

# FISH MARKET

## Starters

AHI POKE BOWL	Marinated sashimi tuna cubes with sushi rice, cucumbers, avocado, edamame, sesame, spicy aioli, and wonton chips.....	14
BAKED OYSTERS	Six oysters with creamed spinach, crispy bacon, and breadcrumbs. Topped with Mother's brand chow chow relish.....	18
HAND ROLLED MEATBALLS	In a slow simmered tomato sauce with topped with parmesan cheese.....	9
HOT CRAB DIP	Blue crab in a warm creamy dip with Old Bay and cheddar cheese. Served with tortilla chips.....	9
KOREAN FRIED CHICKEN WINGS	Unbelievable crispy wings with a sticky, spicy, and slightly sweet yangnyeom sauce.....	11
STEAMED MUSSELS	With white wine, lemon, butter, and herbs. Served with toasted baguette slices.....	14
LOBSTER MAC & CHEESE	Cavatappi pasta and tender bites of lobster meat in a garlic parmesan cream sauce.....	19
FRIED BRUSSELS SPROUTS	Cooked to perfection and tossed with sweet soy sesame sauce .....	9
BANG BANG SHRIMP	Flash fried crispy buttermilk shrimp, drizzled with sweet Thai chili aioli.....	9
JUMBO SHRIMP COCKTAIL	Half pound of tender poached shrimp with a classic cocktail sauce and horseradish cream.....	18
JALEPEÑO BACON HUSHPUPIES	With honey butter and Old Bay seasoning .....	8
JUMBO LUMP CRAB CAKE	Pan fried crab cake served with coleslaw and creole remoulade.....	12

## Soups

SHE CRAB	Our famous velvety crab bisque finished with sherry crème fraîche and chives.....	cup 4 bowl 6
NEW ORLEANS GUMBO	Hearty and rich, made in the Louisiana style. Loaded with shrimp, chicken, andouille, tasso, veggies, okra, and corn. Topped with rice and scallions.....	cup 5 bowl 7

## Salads

MARKET GREEN SALAD	With goat cheese, pickled red onion, spiced pecans, and a champagne vinaigrette.....	7
CAESAR SALAD	Chopped romaine with house Caesar dressing, croutons, parmesan, and sun dried tomatoes.....	7
PEAR AND WALNUT	Mixed greens, crisp cabbage, sun dried pears, craisins, walnuts, bleu cheese, crumbles and a dijon-pear vinaigrette.....	9
COBB SALAD	Crunchy mixed greens, avocado, bacon, bleu cheese crumbles, tomato, cucumber, boiled egg, and ranch dressing.....	12
ROASTED BEETS	With mandarin oranges, toasted almond flakes, feta cheese, and honey balsamic vinaigrette.....	8

Add: Chicken \$7 Shrimp \$9 Salmon \$16 Crab Cakes \$20 3oz Filet Medallion \$16