

EST.  1988

# MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

## Appetizers

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

## Oysters

- Today's Oyster Selections\*** - 4 oysters per order
- Cape Neddick - Long Island Sound, Connecticut ..... 7.95
  - Chesapeake Bay - Chesapeake, Virginia..... 8.25
  - Malpeque - Prince Edward Island, Canada..... 8.50
  - Olympic Miyagi - 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 delicacy 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
- J* 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  
Angel hair pasta with herb garlic butter, lemon pan jus,  
fresh tomato-basil relish ..... 15.50
- 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

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

## Dinner Menu

### TODAY'S WEATHER:

SANTIAGO, CHILE 81° CLEAR • KODIAK, ALASKA 18° CLEAR • LIMA, PERU 70° CLOUDY  
KEY WEST, FLORIDA 76° CLOUDY • KONA, HAWAII 78° CLEAR • GEORGE'S BANK 34°

### 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

#### Arctic Char

Although these fish are similar to salmon, going from ocean to river or lake to spawn, arctic char is unique with a firm light pink color and a sweet delicate flavor.  
20.95

<b>Tropical Tilapia</b> Costa Rica ..... 17.95	<b>King Salmon*</b> Auckland, New Zealand ..... 25.95
<b>Mahi Mahi</b> Gold Coast, Florida..... 19.95	<b>Sea Scallops</b> George's Bank ..... 23.50
<b>Barramundi</b> New Zealand ..... 21.95	<b>Yellowfin Tuna*</b> Kona, Hawaii ..... 25.95
<b>Rainbow Trout</b> Boise, Idaho ..... 17.95	<b>Pacific Cod</b> Kodiak, Alaska ..... 16.95
<b>Atlantic Salmon*</b> Faroe Islands, North Atlantic ..... 20.50	<b>Chilean Sea Bass</b> South Georgia Island ..... 29.95

*“Availability is subject to change”*

## Chefs' Specialties & Seafood Classics

- Pecan Crusted Mountain Trout  
Scallion mashed potatoes, skillet green beans, brown butter sauce ..... 18.95
- J* “House Specialty” Cedar Plank Salmon\*  
Balsamic eggplant, roasted vegetables, asparagus, portabella relish,  
goat cheese..... 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
- 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  
shellfish butter sauce, over sea salt potatoes..... 19.95
- J* 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

## Seasonal Prix Fixe Menu \$19.95

*A complete meal that includes your choice of the following...*

The Market's Famous House Salad or Our Classic Caesar Salad

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

Lobster & Shrimp Cakes  
Sweet corn saute, scallion mashed potatoes, white wine garlic sauce

Broiled Pacific Cod  
Roasted fingerling potatoes, fresh market vegetables, bayou cajun butter

Triple-Chocolate Mousse Cake or Vanilla Bean Creme Brulée

*J* Enjoy these signature Fish Market items