

Appetizers

- Crispy Calamari** Zesty Asian dipping sauce 10.99
- Spicy Asian Shrimp** Sweet sticky rice and pickled cucumbers 9.99
- ✓ **Our Famous Chesapeake Bay Crab Cake** Tartar sauce 12.99
- Baked Spinach & Artichoke Dip** Fresh corn tortilla chips 9.59
- Seared Hawaiian Ahi Tuna*** Sushi rice, ponzu and apricot ale sauce ... 12.99
- Pan Roasted P.E.I. Mussels** White wine, garlic, tomatoes, croutons 8.99
- ✓ **Crab, Spinach & Artichoke Dip** A Fish Market favorite 12.99
- Jumbo Shrimp Cocktail** Cocktail and Louie sauces 12.99
- Bacon Wrapped BBQ Shrimp** Voodoo BBQ sauce, sticky rice 9.99

Oysters**

- Blue Point** - Long Island Sound, CT.each 2.29/ half dz. 12.99
- Olympic Miyagi** - Puget Sound, WA.each 2.79/ half dz. 15.99
- Oyster Sampler** 3 of each oyster 14.99
- Char-Broiled Oysters**
This New Orleans' delicacy features 6 oysters smothered and broiled with bayou cajun butter and Parmesan cheese 15.99

Soups & Salads

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|----------------------------------|-----------------------|------------------------|
| 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 |
- "Titanic" Wedge of Iceberg**
Blue cheese dressing, tomato, egg, bacon 5.79
- Our Classic Caesar**
Romaine lettuce, Parmesan, garlic croutons 5.59
Entrée size with your choice of grilled chicken 9.99 or shrimp..... 11.99
- ✓ **The Market's Famous House Salad**
Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppy seed vinaigrette 6.29
- Spinach Salad**
Granny Smith apples, red onion, bacon, goat cheese, spiced pecans, maple bacon vinaigrette 6.59

"Surf & Turf" Selections

- "Our Finest" Filet Mignon***
Char-grilled 6 oz. filet, sea salt baked potato and sautéed asparagus 25.99
Char-grilled 8 oz. filet, sea salt baked potato and sautéed asparagus 29.99
"Oscar Style" with jumbo lump crab meat and hollandaise add 5.00
- USDA Prime Ribeye***
10 oz. Char-grilled, sea salt baked potato and sautéed asparagus 22.99
- Lemon Pepper Chicken**
Marinated chicken breasts, smashed redskin potatoes, skillet green beans and a white wine garlic sauce 14.99
- Parmesan Crusted Chicken**
Pan seared and served with angel hair pasta with herb-garlic butter, lemon pan jus, fresh tomato-basil relish 15.99
- The Market Burger***
1/2 lb Angus beef with cheddar cheese, crispy applewood smoked bacon, Old Bay french fries and coleslaw 12.99
- Twin Cold Water Rock Lobster Tails**
Sea salt baked potato, sautéed asparagus, lemon and drawn butter 28.99
- Live Maine Lobster**
Sea salt baked potato, sautéed asparagus, lemon and drawn butter ... per lb 26.99
- Alaskan King Crab Legs**
Sea salt baked potato, sautéed asparagus, lemon and drawn butter ... per lb 29.99

Sam Adams Beer Battered Seafood

Our seafood is hand breaded, crisply fried and served with Old Bay french fries, bushpuppies and creamy coleslaw

- Shrimp, Cod & Sea Scallops** 21.99
- Cod** 16.99
- Shrimp** 18.99

Sample 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

Tropical Tilapia

Costa Rica 17.99

Pacific Cod

Kodiak, Alaska 16.99

Swordfish

New Brunswick, Canada 22.99

Atlantic Salmon*

Puerto Montt, Chile 21.99

Wild Sockeye Salmon

Copper River, Alaska 26.99

Sea Scallops

Georges Bank 24.99

Yellowfin Tuna*

Kona, Hawaii 25.99

Rainbow Trout

Boise, Idaho 17.99

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, spinach and rice wine soy sauce
29.99

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**

Mitchell's Specialties

- ✓ **Lobster & Shrimp Stuffed Pacific Cod**
Smashed redskin potatoes, sautéed asparagus, lemon butter sauce 18.99
- Cedar Plank Salmon***
Balsamic glazed and oven roasted, grilled zucchini and peppers, sautéed asparagus, sun-dried tomato pesto and goat cheese 21.99
- ✓ **Shang Hai Seafood Sampler**
Fresh Atlantic salmon, scallops and shrimp, steamed with ginger and scallions and served with sticky rice, sesame spinach and rice wine soy sauce 22.99
- Seafood Americana**
Georges Bank sea scallops, Cajun shrimp, spinach and mushrooms sautéed in a shellfish butter sauce and served over roasted redskin potatoes 21.99
- Hoisin Glazed Yellowfin Tuna***
Stir-fried vegetables, sweet sticky rice, wasabi 25.99
- Ginger Crusted Atlantic Salmon***
Sweet sticky rice, stir-fried vegetables, orange-ginger butter sauce 21.99

Seafood Favorites

- Garlic Shrimp Scampi**
Angel hair pasta, diced tomato, Tabasco garlic butter sauce, toasted garlic cheese bread 16.99
- Pecan Crusted Mountain Trout**
Smashed redskin potatoes, skillet green beans, brown butter sauce 18.99
- ✓ **Fish Market Trio**
Blackened tilapia, cedar plank salmon, Shang Hai sea scallops, red beans and rice, sautéed asparagus 23.99
- Chesapeake Bay Jumbo Lump Crab Cakes**
Our signature recipe, smashed redskin potatoes, sweet corn sauté 23.99

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please inform your server of any food allergies.*

***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.*

✓ *Enjoy these signature Fish Market items*