

FISH MARKET

Signature Entrees

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

CHICKEN & WAFFLE	Buttermilk fried chicken breast and made-to-order pecan waffle drizzled with maple-bacon glaze and candied bacon	16
CHILEAN SEA BASS	Pan seared, served over scallion 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, broccolini, sweet corn puree, and confit tomatoes.....	28
CHICKEN PASTA	Roasted chicken breast, country ham, mushrooms, and spinach tossed with cavatappi pasta in a parmesan cream sauce.....	18
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..

PANKO CRUSTED SALMON	Served over a chilled tortellini pasta salad with roasted tomatoes, cucumber, feta, and basil pesto.....	28
HALIBUT	With furikake seasoning and a sweet chili aioli over fingerling potato hash with country ham and zucchini.....	32
CRAB STUFFED JUMBO SHRIMP	With seasoned rice, okra & tomato succotash, and a white wine lemon butter sauce.....	28
BLACK SESAME SEARED TUNA	Crispy rice cake, wasabi sweet pea & crab salsa, and a ginger-carrot puree.....	30

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

Steak & Lobster

BLACKENED RIBEYE	With chermoula smashed potatoes, herb roasted tomato, and demi glace.....	32
FILET MIGNON	With garlic mashed potatoes, mushrooms, a sun dried tomato butter, and green tomato chimichurri.....	34
MAINE LOBSTER	One and a quarter pound live Maine lobster, steamed to order and served with smashed potatoes, broccolini, and drawn butter	38

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!

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

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