

General Information

Beverage Service

Our obsession with freshness extends from the kitchen to the bar where we serve only premium spirits and prepare our cocktails with the freshest and finest ingredients. We offer an excellent selection of wines and world class cocktails. We will gladly work with you to customize selections that best meet your beverage needs.

Personalized Menus

Once you have made the final decisions for your special occasion, Mitchell's Fish Market will design a personalized menu for your special event. Please contact a member of our management staff for details.

Private Rooms, Service Charges and Cancellations

Once we have confirmed your final head count, this will be your guaranteed number of guests. A price per person, equal to the menu you choose will be charged for each guest who does not arrive to the event. This charge is to cover the extra labor, as well as the extra product we purchase to make your event a success.

Guests may confirm their menu choice 48 hours out from the event.

Guests may confirm their final head count 24 hours out from the event.

Cancellations are appreciated with as much advance notice as possible.

Charge may apply.

All parties booked Sunday through Thursday or for lunch hours are subject to select banquet menus and/or contracts. Please contact a member of our management staff for more details.

Gratuity & Tax Charges

With your permission we will present your final charges on one bill with applicable state taxes and add 18% gratuity.

All major credit cards and cash will be accepted for payment. Sorry, no checks are allowed.

*We require that you and your guests order from one of our banquet menus if your party is over 18 people. The banquet menu prices also include coffee, tea and sodas. Alcohol, tax and gratuity will be an additional charge to the final bill.

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 fresh corn tortilla chips

\$2.00 per guest

Spicy Asian Shrimp

Sweet sticky rice and pickled cucumber

\$2.00 each

Crab, Spinach & Artichoke Dip

Served with fresh corn tortilla chips

\$3.00 per guest

Mini Chesapeake Bay Crab Cakes

Served with tartar sauce and sweet corn sauté

\$3.25 each

Cold Appetizers

Cocktail Shrimp

Two styles: traditional or
a little spicy with Old Bay seasoning

Cocktail and crab Louie sauce

\$2.25 per guest

Seared Hawaiian Ahi Tuna

Sesame crackers, sushi rice, apricot ale sauce

\$3.25 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

Welcome to Mitchell's Fish Market

Port Lunch \$16.95/person

Signature Soup or Fresh Salad

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,
poppy-seed vinaigrette

Classic Caesar Salad

Romaine lettuce, Parmesan cheese, garlic croutons

Market Salad, Fresh Catch or Chef's Specialty

Blackened Salmon Salad

Georgia pecans, red onions, Granny Smith apples and goat cheese,
maple-bacon vinaigrette

Fresh Grilled Seasonal Fish

Sweet shallot butter, smashed redskin potatoes, fresh market vegetables

Garlic Shrimp Scampi

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

Pecan Crusted Whitefish or Trout

Smashed redskin potatoes, green beans & mushrooms, brown butter sauce

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
add \$5.95 per guest

Welcome to Mitchell's Fish Market

Starboard Lunch \$18.95/person

Signature Soup or Fresh Salad

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 Specialty

"House Specialty" Cedar Plank Salmon

Balsamic glazed and oven roasted, grilled zucchini and peppers,
sun-dried tomato pesto and goat cheese

Chesapeake Bay Crab Jumbo Lump Cake

Our signature recipe, smashed redskin potatoes, sweet corn sauté

Shang Hai Seafood Sampler

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

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
add \$5.95 per guest

Welcome to Mitchell's Fish Market

Port Dinner \$28.95/person

Signature Soup or Fresh Salad

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 Specialty

Fresh Grilled Atlantic Salmon

Sweet shallot butter, smashed redskin potatoes, fresh market vegetables

Garlic Shrimp Scampi

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

Pecan Crusted Whitefish or Trout

Smashed redskin potatoes, skillet green beans, brown butter sauce

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

Welcome to Mitchell's Fish Market

Starboard Dinner \$34.95/person

Signature Soup or Fresh Salad

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 Specialty

Fresh Grilled Seasonal Fish

Sweet shallot butter, smashed redskin potatoes, fresh market vegetables

"House Specialty" Cedar Plank Salmon

Balsamic glazed and oven roasted, grilled zucchini and peppers, sun-dried tomato pesto and goat cheese

USDA Prime Ribeye

Asparagus, 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

Welcome to Mitchell's Fish Market

Stern Dinner \$39.95/person

Signature Soup or Fresh Salad

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 Specialty

Fresh Broiled Chilean Sea Bass

Sweet shallot butter, smashed redskin potatoes, fresh market vegetables

"House Specialty" Cedar Plank Salmon

Balsamic glazed and oven roasted, grilled zucchini and peppers, sun-dried tomato pesto and goat cheese

Chesapeake Bay Crab Jumbo Lump Cakes

Our signature recipe, smashed redskin potatoes, sweet corn sauté

Our Finest Filet Mignon

Sea salt baked potato, asparagus

Dessert

Florida Key Lime Pie

The Fish Market classic, macadamia nut crust