

# Fish Market Lunch

## Starters and Soups

- Crab & Corn Chowder** crabmeat, corn, cream, thyme - 4.95  
**Seafood Gumbo** shrimp, crawfish, andouille sausage - 4.95  
**Crispy Fried Calamari** cherry peppers, 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 Blue Point Oysters** (½ dozen) market price

## Starter Salads

- April's Chop 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
<b>Trout Amandine</b> steamed broccoli	<b>Maple Ginger Salmon</b> green beans w/soy & ginger	<b>Richard's Prime Meatloaf</b> mashed potatoes & grilled onions	<b>Macadamia Crusted Flounder</b> grilled asparagus	<b>Wild Halibut Fish &amp; Chips</b> w/malt vinegar tartar

## Entrees

(Select one side dish)

- Hawaiian Tuna Poke Nachos** marinated tuna, sesame, ponzu sauce - 13.95  
**King Salmon** simply grilled or brown sugar-mustard glazed - 13.95  
**U-10 Jumbo Shrimp** simply grilled or crispy fried - 14.95  
**Tilapia** simply grilled or almond crusted, mango lime butter - 13.95  
**Ahi Tuna** spiced, grilled rare, jasmine rice, ponzu ginger sauce - 14.95  
**East Coast Flounder** simply broiled or parmesan crusted, lemon, capers - 14.95  
**Chicken Parmesan 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  
**Redfish** crispy fried or served over gumbo w/jasmine rice - 13.95  
**Rainbow Trout** simply grilled or pecan crusted w/lemon & dill - 14.95  
**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  
William Hill, Chardonnay, Central Coast - 5  
Ferrari-Carano, Chardonnay - 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  
Hahn Estate, Pinot Noir, Monterey - 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

## Chef's Corner

Summer features include East Coast Flounder, Wild Alaskan Halibut and Salmon and Soft Shell Crabs. For a great summer appetizer, try the Hawaiian Tuna Poke Nachos. Also look for daily specials that include Florida Red Grouper, Hawaiian Ono & 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*