun cream sauce over stone ground parmesan grits. Topped with crispy potato sticks.....	18

Seasonal Features

Chef's inspired creations utilizing fresh, seasonal seafood and produce..

STUFFED CHICKEN BREAST	Cranberry and apple stuffed airline chicken breast with mashed potatoes, broccolini, and fig-balsamic glaze	17
GRILLED SWORDFISH	With scallion risotto, roasted root vegetables, and cranberry glaze.....	28
ROASTED TRIPLE TAIL	Asian stir fried noodles with cabbage, turnips, and red peppers. Topped with a ginger unagi sauce.....	31
CRAB STUFFED GROUPER	With herb fingerling potatoes, crispy brussels, caramelized onions, and smoked paprika butter.....	32
SEARED TUNA	With crispy rice cake, sesame sautéed broccolini, ginger-carrot puree, and ponzu sauce.....	26
WHOLE FRIED FISH	With vegetable fried rice, frisée salad, and sweet chili aioli (ask your server about today's catch).....	MP
CAULIFLOWER COCONUT CURRY	With rice and mixed vegetables.....	16

Steak & Lobster

BLEU CHEESE ENCRUSTED RIBEYE	With twice baked potato, garlic butter broccolini, and balsamic glaze.....	32
SURF & TURF	Eight ounce filet mignon, two colossal grilled shrimp, celery root mash, mushrooms with cherry tomato, and sun dried tomato butter.....	43
MAINE LOBSTER	One and a quarter pound live Maine lobster, steamed to order and served with mashed potatoes, broccolini, and drawn butter	38

****Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness; especially if you have certain medical conditions****

We keep our live Maine lobsters in short supply to maintain quality and freshness. Pre-order 48 hours in advance to ensure availability.



Save Room! Our dessert offering is full of your favorite house made treats!

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Craft Cocktails

MAPLE RYE SOUR 11

Bulleit rye · 100% real maple syrup · house made sour

SPICED PEAR MARGARITA 11

El jimador · St Georges pear liqueur · house made sour
sugared rim.

APPLE PIE COCKTAIL 12

Bombay Sapphire · cinnamon simple · apple cider

PUERTO RICAN RUM 'CHATA 11

Havana club · locally sourced horchata

FISHMARKET SPRITZ 11

Prosecco · Aperol · Grey Goose Orange · seltzer

DARK & STORMY 9

Meyers's dark rum · Goslings ginger beer · lime

OL' SMOKEY 12

Makers Mark · angostura bitters · simple syrup
smoked orange · cherry · rocks

BOURBON PUMPKIN SMASH 11

Knob Creek · spiced pumpkin syrup · fresh lemon squeeze

NOTORIUS F-I-G 10

Hennesey VSOP · vanilla · black pepper · fig syrup

ICED CARAMEL MACHIATO 11

Van Gogh Double Espresso Vodka · Bailey's Salted Caramel
Half & Half



Book our
Private Dining Room
for your group event!

Call or email for info!

FishMarketBanquets@gmail.com

Lunch, Dinner, and Brunch packages available!