

EST.  1998

# MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

## Appetizers

- Kung Pao Fried Calamari** Chopped peanuts, zesty dipping sauce ..... 10.95
- Spicy Asian Shrimp** Sweet sticky rice and pickled cucumbers ..... 9.95
- Our Famous Chesapeake Bay Crab Cake** Tartar sauce ..... 12.50
- Baked Spinach & Artichoke Dip** Fresh corn tortilla chips ..... 9.50
- Seared Hawaiian Ahi Tuna\*** Sushi rice, ponzu and apricot ale sauce ... 12.95
- Pan Roasted P.E.I. Mussels** White wine, garlic, tomatoes, croutons .... 8.95
- Crab, Spinach & Artichoke Dip** A Fish Market favorite ..... 12.95
- Cocktail Shrimp** 1/2 lb for sharing. Two styles: traditional or spicy with Old Bay seasoning. Served with cocktail and Louie sauces ..... 12.95

## Featured Appetizer

- Bacon Wrapped BBQ Shrimp**  
Voodoo BBQ sauce, broiled and served with sticky rice ..... 9.95

## Oysters

### Today's East & West Coast Oysters\*

- Blue Point** - Long Island Sound, CT. ....each 2.25/ half dz. 12.95
- Olympic Miyagi** - Puget Sound, WA. ....each 2.75/ half dz. 15.95
- Oyster Sampler** 3 of each oyster ..... 14.95
- Char-Broiled Oysters**  
This New Orleans' delicacy features 6 oysters smothered and broiled with bayou cajun butter and Parmesan cheese ..... 15.95

## Soups & Salads

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|----------------------------------|----------------|-----------------|
| <b>Little Neck Clam Chowder</b>  | Cup ..... 4.95 | Bowl ..... 5.95 |
| <b>New Orleans Seafood Gumbo</b> | Cup ..... 4.95 | Bowl ..... 5.95 |
| <b>Maine Lobster Bisque</b>      | Cup ..... 4.95 | Bowl ..... 5.95 |
- "Titanic" Wedge of Iceberg**  
Blue cheese dressing, tomato, egg, bacon ..... 5.75
- Our Classic Caesar**  
Romaine lettuce, Parmesan, garlic croutons ..... 5.50
- The Market's Famous House Salad**  
Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppy seed vinaigrette ..... 6.25
- Spinach Salad**  
Granny Smith apples, red onion, bacon, goat cheese, spiced pecans, maple bacon vinaigrette ..... 6.50

## "Surf & Turf" Selections

- "Our Finest" Filet Mignon**  
Char-grilled 8 oz. filet, sea salt baked potato and sautéed asparagus ..... 29.95
- "Oscar Style"** with jumbo lump crab meat and hollandaise ..... 34.90
- Lemon Pepper Chicken**  
Marinated chicken breasts, smashed redskin potatoes, green beans and mushrooms, white wine garlic sauce ..... 14.95
- Parmesan Crusted Chicken**  
Pan seared and served with angel hair pasta with herb-garlic butter, lemon pan jus, fresh tomato-basil relish ..... 15.95
- The Market Burger**  
1/2 lb of. USDA Prime ground beef with Tillamook cheddar cheese, crispy applewood smoked bacon, french fries and creamy cabbage coleslaw ..... 12.95
- Twin Cold Water Rock Lobster Tails**  
Sea salt baked potato, sautéed asparagus, lemon and drawn butter ..... 28.95
- Alaska King Crab Legs**  
Sea salt baked potato, sautéed asparagus, lemon and drawn butter ... per lb 29.95

*\*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.*

*Enjoy these signature Fish Market items*

## Sample Dinner Menu

### TODAY'S WEATHER:

SANTIAGO, CHILE 72° CLEAR • KODIAK, ALASKA 41° PARTLY CLOUDY • LIMA, PERU 64° SUNNY  
KEY WEST, FLORIDA 69° FAIR • KONA, HAWAII 80° BEAUTIFUL • GEORGES BANK 45° FAIR

## Tonight's Chef's Feature

*Please ask your server for today's feature*

### 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, shrimp and andouille jambalaya rice, green beans & mushrooms and cane syrup*

#### Shang Hai Style

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

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| <b>Tropical Tilapia</b><br>Costa Rica ..... 17.95          | <b>Wild Sockeye Salmon</b><br>Copper River, Alaska ..... 26.95 |
| <b>Pacific Cod</b><br>Kodiak, Alaska ..... 21.95           | <b>Sea Scallops</b><br>Georges Bank ..... 24.95                |
| <b>Swordfish</b><br>New Brunswick, Canada ..... 20.95      | <b>Yellowfin Tuna*</b><br>Kona, Hawaii ..... 25.95             |
| <b>Atlantic Salmon*</b><br>Puerto Montt, Chile ..... 21.95 | <b>Rainbow Trout</b><br>Boise, Idaho ..... 17.95               |

#### 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*  
32.95

*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**

## Seafood Favorites

- Sam Adams Beer-Battered**  
Served with sea salt french fries, fresh made hushpuppies, creamy cabbage coleslaw.
- Fish & Chips** ..... 16.95
- Shrimp** ..... 18.95
- Seafood Combination** - Pacific Cod, Shrimp & Georges Bank Sea Scallops ..... 20.95
- Garlic Shrimp Scampi**  
Angel hair pasta, diced tomato, Tabasco garlic butter sauce, toasted garlic cheese bread ..... 16.95
- Pecan Crusted Mountain Trout**  
Smashed redskin potatoes, green beans & mushrooms, brown butter sauce ..... 18.95
- Fish Market Trio**  
Blackened tilapia, cedar plank salmon, Shang Hai sea scallops, jambalaya rice with shrimp and andouille, sautéed asparagus ..... 23.95
- Chesapeake Bay Jumbo Lump Crab Cakes**  
Our signature recipe, smashed redskin potatoes, sweet corn sauté ..... 23.95

## Chef Specialties

- Lobster & Shrimp Stuffed Pacific Cod**  
Baked and served with a lemon butter sauce and sautéed asparagus ..... 18.95
- Cedar Plank Salmon\***  
Balsamic glazed and oven roasted, grilled zucchini and peppers, sun-dried tomato pesto and goat cheese ..... 21.95
- Shang Hai Seafood Sampler**  
Fresh Atlantic salmon, scallops and shrimp, steamed with ginger and scallions and served with sticky rice, spinach and rice wine soy sauce ..... 22.95
- Seafood Americana**  
Georges Bank sea scallops, shrimp, spinach and mushrooms sautéed in a shellfish butter sauce and served over roasted redskin potatoes ..... 21.95
- Hoisin Glazed Yellowfin Tuna\***  
Stir-fried vegetables, sweet sticky rice, wasabi ..... 25.95
- Ginger Crusted Atlantic Salmon**  
Sweet sticky rice, stir-fried vegetables, orange-ginger butter sauce ..... 21.95