

SOUP OR SALAD SELECTIONS *(Guest's Choice of One):*

New England Clam Chowder

New Orleans Seafood Gumbo

Maine Lobster Bisque *(\$1.00 Upcharge)*

The Market's Famous House Salad

Carrots, cucumbers, grape tomatoes, dates, pine nuts, poppy seed vinaigrette

ENTRÉE SELECTIONS *(Guest's Choice of One):*

Crispy Shrimp Thai Chopped Salad

Shredded napa cabbage, crisp lettuce, carrots, peppers, red onion, cucumbers, sesame-peanut vinaigrette

Fresh Grilled Tilapia

Seasonal vegetables, mashed redskin potatoes

Shrimp Scampi Capellini

Angel hair pasta sautéed scampi style in garlic and butter, Tabasco, toasted garlic baguette

Parmesan Chicken

Angel hair pasta sautéed in herb-garlic butter, fresh marinara

Market Cheddar Burger

*½ lb. Angus beef, melted cheddar, lettuce, tomato, red onion,
served with sea salt french fries & homemade coleslaw*

Vegetarian selections available upon request

DESSERT *(\$4.99 Upcharge Per Guest):*

Florida Key Lime Pie

The Fish Market Classic

or

Mini Sharkfin® Pie

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Coffee, tea, soft drinks and fresh, hot sourdough bread included

Please note that menu is subject to change

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ENTRÉE SELECTIONS *(Guest's Choice of One):*

"House Specialty" Cedar Plank Salmon

Balsamic glaze, grilled zucchini, sautéed asparagus, goat cheese, sun-dried tomato pesto

Chesapeake Bay Jumbo Lump Crab Cake

Sweet corn sauté, mashed redskin potatoes

Shang Hai Shrimp, Salmon, and Sea Scallops

Steamed with fresh ginger and scallions, rice-wine soy sauce, sticky rice, spinach

Parmesan Chicken

Angel hair pasta sautéed in herb-garlic butter, fresh marinara

Market Cheddar Burger

*½ lb. Angus beef, melted cheddar, lettuce, tomato, red onion,
served with sea salt french fries & homemade coleslaw*

Vegetarian selections available upon request

DESSERT *(\$4.99 Upcharge Per Guest):*

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ENTRÉE SELECTIONS *(Guest's Choice of One):*

Fresh Broiled Seasonal Fish

Seasonal vegetables, mashed redskin potatoes

Chesapeake Bay Jumbo Lump Crab Cake

Sweet corn sauté, mashed redskin potatoes

Shang Hai Shrimp, Salmon, and Sea Scallops

Steamed with fresh ginger and scallions, rice-wine soy sauce, sticky rice, spinach

Parmesan Chicken

Angel hair pasta sautéed in herb-garlic butter, fresh marinara

Market Cheddar Burger

½ lb. Angus beef, melted cheddar, lettuce, tomato, red onion, served with sea salt french fries & homemade coleslaw

Vegetarian selections available upon request

DESSERT:

Mini Sharkfin® Pie

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Coffee, tea, soft drinks and fresh, hot sourdough bread included

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The Market's Famous House Salad

Carrots, cucumbers, grape tomatoes, dates, pine nuts, poppy seed vinaigrette

ENTRÉE SELECTIONS *(Guest's Choice of One):*

Fresh Grilled Salmon

Seasonal vegetables, mashed redskin potatoes

Lobster & Shrimp Stuffed Cod

Mashed redskin potatoes, sautéed asparagus, lemon butter sauce

Grilled Shrimp and Scallop Skewers

Mashed redskin potatoes, sautéed seasonal vegetables

Parmesan Chicken

Angel hair pasta sautéed in herb-garlic butter, fresh marinara

6 oz Filet Mignon

Char-grilled, mashed redskin potatoes, sautéed asparagus

Mitchell's Ribeye *(\$5.00 Upcharge)*

Char-grilled 14 oz ribeye, mashed redskin potatoes, sautéed asparagus

Vegetarian selections available upon request

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New England Clam Chowder

New Orleans Seafood Gumbo

Maine Lobster Bisque (*\$1.00 Upcharge*)

The Market's Famous House Salad

*Carrots, cucumbers, grape tomatoes, dates, pine nuts, poppy seed vinaigrette*

ENTRÉE SELECTIONS (*Guest's Choice of One*):

Fresh Broiled Chilean Sea Bass

*Mashed redskin potatoes, sautéed seasonal vegetables*

Chesapeake Bay Jumbo Lump Crab Cakes

*Sweet corn sauté, mashed redskin potatoes*

Shang Hai Shrimp, Salmon, and Sea Scallops

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

Parmesan Chicken

*Angel hair pasta sautéed in herb-garlic butter, fresh marinara*

8 oz Filet Mignon

*Char-grilled, mashed redskin potatoes, sautéed asparagus*

*Vegetarian selections available upon request*

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*The Fish Market Classic*

or

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## PLATED APPETIZERS

Crispy Calamari | Spicy Crispy Shrimp | Seared Hawaiian Ahi Tuna  
Pan Roasted Mussels | Crab Spinach and Artichoke Dip | Jumbo Shrimp Cocktail  
Spinach and Artichoke Dip | Pretzel Bread & Beer Cheese | Bacon & Eggs

## HORS D'OEUVRES PER PIECE | COLD SELECTION

Tomato Bruschetta  
Bacon & Eggs  
Lobster Salad Roll  
Jumbo Shrimp Cocktail  
Oyster on a Half Shell

## HORS D'OEUVRES PER PIECE | HOT SELECTION

New Orleans Voodoo Shrimp  
Mini Chesapeake Bay Crab Cakes  
Charbroiled Oyster on a Half Shell

## DISPLAYED PLATTERS

½ Cheese Display (serves 15 – 20)  
*Assortment of domestic and imported soft, semi soft and hard cheeses,  
assorted crackers served with fresh fruit*

Cheese Display (serves 25 – 30)

½ Vegetable Crudités (serves 15 – 20)  
*Assortment of fresh seasonal vegetables served with blue cheese and ranch dip*

Vegetable Crudités (serves 25 – 30)

Seared Hawaiian Ahi Tuna Display (serves 10 – 12)  
*Sushi-grade tuna accompanied with pickled cucumbers & ginger, ponzu sauce,  
mustard sauce and sesame wontons*

Baked Spinach & Artichoke Dip (serves 20)  
*Topped with cheese crumb and sun-dried tomato pesto, served with corn tortilla chips*

Crab, Spinach & Artichoke Dip (serves 20)  
*Topped with cheese crumb and sun-dried tomato pesto, served with corn tortilla chips*