

# FISH MARKET

## Starters

<b>AHI TUNA STACK</b> Diced tuna, sweet chili aioli, avocado, tomato relish, crispy wonton.....	14
<b>ROASTED OYSTERS</b> Stuffed with goat cheese, kale, sun dried tomatoes, and brown butter bread crumbs.....	16
<b>CRISPY CALAMARI</b> With pickled chow-chow relish and smoked paprika aioli.....	9
<b>MUSSELS</b> Steamed in a coconut milk curry with roasted tomatoes. Served with herb butter baguette slices.....	12
<b>HOT TOSSED SHRIMP</b> Crispy fried shrimp tossed in a creamy sweet chili sauce.....	12
<b>PARMESAN GARLIC GREEN BEANS</b> Fresh green beans roasted with parmesan, garlic, and lemon zest .....	8
<b>LOBSTER MAC &amp; CHEESE</b> Cavatappi pasta and tender morsels of lobster meat in a parmesan cream sauce.....	12
<b>3 CHEESE SEAFOOD DIP</b> With white fish, shrimp, cheddar, parmesan, and swiss, cheeses, trinity and served with toasted crostini.....	14
<b>SHRIMP COCKTAIL</b> Tender poached shrimp with zesty red and creamy white cocktail sauces.....	12
<b>SEAFOOD BOUCHERIE BOARD</b> Rotating sampler of chef's choice appetizers. Serves 2.....	MP

## Soups

<b>SHE CRAB</b> Our famous velvety crab bisque finished with sherry crème fraiche and chives.....	cup 4 bowl 6
<b>NEW ORLEANS GUMBO</b> Spicy stew with shrimp, chicken, andouille, tasso, veggies, okra, and corn. Topped with rice and scallions.....	cup 5 bowl 7
<b>SOUP du JOUR</b> Ask your server about today's seasonal inspiration!.....	cup 4 bowl 6

## Salads

<b>MARKET GREEN SALAD</b> Mixed greens, summer berries, goat cheese, pickled red onion, spiced pecans, and blueberry thyme vinaigrette.....	7
<b>KALE CAESAR</b> Chopped romaine, blanched fresh kale, house made dressing and croutons, sun dried tomatoes, and shredded parmesan.....	7
<b>COBB</b> Romaine, iceberg, bacon, blue cheese crumbles, avocado, boiled egg, tomatoes, cucumbers, and a fresh herb green goddess dressing .....	8
<b>CAPRESE</b> Mixed greens, heirloom tomatoes, fresh mozzarella, basil pesto, and premium aged balsamic.....	8

Add: Chicken \$6 Shrimp \$9 Salmon \$12 Crab Cake \$12 Scallops \$18

## On Draft

OMB "Copper"  
 Sugar Creek "Big O"  
 LRB "Jury Panel" Jalapeño Pineapple  
 Catawba White Zombie  
 Noda "Hop Drop and Roll"  
 Birdsong "Lazy Bird Brown"

## Bottles/Cans

Bud Light	Angry Orchard Cider	Miller Lite
Michelob Ultra	Sam Adams Boston Lager	Coors Light
Budweiser	Rogue Dead Guy Ale	Amstel Light
Heineken	Palmetto Huger St IPA	Corona
Stella Artois	Samuel Smith's Oatmeal Stout	Guinness Stout
Newcastle	Southern Tier 2X IPA	Fat Tire Amber
Czechvar	Steel Hands Coffee Lager	Chimay Blue
	Daura Gluten Free Lager	Heineken 0.0

## Wines by the Glass

<b>Sangria</b> , FishMarket recipe	7
-Classic Red or White Peach	
<b>Moscato</b> , Caposaldo	9
-Italy	
<b>Prosecco</b> , Maschio	8
-Italy	
<b>Brut Rosé</b> , Biutiful	8
-Spain	
<b>Rosé</b> , Rosehaven	7
-California	
<b>Rosé</b> , Fleur de Mer	12
-France	
<b>Riesling</b> , J&H Selbach "Incline"	8
- Mosel-Saar-Ruwar	
<b>Pinot Grigio</b> , Alverdi	7
-Italy	
<b>Pinot Gris</b> , Big Fire	10
-Oregon	
<b>Sauvignon Blanc</b> , Monkey Bay	8
-New Zealand	
<b>Sauvignon Blanc</b> , Matanzas Creek	11
-Sonoma	
<b>Chardonnay</b> , Cypress Vineyards	7
-Central Coast	
<b>Chardonnay</b> , J. Lohr "Riverstone"	9
-Monterey	
<b>Pinot Noir</b> , Meiomi	10
-California	
<b>Merlot</b> , Cycles Gladiator	8
- California	
<b>Cabernet</b> , Cypress Vineyards	7
-Central Coast	
<b>Cabernet</b> , J. Lohr Seven Oaks	9
-Paso Robles	
<b>Red Blend</b> , Conundrum	11
- California	
<b>Malbec</b> , Septima	8
-Argentina	