

EST.  1988

# MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

## Appetizers

<b>Spicy Asian Shrimp</b> sticky rice, cucumber slaw.....	9.95
<b>Crab, Spinach &amp; Artichoke Dip</b> a Fish Market favorite.....	12.95
<b>Seared Hawaiian Ahi Tuna*</b> sushi rice, apricot ale sauce.....	11.95
<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>Old Bay Peel 'n Eat Shrimp</b> a little messy, a little spicy.....	10.95
<b>Pan Roasted Wild Blue Mussels</b> white wine, garlic, tomatoes.....	8.95
<b>Colossal Shrimp Cocktail</b> horseradish cocktail sauce.....	13.95
<b>Our Famous Chesapeake Bay Crab Cake</b> tartar sauce.....	12.50

## Oysters

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

<b>Cape Neddick</b> - Long Island Sound, Connecticut.....	7.95
<b>Chesapeake Bay</b> - Chesapeake, Virginia.....	8.25
<b>Malpeque</b> - Prince Edward Island, Canada.....	8.50
<b>Olympic Miyagi</b> - Puget Sound, Washington.....	8.95
<b>Oyster Samplers</b> Large 2 of each... 15.95 Small 1 of each.....	8.50

**Louisiana Char-Broiled Oysters**  
This New Orleans delicacy features 6 of the freshest Chesapeake oysters bayou cajun butter, parmesan cheese and baguette.....10.95

## Soups & Salads

<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
<b>"Titanic" Wedge of Iceberg</b> Blue cheese dressing, tomato, egg, bacon.....	5.75	
<b>Our Classic Caesar</b> Romaine lettuce, parmesan, garlic croutons.....	5.95	
<b>The Market's Famous House Salad</b> Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppy seed vinaigrette.....	6.25	
<b>Spinach Salad</b> 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> Park Farms chicken, Ohio grown and organic, toasted ciabatta bread, garlic mayonnaise, shoestring sweet potato fries.....	8.95
<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.....	10.95
<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 and chocolate ganache.....	4.95
<b>Chef's Seasonal Fruit Cobbler</b> Seasonal fruit, hearty cobble crust, triple vanilla bean ice cream.....	4.95
<b>Daily Ice Cream - Sorbet Selection</b> Seasonal and artisanal flavors change frequently.....	3.95

## Lunch Menu

### TODAY'S WEATHER:

SANTIAGO, CHILE 46° RAIN • KODIAK, ALASKA 31° CLOUDY • LIMA, PERU 64° CLOUDY  
KEY WEST, FLORIDA 85° SUNNY • KONA, HAWAII 80° SUNNY • GEORGE'S BANK 38° CLOUDY

### Inspired by our Chefs

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>Mahi Mahi</b> Gold Coast, Florida.....	11.95
<b>Pacific Cod</b> Kodiak, Alaska.....	11.95	<b>King Salmon*</b> Auckland, New Zealand.....	16.95
<b>Atlantic Salmon*</b> Faroe Islands, North Atlantic.....	12.95	<b>Sea Scallops</b> George's Bank.....	13.95
<b>Barramundi</b> New Zealand.....	13.95	<b>Yellowfin Tuna*</b> Kona, Hawaii.....	14.95
<b>Rainbow Trout</b> Boise, Idaho.....	11.95	<b>Chilean Sea Bass</b> South Georgia Island.....	18.95

*"Availability is subject to change"*

## Chef Specialties

<b>Garlic Shrimp Scampi</b> Angel hair pasta, diced tomato, Tabasco garlic butter sauce, garlic cheese bread.....	10.95
<b>Sam Adams Beer Battered Fish 'n Chips</b> Sea salt French fries, hush puppies, creamy cabbage coleslaw.....	11.95
<b>Pecan Crusted Mountain Trout</b> Scallion mashed potatoes, green beans and mushrooms, brown butter sauce.....	12.95
<b>"House Specialty" Cedar Plank Salmon*</b> Eggplant, zucchini, roasted vegetables, asparagus, portabella relish, goat cheese.....	13.95
<b>Shang Hai Seafood Sampler</b> Fresh Atlantic salmon, scallops and shrimp, sticky rice, spinach, rice wine soy sauce.....	13.95
<b>Ginger Crusted Atlantic Salmon*</b> Sticky rice, stir-fried vegetables, orange-ginger butter sauce.....	13.95
<b>Parmesan Crusted Chicken</b> Park Farms chicken, Ohio grown and organic, fresh tomato-basil relish, lemon pan jus, angel hair pasta with herb-garlic butter.....	10.95
<b>Shrimp Americana</b> Jumbo shrimp, spinach and mushrooms, shellfish butter sauce, served over sea salt baked potatoes.....	11.95
<b>Chesapeake Bay Jumbo Lump Crab Cake</b> Our signature recipe, scallion mashed potatoes, sweet corn sauté.....	13.50

## Market Salads

<b>Chicken Caesar</b> Classic caesar featuring a grilled marinated Park Farms chicken, Ohio grown and organic.....	9.95
Fresh grilled salmon or spicy grilled shrimp.....	10.95
<b>Grilled Harpoon Shrimp</b> Bacon, egg, red onion, blue cheese, sweet and sour dressing.....	11.95
<b>Blackened Salmon Spinach Salad*</b> Georgia pecans, red onion, Granny Smith apples, gorgonzola cheese.....	12.95
<b>Buffalo Shrimp Caesar</b> Spicy Buffalo style shrimp, blue cheese caesar salad, chopped celery.....	11.50
<b>Pulled Chicken Salad</b> Chopped egg, bacon, red onion, white cheddar, parmesan ranch, garlic toast.....	10.95

Enjoy these signature Fish Market items

*\*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.*