EST. 1990

COLUMBUS FISH MARKET

SEAFOOD RESTAURANT & BAR

Dinner Menu

TODAY'S WEATHER:
SANTIAGO, CHILE 81° CLEAR • KODIAK, ALASKA 21° CLEAR • LIMA, PERU 70° CLOUDY
KEY WEST, FLORIDA 76° CLOUDY • KONA, HAWAII 78° CLEAR • GEORGE'S BANK 34°

Appetizers

Spicy Asian Shrimp sweet sticky rice, pickled cucumbers 9.95
♪ **Crab, Spinach & Artichoke Dip** a Fish Market favorite 12.95
Seared Hawaiian Ahi Tuna* sushi rice, apricot ale sauce 11.95
Kung Pao Fried Calamari chopped peanuts, zesty dipping sauce 9.95
Baked Spinach & Artichoke Dip Old Bay flat bread 9.95
Old Bay Peel 'n Eat Shrimp a little messy, a little spicy 10.95
Pan Roasted Wild Blue Mussels white wine, garlic, tomatoes 8.95
Colossal Shrimp Cocktail horseradish cocktail sauce 13.95
Our Famous Chesapeake Bay Crab Cake tartar sauce 12.50

Oysters

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

Cape Neddick - Long Island Sound, Connecticut 7.95
Chesapeake Bay - Chesapeake Bay, Virginia 8.25
Malpeque - Prince Edward Island, Canada 8.50
Olympic Miyagi- Southern Puget Sound, Washington 8.95

Oyster Samplers **Large** 2 of each... 15.95 **Small** 1 of each 8.50

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

Soups & Salads

Little Neck Clam Chowder	**Cup** 4.95	**Bowl** 5.95
New Orleans Seafood Gumbo	**Cup** 4.95	**Bowl** 5.95
Maine Lobster Bisque	**Cup** 4.95	**Bowl** 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

Blackened Salmon Spinach Salad
Georgia pecans, red onion, Granny Smith apples, gorgonzola cheese sweet and sour dressing 14.95

Seafood Combinations

Grilled Shrimp and Scallops Skewers
Fresh market vegetables and scallion mashed potatoes 19.95

Seafood Combination Platter
Sam Adams beer-battered combination of gulf shrimp, scallops, and fresh Pacific cod, sea salt french fries, hush puppies, creamy cabbage cole slaw .. 20.95

Shang Hai Seafood Sampler
Fresh Atlantic salmon, scallops and shrimp steamed with fresh ginger and scallions and served with sticky rice, spinach and rice wine soy sauce 21.95

Jumbo Lump Crab Cake and Broiled Shrimp
Garlic-broiled gulf shrimp, Chesapeake Bay crab cake, scallion mashed potatoes, sweet corn sauté 22.95

♪ **Fish Market Trio**
Blackened Tilapia, cedar plank salmon, Shang Hai sea scallops, jambalaya rice with shrimp and andouille, sautéed asparagus 23.95

"Turf, not Surf"

Parmesan Crusted Chicken
Park Farms chicken, Ohio grown and organic, angel hair pasta with herb garlic butter, lemon pan jus, fresh tomato-basil relish 15.95

Maple-Bourbon Glazed Pork Chop
Sweet glazed carrots, sea salt baked potato 17.95

"Our Finest" Filet Mignon
8 oz. filet, béarnaise sauce, sea salt baked potato, asparagus 28.95

Today's Fresh Catch

Flown in fresh daily, hand cut and filleted on-site in our temperature controlled seafood cutting room and prepared in any of the following methods:

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

Chilean Steelhead
Steelhead are delicious with pink meat similiar to salmon but more flavorful than rainbow trout and taste great broiled, grilled or blackened.
19.95

Tropical Tilapia
Costa, Rica 17.95

Pacific Cod
Kodiak, Alaska 16.95

Barramundi
New Zealand 21.95

Mahi Mahi
Gold Cost, Florida 19.95

Atlantic Salmon*
Faroe Islands, North Atlantic 20.50

King Salmon*
Auckland, New Zealand 25.95

Sea Scallops
George's Bank 23.50

Yellowfin Tuna*
Kona, Hawaii 25.95

Rainbow Trout
Boise, Idaho 17.95

Chilean Sea Bass
South Georgia Island 29.95

"Availability is subject to change"

Chefs' Specialties & Seafood Classics

Garlic Shrimp Scampi
Angel hair pasta, diced tomato, Tabasco garlic butter sauce, garlic bread 15.50

♪ **"House Specialty" Cedar Plank Salmon***
Roasted vegetables, asparagus, portabella relish, cooked and served on a cedar board, topped with goat cheese and balsamic glaze 21.95

Sam Adams Beer Battered Fish 'n Chips
Sea salt French fries, hush puppies, creamy cabbage coleslaw 16.95

Blue Crab & Jumbo Shrimp Penne
Alfredo cream sauce 17.95

Pecan Crusted Mountain Trout
Scallion mashed potatoes, green beans and mushrooms, brown butter sauce 18.95

Ginger Crusted Atlantic Salmon*
Sticky rice, stir-fried vegetables, orange-ginger butter sauce 21.95

Beer-Battered Jumbo Gulf Shrimp
Sea salt French fries, hush puppies, creamy cabbage coleslaw 17.95

Hoisin-Glazed Yellowfin Tuna*
Stir-fried vegetables, sticky rice, wasabi 25.95

Shrimp and Scallops Americana
George's Bank sea scallops, jumbo shrimp, spinach and mushrooms sautéed in a shellfish butter sauce and served over sea salt potatoes 19.95

♪ **Chesapeake Bay Jumbo Lump Crab Cakes**
Our signature recipe, scallion mashed potatoes, sweet corn sauté 23.95

Shellfish

Served with a warm drawn butter, sea salt baked potato and asparagus

Twin Cold Water Rock Lobster Tails
Two 4 oz. South African lobster tails 28.95

Live Maine Lobster
Steamed and cracked ..... per pound/ 26.95

Alaskan King Crab Legs
Lemon & drawn butter ..... per pound/ 28.95

Extras Your choice added to any entree

Oscar Style smothered with crab and hollandaise 4.95
Sautéed Shrimp Scampi white wine garlic sauce 6.95
1/2 lb. Alaskan Red King Crab Legs 14.50
4 oz. Cold Water Rock Lobster Tail 14.95

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.*

♪ Enjoy these signature Fish Market items

T1/D/COL/FS/4.10