



Hot Appetizers

Pan Roasted Wild Blue Mussels

White wine garlic sauce, diced tomato, garlic croutons

\$2.00 per guest

Kung Pao Calamari

Served with chopped peanuts and zesty dipping sauce

\$2.25 per guest

Baked Spinach & Artichoke Dip

Served with Old Bay flat bread

\$2.00 per guest

Baked Spinach & Artichoke Dip

Served with Old Bay flat bread

\$2.00 per guest

Spicy Asian Shrimp

Sweet sticky rice and pickled cucumber

\$2.00 per guest

Crab, Spinach & Artichoke Dip

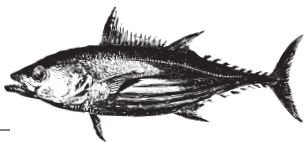
Served with Old Bay flat bread

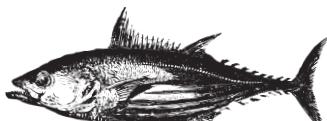
\$3.00 per guest

Mini Chesapeake Bay Crab Cakes

Served with tartar sauce and sweet corn sauté

\$3.25 each





Cold Appetizers

Colossal Cocktail Shrimp

Served with horseradish cocktail sauce

\$3.50 each

Seared Hawaiian Ahi Tuna

Sesame crackers, sushi rice, apricot ale sauce

\$3.25 per guest

Old Bay Peel 'n Eat Shrimp

A little spicy, with horseradish cocktail sauce

\$2.25 per guest

Daily Oyster Selections

Any combination of oysters from our daily selection,
horseradish and cocktail sauce

\$2.25 each

Crudite of Fresh Vegetables

With creamy ranch and blue cheese dip

\$1.75 per guest

Cheese and Fruit Board

Selection of Domestic cheese and fresh fruit

\$2.25 per guest





Port Lunch

Cup of Signature Soup or Fresh Salad (Select one)

Little Neck Clam Chowder

New England's favorite

Maine Lobster Bisque

Maine lobster, tomatoes, cream, garlic, and sherry

The Market's Famous House Salad

Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppyseed vinaigrette

Classic Caesar Salad

Romaine lettuce, Parmesan cheese, garlic croutons

Market Salad, Fresh Catch or Chef's Specialties (Select one)

Blackened Salmon Salad

Georgia pecans, red onion, Granny Smith apples, gorgonzola cheese

Fresh Grilled Seasonal Fish

Sweet shallot butter, scallion mashed potatoes, fresh market vegetables

Garlic Shrimp Scampi

Angel hair pasta, diced tomato, Tabasco garlic butter sauce, garlic cheese bread

Pumpkin Seed Crusted Tilapia

Sauteed zucchini and spaghetti squash, apple-sweet potato cream sauce,
apple-date chutney

Parmesan Crusted Chicken

Fresh tomato-basil relish, lemon pan jus, angel hair pasta with herb-garlic butter

Complimentary Beverages

Coffee, Tea, Soft Drinks

\$16.95 per guest

plus sales tax and gratuity

Add Florida Key Lime Pie
for \$5.95 per guest.





Starboard Lunch

Cup of Signature Soup or Fresh Salad (Select one)

Little Neck Clam Chowder

New England's favorite

Maine Lobster Bisque

Maine lobster, tomatoes, cream, garlic, and sherry

The Market's Famous House Salad

Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppyseed vinaigrette

Classic Caesar Salad

Romaine lettuce, Parmesan cheese, garlic croutons

Fresh Catch or Chef's Specialties (Select one)

"House Specialty" Cedar Plank Salmon

Balsamic eggplant, roasted vegetables, asparagus, portabella relish, goat cheese

Chesapeake Bay Crab Jumbo Lump Cake

Our signature recipe, scallion mashed potatoes, sweet corn sauté

Shang Hai Seafood Sampler

Fresh Atlantic salmon, scallops and shrimp, sticky rice, spinach, rice wine soy sauce

Parmesan Crusted Chicken

Fresh tomato-basil relish, lemon pan jus, angel hair pasta with herb-garlic butter

Complimentary Beverages

Coffee, Tea, Soft Drinks

\$18.95 per guest

plus sales tax and gratuity

Add Florida Key Lime Pie

for \$5.95 per guest.





Port Dinner

Bowl of Signature Soup or Fresh Salad (Select one)

Little Neck Clam Chowder

New England's favorite

Maine Lobster Bisque

Maine lobster, tomatoes, cream, garlic, and sherry

The Market's Famous House Salad

Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppyseed vinaigrette

Classic Caesar Salad

Romaine lettuce, Parmesan cheese, garlic croutons

Fresh Catch or Chef's Specialty (Select one)

Fresh Grilled Atlantic Salmon

Sweet shallot butter, scallion mashed potatoes, fresh market vegetables

Tabasco Garlic Shrimp

Angel hair pasta, diced tomato, Tabasco garlic butter sauce, garlic cheese bread

Pumpkin Seed Crusted Tilapia

Sauteed zucchini and spaghetti squash, apple-sweet potato cream sauce,
apple-date chutney

Parmesan Crusted Chicken

Fresh tomato-basil relish, lemon pan jus, angel hair pasta with herb-garlic butter

Dessert

Florida Key Lime Pie

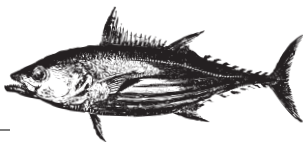
The Fish Market Classic, macadamia nut crust

Complimentary Beverages

Coffee, Tea, Soft Drinks

\$28.95 per guest

plus sales tax and gratuity





Starboard Dinner

Bowl of Signature Soup or Fresh Salad (Select one)

Little Neck Clam Chowder

New England's favorite

Maine Lobster Bisque

Maine lobster, tomatoes, cream, garlic, and sherry

The Market's Famous House Salad

Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppyseed vinaigrette

Classic Caesar Salad

Romaine lettuce, Parmesan cheese, garlic croutons

Fresh Catch or Chef's Specialty (Select one)

Fresh Grilled Seasonal Fish

Sweet shallot butter, scallion mashed potatoes, fresh market vegetables

"House Specialty" Cedar Plank Salmon

Balsamic eggplant, roasted vegetables, asparagus, portabella relish, goat cheese

Maple-Bourbon Glazed Pork Chop

Sweet glazed carrots, sea salt baked potato

Parmesan Crusted Chicken

Fresh tomato-basil relish, lemon pan jus, angel hair pasta with herb-garlic butter

Dessert

Florida Key Lime Pie

The Fish Market Classic, macadamia nut crust

Complimentary Beverages

Coffee, Tea, Soft Drinks

\$34.95 per guest

plus sales tax and gratuity





Stern Dinner

Bowl of Signature Soup or Fresh Salad (Select one)

Little Neck Clam Chowder

New England's favorite

Maine Lobster Bisque

Maine lobster, tomatoes, cream, garlic, and sherry

The Market's Famous House Salad

Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppyseed vinaigrette

Classic Caesar Salad

Romaine lettuce, Parmesan cheese, garlic croutons

Fresh Catch or Chef's Specialty (Select one)

Fresh Broiled Chilean Sea Bass

Sweet shallot butter, scallion mashed potatoes, fresh market vegetables

"House Specialty" Cedar Plank Salmon

Balsamic eggplant, roasted vegetables, asparagus, portabella relish, goat cheese

Chesapeake Bay Jumbo Lump Crab Cakes

Our signature recipe, scallion mashed potatoes, sweet corn sauté

Our Finest Filet Mignon

Sea salt baked potato and asparagus

Dessert

Florida Key Lime Pie

The Fish Market Classic, macadamia nut crust

Complimentary Beverages

Coffee, Tea, Soft Drinks

\$39.95 per guest

plus sales tax and gratuity

