



***Dinner Menu #3 – Fish Market  
(\$53.00 per person)***

***Combination Appetizer***

***Crispy Calamari, Spiced Ahi Tuna,  
and Chilled Colossal Shrimp***

***A Choice of***

***Fish Market Clam, Crab and Corn Chowder  
with Clams, Crabmeat, Corn, Cream and Potatoes***

***Seafood Gumbo***

***with Shrimp, Crab and Cajun Sausage***

***Texas Caesar Salad***

***with Cornbread Croutons, Queso Fresco and Roasted Pepper Caesar Dressing***

***April's Salad***

***Mixed Greens, Bleu Cheese Crumbles, Walnuts, Chopped Vegetables  
and Lemon Basil Vinaigrette***

***A Choice of Entrée***

***Scottish Salmon***

***Grilled with Sesame Jasmine Rice and Asparagus***

***Linguini Fra Diablo***

***Maine Sea Scallops, U-10 Shrimp and Spicy Tomato Sauce***

***Chilean Sea Bass***

***with Baby Bok Choy, Jasmine Rice and Ponzu Sauce***

***Baked Snapper***

***Mediterranean Style with Olives, Capers, Saffron and White Wine***

***Crispy Fried Shrimp***

***Served with French Fries, Cocktail Sauce***

***Parmesan Crusted Chicken***

***with Tomatoes, Basil and Pasta***

***8 oz. Filet Mignon***

***with Roasted Onion Mashed Potatoes***

***16oz Ribeye***

***with Roasted Onion Mashed Potatoes***

***Entrées are served with a family style dish of  
Green Beans with Soy & Ginger***

***A Choice of Dessert***

***Vanilla Bean Crème Brulee***

***New York Style Cheesecake***

***Fresh Berries with Vanilla Ice Cream***

***Meyer Lemon Pie***

**BEVERAGES, SALES TAX, AND 21% SERVICE CHARGE WILL BE ADDED**