

# FISH MARKET

## Seasonal Features - Sea

<b>FIG GLAZED SALMON</b>	Over warm farro salad with roasted sweet potatoes, arugula, feta cheese, and walnuts.....	29
<b>SPICY SEARED TUNA*</b>	Japanese spiced <b>rare</b> tuna with a crispy rice cake, cucumber-arugula salad, and wasabi cream sauce.....	25
<b>TUSCAN SHRIMP PASTA</b>	Rigatoni pasta with jumbo shrimp, kale, sun-dried tomatoes, and herb cream sauce.....	28
<b>DIVER SCALLOPS</b>	With butternut squash, roasted brussels sprouts, and bacon caramel.....	38
<b>CAJUN FRIED SNAPPER</b>	With parmesan grits, vinegar braised collard greens, and tomato jam.....	29
<b>STUFFED FLOUNDER</b>	Maryland style seafood stuffing, mashed potatoes, sauteed spinach, and a lemon butter.....	30
<b>PAN SEARED MAHI MAHI</b>	With hoppin john, and Mother's Homemade chow chow relish.....	27
<b>SEAFOOD CIOPPINO</b>	San Francisco fisherman's stew with fresh fish, shrimp, and mussels in a spicy tomato broth.....	26

## Signature Entrees

<b>CHILEAN SEA BASS</b>	Our signature entrée since day one; with mushroom-scallion risotto, Asian tomato relish, and sweet soy glaze.....	44
<b>SHRIMP &amp; GRITS</b>	With andouille sausage, tasso ham, peppers, and onions in a Cajun cream sauce over stone ground parmesan Adluh grits. Topped with crispy potato sticks.....	21
<b>FISH &amp; CHIPS</b>	Classic tempura battered cod served with hand-cut steak fries, coleslaw, and tartar sauce.....	19
<b>LOBSTER POT PIE</b>	Tender claw meat in a creamy lobster stock with potatoes, corn, carrots, and peas. Puff pastry topper.....	31

## Seasonal Features - Land

<b>SURF &amp; TURF*</b>	Filet medallions and jumbo lemon butter shrimp with mashed potatoes and roasted mixed vegetables.....	42
<b>CHICKEN PASTA</b>	Cavatappi pasta with blackened chicken, mushrooms, spinach, and bacon, in a parmesan cream sauce.....	20
<b>BLACKENED RIBEYE*</b>	12 ounce blackened grilled steak served with hand-cut steak fries, green beans, and horseradish cream sauce.....	45
<b>WARM FARRO SALAD (v)</b>	With arugula, roasted sweet potatoes, walnuts, feta, and balsamic glaze.....	16
<b>BUTTERNUT SQUASH CURRY (v)</b>	Spicy coconut curry with roasted butternut, chickpeas, peppers, onions, and sweet peas over rice.....	18

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

## Desserts

NEW YORK STYLE CHEESECAKE • MARGARITA KEY LIME PIE • APPLE COBBLER

WALNUT BROWNIE *ala MODE* • CRÈME BRULEE • BREAD PUDDING

(AVAILABILITY VARIES—SEE OUR DAILY DESSERT TRAY PRESENTATION FOR CURRENT CHOICES)