

SEAFOOD RESTAURANT & BAR

Appetizers

Appe	tizers			
Spicy Asian Shrimp Sweet sticky rice	and pickled cucuml	oers 9.99		
Our Famous Chesapeake Bay Crab Cake Tartar sauce				
Seared Hawaiian Ahi Tuna* Sushi rice, ponzu, ale mustard sauce 12.99				
Crispy Calamari Zesty Asian dipping sauce				
Bacon Wrapped BBQ Shrimp Broiled and served with sticky rice 9.99				
Pan Roasted P.E.I. Mussels White	e wine, garlic, tomat	toes, croutons 8.99		
Baked Spinach & Artichoke Dip	Fresh corn tortilla	chips 9.59		
Jumbo Shrimp Cocktail Cocktail and		-		
Crab, Spinach & Artichoke Dip A				
Char-Broiled Oysters Bayou cajun bu				
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Ask about today's selections	Bar**	MKT		
Soups &	k Salads			
Little Neck Clam Chowder	Cup 4.99	Bowl 5.99		
New Orleans Seafood Gumbo	Cup 4.99	Bowl 5.99		
Maine Lobster Bisque	Cup 5.99	Bowl 6.99		
The Market's Famous House Sal Carrots, cucumbers, cherry tomatoes, dates poppy seed vinaigrette	, pine nuts,	6.29		
Our Classic Caesar Romaine lettuce, Parmesan, garlic croutons Entree size with your choice of shrimp		5.59 lled chicken 9.99		
"Titanic" Wedge of Iceberg Blue cheese dressing, tomato, egg, bacon		5.79		
Spinach Salad Granny Smith apples, red onion, bacon, goa maple bacon vinaigrette	t cheese, spiced pec	ans, 6.59		
Beefsteak Tomato and Mozzarella Marinated vine ripened tomatoes, fresh moz white balsamic vinaigrette	a Salad zzarella, seasonal bal	by greens,		
Entree	Salads			
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Seared Tuna Salad* Skewers of salt 'n pepper tuna, fresh greens, sliced egg, green beans, olives, red onion, redskin potatoes and white balsamic vinaigrette 14.99				
Chilled Shrimp Salad Fresh romaine and spinach, strawberries, cucumbers, red onion and goat cheese-poppy seed vinaigrette, macadamia nuts				
Blackened Salmon & Spinach Sal Georgia pecans, red onions, Granny Si maple-bacon vinaigrette	mith apples, bacon,			
Lunch F	favorites			
Sam Adams Fish & Chips Fresh made hushpuppies, Old Bay frence	ch fries, creamy col-	eslaw 10.99		
Shang Hai Seafood Sampler Fresh Atlantic salmon, scallops and sh with sesame spinach, sticky rice and rice	rimp, steamed with ce wine soy sauce	ginger and served 13.99		
Garlic Shrimp Scampi Angel hair pasta, diced tomato, Tabasc toasted garlic bread	o garlic butter sauc	re,10.99		
Parmesan Crusted Chicken Pan seared and served with angel hair pasta with herb-garlic butter, lemon pan jus, fresh tomato-basil relish				
Cedar Plank Salmon* Balsamic glazed and oven roasted, grille asparagus, sun-dried tomato pesto and §	ed zucchini and pep goat cheese	pers, sautéed 13.99		

Please inform your server of any food allergies

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

**CONSUMER INFORMATION: There is a risk with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Bread available by request only

Sample Lunch Menu

Today's Market Catch

Hand filleted on-site in our temperature controlled seafood cutting room and prepared in any of the following methods:

Simply Grilled or Broiled

Served with smashed redskin potatoes, market vegetables and shallot butter

Blackened

Served with étouffée sauce, tasso ham red beans and rice, skillet green beans and cane syrup

Shang Hai Style

Steamed with ginger and scallions, served with sticky rice, sesame spinach and rice wine soy sauce

Salad

Any Market Catch selection served grilled, broiled or blackened over your choice of House, Spinach or Caesar salad

Tropical Tilapia Costa Rica11.99	Pacific Cod Kodiak, Alaska 11.99
Mahi Mahi Costa Rica	Sea Scallops Georges Bank
Arctic Char Reykjavik, Iceland 13.99	Yellowfin Tuna* Kona, Hawaii 14.99
Atlantic Salmon* Puerto Montt, Chile	Rainbow Trout Boise, Idaho

Chilean Sea Bass

From South Georgia Island, certified sustainable by the Marine Stewardship Council. We recommend our signature Shang Hai preparation - steamed with fresh ginger and scallions, served with sticky rice, sesame spinach and rice wine soy sauce

We purchase our seafood from responsible, trusted and sustainable sources to ensure the ecological health of our rivers, lakes, and oceans and the abundance of marine life now and into the future

**All Species are Subject to Availability and Seasonality

Sandwiches

Today's Market Catch Fish Sandwich Your choice of any fish, grilled, blackened or fried, served with Old Bay french fries and coleslaw
Parmesan Crusted Chicken Fresh crisp lettuce, tomato-basil relish, served with Old Bay french fries and creamy cabbage coleslaw
The Market Burger 1/2 lb Angus beef with cheddar cheese, crispy bacon, Old Bay french fries and coleslaw
Fresh Yellowfin Tuna Melt On English muffins, cheddar cheese, tomato, sun-dried tomato basil mayonnaise and Old Bay french fries

Reel Delicious Menu Fresh Flavors served in a Flash
Lobster Roll BLT Maine lobster, mayonnaise, lettuce, tomato, applewood smoked bacon, Old Bay french fries, coleslaw
Shrimp Tacos Flash fried, garlic chili mayonnaise, shaved lettuce, pickled cucumbers, Old Bay french fries
Blackened Fish Tacos Blackened Tilapia, shaved lettuce, mango-serrano salsa, cilantro-lime sour cream, Old Bay french fries
Crispy Fish Tacos Cornmeal crusted tilapia, lettuce, cilantro-lime sour cream, mango-serrano salsa, Old Bay french fries
Fresh YellowfinTuna Melt Combo On an English muffin, cheddar cheese, tomato and your choice of either a cup of soup or salad
Soup and Salad Combination Pick a cup of soup and any salad
Slider Combinations Choose a slider and either a cup of soup or salad

Clam Chowder or Seafood Gumbo

House or Caesar Salad

Crab Cake Sliders Shredded lettuce, tomato, cheddar

"Codwich" Sliders Shredded lettuce, tomato, cheddar

JEnjoy these signature Fish Market items