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
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)*:

- “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)*:

- Florida Key Lime Pie
  *The Fish Market Classic*
- 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*
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):

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

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

Please note that menu is subject to change
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):

- 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

DESSERT:

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
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):

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

DESSERT:

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
**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