

# FISH MARKET

## Seasonal Features ~ Sea

FIG GLAZED SALMON	Over warm farro salad with roasted sweet potatoes, arugula, feta cheese, and walnuts.....	29
SESAME CRUSTED TUNA*	Seared rare and served with stir fried glass noodles, arugula-cucumber salad, and a ginger cream sauce.....	23
SEAFOOD RAVIOLI	Lobster, shrimp, and scallop stuffed ravioli topped by a blush sauce with crabmeat and shrimp.....	31
BROWN BUTTER DIVER SCALLOPS	With bacon-crab risotto and roasted asparagus spears.....	42
CAJUN FRIED SNAPPER	With cheddar grits, sautéed spinach, and vinegar coleslaw.....	28
STUFFED FLOUNDER	Maryland style seafood stuffing, mashed potatoes, sauteed spinach, and a lemon butter sauce.....	30
PAN SEARED TRIGGERFISH	With sesame rice, soy glazed green beans, and ginger-garlic-honey sauce.....	24

## Signature Entrees

CHILEAN SEA BASS	Our signature entrée since day one; with ginger risotto, Asian tomato relish, and sweet soy glaze.....	44
SHRIMP & GRITS	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
FISH & CHIPS	Classic tempura battered cod served with hand-cut steak fries, coleslaw, and tartar sauce.....	19
LOBSTER POT PIE	Tender claw meat in a creamy lobster stock with potatoes, corn, carrots, and peas. Puff pastry topper.....	31

## Seasonal Features ~ Land

SLOW BRAISED PORK SHANK	Over mashed potatoes and roasted asparagus with red wine pan jus.....	30
CHICKEN PASTA	Cavatappi pasta with blackened chicken, mushrooms, spinach, and bacon, in a parmesan cream sauce.....	20
BLACK & BLEU RIBEYE*	Twelve ounce blackened grilled steak served with hand cut steak fries, asparagus, and bleu cheese fondue.....	45
WARM FARRO SALAD (v)	With arugula, roasted sweet potatoes, walnuts, feta, and balsamic glaze.....	16
BUTTERNUT SQUASH CURRY (V)	Roasted butternut squash in a spicy coconut curry with peppers, onions, and sweet peas with 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 • COFFEE CRÈME BRULEE • PUMPKIN BREAD PUDDING

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