

# FISH MARKET DINNER ~ WINTER 2010

## APPETIZERS

<b>Crispy Calamari</b> chipotle honey sauce .....	9.99
<b>Spiced Ahi Tuna</b> seared rare, ponzu ginger sauce, wasabi.....	9.99
<b>Popcorn Bay Shrimp</b> cherry peppers.....	9.99
<b>Iron Skillet Mussels</b> Prince Edward Island mussels, tomatoes, white wine, garlic.....	9.99
<b>Chilled U-10 Shrimp Cocktail</b> .....	12.99
<b>Smoked Salmon</b> red onion, capers, dill cream cheese.....	13.99
<b>Jumbo Lump Crab Cake</b> almond slaw, remoulade sauce.....	14.99
<b>Cold Water Oysters</b> (½ dozen).....	market price
<b>Combination Appetizer</b> (Two People Minimum) Texas shrimp, mini crab cakes, calamari, spiced Ahi tuna.....	12.99 (per person)

## SOUPS & SALADS

<b>Crab and Corn Chowder</b> crabmeat, corn, cream, thyme.....	6.50
<b>Gulf Coast Gumbo</b> shrimp, crawfish, andouille sausage.....	6.50
<b>Lobster Bisque</b> w/shrimp & lobster meat.....	9.99
<b>Caesar Salad</b> garlic crostini & aged parmesan.....	6.75
<b>Warm Pecan Crusted Goat Cheese &amp; Baby Spinach Salad</b> sun dried cherries, candied pecans.....	6.99
<b>Iceberg Lettuce Wedge</b> tomatoes, bacon, bleu cheese dressing.....	6.99
<b>April's Salad</b> mixed greens, bleu cheese crumbles, walnuts, chopped vegetables, lemon basil vinaigrette.....	6.99

## TODAY'S FRESH SEAFOOD

With a Choice of One Side

<b>Honduran Tilapia</b> parmesan crusted, lobster & bay shrimp sauce.....	19.99
<b>Fried Texas U-10 Shrimp</b> fries, cocktail & remoulade sauce.....	19.99
<b>Wild Alaskan Halibut Fish &amp; Chips</b> malt vinegar, fries, dill tartar sauce.....	22.99
<b>Idaho Rainbow Trout</b> herb pecan crust.....	22.99
<b>Texas Flounder</b> almond crusted, lemon butter.....	22.99
<b>Louisiana Redfish</b> Cajun grilled.....	22.99
<b>Ahi Tuna</b> grilled rare, chili spiced, Miso honey glaze, ponzu.....	23.99
<b>Costa Rican Mahi Mahi</b> herb onion crust, tomato basil sauce.....	23.99
<b>Scottish Salmon</b> simply grilled, aged balsamic.....	24.99
<b>Fried Seafood Platter</b> U-10 shrimp, sea scallops, tilapia, fries, cocktail sauce.....	24.99
<b>Maine Sea Scallops</b> pan seared, lobster sauce.....	25.99
<b>Scottish Salmon</b> jumbo lump crabmeat, white wine, lemon butter.....	26.99
<b>Texas Flounder</b> stuffed with jumbo lump crab cake.....	28.99
<b>Cioppino Seafood Stew</b> lobster, mussels, clams, shrimp, scallops, fish.....	28.99
<b>Jumbo Lump Crab Cakes</b> béarnaise sauce.....	29.99
<b>Chilean Sea Bass</b> pan seared, garlic tomato jam.....	29.99

## STEAKS & SPECIALTIES

With a Choice of One Side

<b>Chicken Piccata</b> lemon butter, capers, garlic & herbs.....	18.99
<b>6 oz. Filet Mignon</b> .....	24.99
<b>8 oz. Filet Mignon</b> .....	29.99
<b>14 oz. Peppered New York Strip</b> port wine sauce.....	34.99
<b>12 oz. Filet Mignon</b> .....	39.99
<b>Steak &amp; Shrimp</b> - 8 oz. filet mignon, (2) Texas shrimp, lemon butter sauce.....	39.99
<b>22 oz. Prime Cowboy Bone-In Ribeye</b> .....	39.99
<b>Steak &amp; King Crab Legs</b> - 8 oz. filet mignon, 3/4 lbs. Alaskan king crab legs.....	market priced
<b>Steak &amp; Lobster</b> - 8 oz. filet mignon, 8 oz. Australian lobster tail.....	market priced

## CRAB & LOBSTER

Market Priced

<b>Bristol Bay Alaskan King Crab Legs (1½ pounds)</b>
<b>Steamed Maine Lobster</b> sweet drawn butter
<b>Lobster Newburg</b> Maine lobster, sherry, shallots, cream
<b>Australian Lobster Tail</b> 8 oz. sweet drawn butter
<b>Australian Lobster Tail</b> 16-20 oz. sweet drawn butter
<b>Stuffed Australian Lobster Tail</b> 16-20 oz. stuffed with lump crabmeat

There may be small bones in some fresh fish. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. There is a risk associated with consuming raw oysters or any raw animal protein.

Service charge will be added for parties of seven or more.

## WINE SPECIALS

Chardonnay	Reg.	Sale
Chateau St. Jean	49	34
Beringer	45	35
Ferrari-Carano	65	45
Barnet Vineyards "Sangiacomo"	75	60
<b>Other Whites</b>		
"J", Pinot Gris	51	39
Morgan, Sauvignon Blanc	42	32
Sauvion, Sancerre	59	45
<b>Pinot Noir</b>		
Belle Glos "Meiomi	90	65
Etude	99	75
<b>Shiraz</b>		
Marquis Phillips	46	34
<b>Merlot</b>		
Duckhorn	125	85
<b>Meritage</b>		
Dry Creek Vineyard "The Mariner"	95	75
B.V. Reserve, "Tapestry"	135	85
<b>Cabernet</b>		
Kenwood, "Jack London"	105	70
Frogs Leap	110	80

## SIDES

<b>Roasted Onion Mashed Potatoes</b> ....	3.99
<b>Sesame Jasmine Rice</b> .....	3.99
<b>French Fries with Parmesan</b> .....	3.99
<b>Idaho Baked Potato</b> .....	4.99
<b>Herb Roasted Tomatoes</b> .....	4.99
<b>Green Beans W/Soy &amp; Ginger</b> .....	4.99
<b>Spicy Crawfish Mashed Potatoes</b> ..	4.99
<b>Sautéed Spinach with Garlic</b> .....	4.99
<b>Steamed Broccoli</b> .....	5.99
<b>Oven Roasted Asparagus</b> .....	5.99
<b>Sugar Snap Peas, Cherry Tomatoes and Mushrooms</b> .....	5.99
<b>Lobster-Shrimp Mac &amp; Cheese</b> .....	6.99

## Chef's Corner

Winter features include Costa Rican Mahi Mahi, Nantucket Bay Scallops and Alaskan King Crab Legs. For a great winter warming stew, try my San Francisco style Cioppino loaded with fresh seafood in an elegant broth. Also look for daily specials that include Florida Red Snapper and Costa Rican Swordfish. I invite you to join our email list to get weekly email updates on fresh seafood, wine dinners, cooking classes and seasonal specials.

Happy eating,

*Chef Richard Chamberlain*

## Private Rooms and Caterings

Contact Tiana Hampton at 972-387-2790 to reserve private party rooms or for caterings at your home or business.