

Fish Market Lunch ~ Winter 2010

Starters and Soups

- Texas Crab & Corn Chowder** crabmeat, corn, cream, thyme - 4.95
Gulf Coast Gumbo shrimp, crawfish, andouille sausage - 4.95
Crispy Fried Calamari chipotle honey dipping sauce - 8.95
Ahi Tuna seared rare w/asian vegetable slaw - 8.95
Iron Skillet Mussels tomatoes, basil, white wine, garlic - 9.95
Cold Water Oysters (½ dozen) market price

Starter Salads

- April Salad** lettuce, blue cheese, vegetables, walnuts, lemon basil dressing - 5.95
Caesar Salad romaine, parmesan, caesar dressing - 5.75
Iceberg Lettuce Wedge creamy blue cheese dressing - 5.95
Baby Spinach Salad sundried cherries, candied pecans - 5.95

Sandwiches

- Tuscan Chicken Club** grilled chicken, tomato, bacon, cheese, basil pesto w/fries - 10.75
Crab Cake Sandwich lump crab cake, french bread, citrus aioli w/Texas pecan slaw - 13.95
Black Angus Beef Burger french bread, dijon, tomato, cheese, bacon w/fries - 10.95
Redfish Taco crispy redfish, veggie slaw, pico de gallo, remoulade - 12.95
Bob's Bunless Angus Burger grilled onions, pico de gallo, w/Texas pecan slaw - 10.75

Entree Salads

- Salmon Spinach Salad** baby spinach, cherries, pears, pecans - 13.95
Chicken Chop Salad avocado, tomatoes, cheese, bacon, vegetables, balsamic ranch dressing - 13.95
Ahi Tuna Salad seared rare with chopped lettuce, almonds, mango, chinese vegetables, ginger dressing - 14.95
Crab Cake Salad lump crab cake, chopped lettuce, grilled corn, pecans, cilantro, vinaigrette - 14.95
Grilled Shrimp Salad grilled shrimp, vegetables, noodles, citrus-soy vinaigrette - 13.95
Chicken Caesar Salad romaine, grilled onions, tomatoes, avocado, cheese - 13.95

Daily Lunch Deals - 12.95

Monday	Tuesday	Wednesday	Thursday	Friday
Trout Amandine garlic broccoli	Maple Ginger Salmon green beans w/soy & ginger	Richard's Prime Meatloaf mashed potatoes & grilled onions	Macadamia Crusted Flounder grilled asparagus	Wild Halibut Fish & Chips w/malt vinegar tartar

Entrees

(Select one side dish)

- Scottish Salmon** simply grilled or brown sugar-mustard glazed - 13.95
Texas Shrimp simply grilled or crispy fried - 14.95
Tilapia simply grilled or almond crusted, mango lime butter - 13.95
Ahi Tuna simply grilled rare, jasmine rice, ponzu ginger sauce - 14.95
Flounder simply broiled or parmesan crusted, lemon, capers - 14.95
Chicken Piccata lemon, capers, garlic, herbs - 12.95
Wild Halibut Fish & Chips w/malt vinegar tartar - 14.95
Chilean Sea Bass simply broiled or honey, soy-ginger glazed - 18.95
Filet Mignon w/grilled onions, wild mushrooms - 19.95
Prime Beef Meatloaf grilled onions & roasted onion mashers - 13.95
Gulf Redfish crispy fried or served over gumbo w/jasmine rice - 13.95
Rainbow Trout simply grilled or pecan crusted w/lemon & dill - 14.95
Sea Scallops simply broiled or crispy fried - 15.95
Lump Crab Cake topped w/sautéed crabmeat, lemon & dill - 15.95
Chicken simply grilled or parmesan crusted w/tomato basil pasta - 12.95
Vegetable Plate selection of four side dishes - 12.95

Desserts - 5.95

- Crème Brûlée ~ Cheesecake ~ Flourless Chocolate Cake**
Bread Pudding ~ Meyer Lemon Pie ~ Tiramisu

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

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.

We have four private dining rooms available for your next dining event! Call Tiana Hampton at 972-387-2790!

Half Price Wine Specials!

- Dry Creek, Sauvignon Blanc, DCV - 4.5
La Terre, Chardonnay, California - 4
Virgin Vines, Chardonnay, California - 5
Sonoma Cutrer, Chardonnay, Russian River - 6.5
Sartori, Pinot Grigio, Italy - 4.5
King Estate, Pinot Gris, Oregon - 5.5
Kenwood Yulupa Brut, Napa - 4.75
Beringer, White Zinfandel, California - 4
Chateau Ste. Michelle, Riesling, WA - 4

14 Hands, Cabernet Sauvignon, WA - 4.5
Hess Select, Cabernet Sauvignon, CA - 4.75
Louis Martini Cabernet Sauvignon, Napa - 7.5
Coppola, Merlot "Diamond Series", CA - 5.25
Castle Rock, Pinot Noir, Sonoma County - 5
Laetitia, Pinot Noir, Arroyo Grande - 7
Layer Cake, Shiraz, Australia - 6

Side Dishes

- Green Beans w/soy & ginger
Sesame Jasmine Rice
Grilled Asparagus
Idaho Mashers
Roasted Onion Mashers
Sautéed Spinach w/garlic
French Fries w/parmesan
Steamed Broccoli
Garlic Broccoli
Grilled Onions & Wild Mushrooms
Sugar Snap Peas, Cherry Tomatoes & Mushrooms

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