

EST. 1990

# MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

## Appetizers

<b>Spicy Asian Shrimp</b> sticky rice, cucumber slaw.....	8.95
<b>Pan Roasted Wild Blue Mussels</b> white wine, garlic, tomatoes.....	8.95
<b>Kung Pao Fried Calamari</b> chopped peanuts, zesty dipping sauce.....	9.95
<b>Baked Spinach &amp; Artichoke Dip</b> Old Bay flat bread.....	9.95
<b>Seared Hawaiian Ahi Tuna*</b> sushi rice, apricot ale sauce.....	10.50
<b>Old Bay Peel 'n Eat Shrimp</b> a little messy, a little spicy.....	10.95
<b>Our Famous Chesapeake Bay Crab Cake</b> tartar sauce.....	12.50
<b>Crab, Spinach &amp; Artichoke Dip</b> a Fish Market favorite.....	12.95
<b>Colossal Shrimp Cocktail</b> horseradish cocktail sauce.....	13.95

## Raw Bar

**Today's Oyster Selections\*** - 4 oysters per order

<b>Blue Point</b> - Long Island, New York .....	7.95
<b>Wellfleet</b> - Cape Cod, Massachusetts .....	8.25
<b>Seaside Salts</b> - Chesapeake Bay, Virginia.....	8.50
<b>Pebble Beach</b> - Hood Canal, Washington State.....	8.95

**Oyster Samplers**    **Large** 2 of each... 16.95    **Small** 1 of each..... 8.50

**Louisiana Char-Broiled Oysters**  
This New Orleans delicacy features 8 of the freshest Chesapeake oysters, bayou cajun butter, parmesan cheese and baguette..... 10.95

## Soups & Salads

<b>Little Neck Clam Chowder</b>	<b>Cup</b> ..... 4.95	<b>Bowl</b> ..... 5.95
<b>New Orleans Seafood Gumbo</b>	<b>Cup</b> ..... 4.95	<b>Bowl</b> ..... 5.95
<b>Maine Lobster Bisque</b>	<b>Cup</b> ..... 4.95	<b>Bowl</b> ..... 5.95

**"Titanic" Wedge of Iceberg**  
Blue cheese dressing, tomato, egg, bacon..... 5.75

**Our Classic Caesar**  
Romaine lettuce, parmesan, garlic croutons..... 5.95

**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

## Sandwiches

All sandwiches served with creamy cabbage cole slaw and fries

<b>Grilled Chicken BLT</b> Toasted ciabatta bread, garlic mayonnaise, shoestring sweet potato fries.....	8.50
<b>Cheddarburger</b> Lettuce, tomato, onion, sweet pickle mayonnaise, sea salt French fries.....	8.95
<b>Blackened Fish Sandwich</b> Tropical tilapia, lettuce, tomato, shoestring sweet potato fries.....	9.50
<b>Fresh Yellowfin Tuna Melt</b> Cheddar cheese, tomato, sun-dried tomato basil mayo, sea salt French fries.....	9.95
<b>Pacific "Codwich"</b> Sam Adams beer-battered, cheddar cheese, cole slaw, sea salt French fries.....	10.95
<b>Maryland Crabcake Sandwich</b> English muffin, cheddar cheese, lettuce, tomato, red onion, sea salt French fries.....	12.95

## Desserts

<b>Florida Key Lime Pie</b> The Fish Market Classic, macadamia nut crust.....	5.95
<b>"Sharkfin Pie"</b> Butter fudge ice cream, honey roasted peanuts, fudge, Oreo cookie crust.....	6.50
<b>Seven-Layer Carrot Cake</b> Caramel sauce, cream cheese frosting.....	6.95
<b>Triple Chocolate Mousse Cake</b> Layers of chocolate cake, milk chocolate mousse, dark chocolate ganache....	4.95
<b>Chef's Seasonal Fruit Cobbler</b> Seasonal fruit, hearty cobbler crust, triple vanilla bean ice cream.....	4.95
<b>Daily Ice Cream/Sorbet Selection</b> Frequently changing seasonal and artisanal flavors.....	3.95

## LUNCH MENU

### TODAY'S WEATHER:

SANTIAGO, CHILE 46° RAIN • KODIAK, ALASKA 54° CLOUDY • LIMA, PERU 64° CLOUDY  
KEY WEST, FLORIDA 85° SUNNY • KONA, HAWAII 80° SUNNY • GEORGE'S BANK 65° CLOUDY

### Inspired by our Chefs

From the Kitchen

From the Bar

Each day our chefs prepare an entree and beverage feature that highlight the freshest seasonal seafood and local ingredients available for your enjoyment

## Today's Fresh Catch

Flown in fresh daily, hand cut and filleted on-site in our temperature controlled seafood cutting room.

**Shang Hai** *our signature preparation:* steamed with fresh ginger and scallions, served with sticky rice, spinach, and rice wine soy sauce

**Simply Grilled or Broiled** served with scallion mashed potatoes, sweet shallot butter and market vegetables

**Blackened** with etouffée sauce, shrimp and andouille jambalaya rice, green beans and mushrooms and cane syrup

<b>Tropical Tilapia</b> Costa Rica.....	11.95	<b>Rainbow Trout</b> Boise, Idaho.....	11.95
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<b>Pacific Cod</b> Kodiak, Alaska.....	11.95	<b>Steelhead</b> Faroe Islands, North Atlantic.....	11.50
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<b>Atlantic Salmon*</b> Faroe Islands, North Atlantic.....	12.95	<b>Wild King Salmon*</b> Columbia River.....	16.95
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<b>Mahi Mahi</b> Gold Coast, Florida.....	11.95	<b>Sea Scallops</b> George's Bank.....	13.50
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<b>Swordfish</b> Key West, Florida.....	12.95	<b>Yellowfin Tuna*</b> Kona, Hawaii.....	14.50
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<b>Black Grouper</b> Key West, Florida.....	13.95	<b>Chilean Sea Bass</b> South Georgia Island.....	18.95
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## Chef Specialties

**Garlic Shrimp Scampi**  
Angel hair pasta, diced tomato, Tabasco garlic butter sauce, garlic cheese bread..... 10.95

**Pecan Crusted Mountain Trout**  
Scallion mashed potatoes, green beans and mushrooms, brown butter sauce..... 11.95

**Sam Adams Beer Battered Fish 'n Chips**  
Sea salt French fries, hush puppies, creamy cabbage coleslaw..... 12.50

**"House Specialty" Cedar Plank Salmon\***  
Eggplant, zucchini, roasted vegetables, asparagus, portabella relish, goat cheese..... 12.95

**Shang Hai Seafood Sampler**  
Fresh Atlantic salmon, scallops and shrimp, sticky rice, spinach, rice wine soy sauce..... 13.95

**Ginger Crusted Atlantic Salmon\***  
Sticky rice, stir-fried vegetables, orange-ginger butter sauce..... 12.95

**Shrimp Americana**  
Jumbo shrimp, spinach and mushrooms, shellfish butter sauce, served over sea salt baked potatoes..... 11.95

**Parmesan Crusted Chicken**  
Fresh tomato-basil relish, lemon pan jus, angel hair pasta with herb-garlic butter..... 10.50

**Chesapeake Bay Jumbo Lump Crab Cake**  
Our signature recipe, scallion mashed potatoes, sweet corn sauté..... 13.50

## Market Salads

**Chicken Caesar**  
Our classic caesar with grilled marinated chicken breast..... 9.95  
Fresh grilled salmon or spicy grilled shrimp..... 10.95

**Grilled Harpoon Shrimp**  
Bacon, egg, red onion, blue cheese, sweet and sour dressing..... 11.95

**Pulled Chicken Salad**  
Chopped egg, bacon, red onion, white cheddar, parmesan ranch, garlic toast..... 10.95

**Blackened Salmon Spinach Salad\***  
Georgia pecans, red onion, Granny Smith apples, gorgonzola cheese..... 12.95

**Buffalo Shrimp Caesar**  
Spicy Buffalo style shrimp, blue cheese caesar salad, chopped celery..... 11.50

\*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.