

EST.  1988

COLUMBUS FISH MARKET

SEAFOOD RESTAURANT & BAR

Appetizers

Pan Roasted Wild Blue Mussels	white wine, garlic, tomatoes.....	8.95
Kung Pao Fried Calamari	chopped peanuts, zesty dipping sauce.....	9.95
Grilled Portabella Bruschetta	sun-dried tomatoes, goat cheese.....	7.95
Crispy Fried New England Clams	key lime tartar sauce.....	8.95
Baked Spinach & Artichoke Dip	Old Bay flat bread.....	9.95
New Orleans Voodoo BBQ Shrimp	bacon wrapped, sticky rice.....	8.95
Steamed "Little Neck" Clams	butter, white wine, garlic.....	9.95
Seared Hawaiian Ahi Tuna*	sushi rice, apricot ale sauce.....	10.50
Old Bay Peel 'n Eat Shrimp	a little messy, a little spicy.....	10.95
Jumbo Lump Crabmeat Cocktail	crab Louie sauce.....	11.50
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

On the Half Shell

Today's Oyster Selections* - 4 oysters per order

Blue Point - Long Island Sound, Connecticut.....	7.95
Island Creek - Duxbury, Massachusetts.....	8.25
Wampahannock - Stonington, Connecticut.....	8.50
Sunset Beach - Hood Canal, Washington.....	8.95

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

"Classic" Oysters Rockefeller 4 oysters with spinach, bacon, béarnaise... 11.95

Louisiana Style Charbroiled Oysters bayou cajun butter and baguette.. 13.95

Mitchell's Raw Bar Sampler for 2* Blue Point Oysters, cocktail shrimp, jumbo lump crabmeat, Old Bay peel 'n eat shrimp, all the condiments..... 24.95

Soups & Salads

Little Neck Clam Chowder	Cup..... 4.25	Bowl..... 5.25
New Orleans Seafood Gumbo	Cup..... 4.25	Bowl..... 5.25
Maine Lobster Bisque	Cup..... 4.95	Bowl..... 5.95

"Titanic" Wedge of Iceberg
1000 Island, 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..... 14.95

Steaks & Shellfish

Char-broiled at 1200°, served with a sea salt baked potato and asparagus

Steak & Shrimp	10 oz. Flat Iron steak smothered with shrimp scampi... 24.50
Filet Mignon	"Our Finest" 8 oz. filet, béarnaise sauce..... 28.95
New York Strip	14 oz. hand cut, béarnaise sauce..... 29.95
Cold Water Rock Lobster Tail	6 oz. Australian lobster tail..... 25.50
Live Maine Lobster	Steamed & cracked.....per pound/ 24.95
Alaskan Red King Crab Legs	Lemon & drawn butter.....per pound/ 28.95

Extras

Your choice added to any steak or fish

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
6 oz. Cold Water Rock Lobster Tail 22.50

**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 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

Tropical Tilapia Costa Rica	Rainbow Trout Boise, Idaho
Pacific Cod Kodiak, Alaska	Mahi Mahi Gold Coast, Florida
Atlantic Salmon* Santiago, Chile	Wild Sockeye Salmon Resurrection Bay, Alaska
Pacific Halibut Skagway, Alaska	Sea Scallops George's Bank
Swordfish Nantucket, Massachusetts	Yellowfin Tuna* Kona, Hawaii
Black Grouper Key West, Florida	Chilean Sea Bass South Georgia Island

Chef Specialties

Tabasco Garlic Shrimp Angel hair pasta, diced tomato, Tabasco garlic butter sauce, garlic bread.....	15.50
Pecan Crusted Mountain Trout Scallion mashed potatoes, skillet green beans, brown butter sauce.....	16.95
Blue Crab & Jumbo Shrimp Penne Alfredo cream sauce.....	17.95
Sam Adams Beer Battered Fish 'n Chips Sea salt French fries, hush puppies, creamy cabbage coleslaw.....	16.95
Pumpkin Seed Crusted Tilapia Sautéed zucchini and spaghetti squash, apple-sweet potato creme.....	17.95
"Fisherman Style" Seafood Stew Savory tomato broth with George's Bank sea scallops, jumbo shrimp, wild blue mussels, Little Neck clams and potatoes, topped with crispy fried calamari.....	18.95
"House Specialty" Cedar Plank Salmon* Balsamic eggplant, roasted vegetables, asparagus, portabella relish, goat cheese.....	19.95
Lemon-Pepper Grilled Chicken Green beans and mushrooms, scallion mashed potatoes, white wine garlic sauce.....	16.50
Beer-Battered Jumbo Gulf Shrimp Sea salt French fries, hush puppies, creamy cabbage coleslaw.....	17.50
Shrimp and Scallops Americana George's Bank sea scallops, jumbo shrimp, spinach and mushrooms, shellfish butter sauce, over sea salt potatoes.....	19.95
Chesapeake Bay Jumbo Lump Crab Cakes Our signature recipe, scallion mashed potatoes, sweet corn sauté.....	23.95
Ginger-Crusted Atlantic Salmon* Sticky rice, stir-fried vegetables, orange-ginger butter sauce.....	19.95
Hoisin-Glazed Yellowfin Tuna* Stir-fried vegetables, sticky rice, wasabi.....	23.95

Seafood Combinations

Shrimp, Shrimp, Shrimp Garlic-broiled, beer-battered and BBQ bacon-wrapped with cheddar grits, green beans and mushrooms.....	19.95
Seafood Combination Platter Fried in our Samuel Adams Beer-batter gulf shrimp, scallops, fresh Pacific Cod, sea salt French fries, hush puppies, creamy cabbage coleslaw.....	20.50
Shang Hai Seafood Sampler Fresh Atlantic salmon, scallops and shrimp, sticky rice, spinach, rice wine soy sauce.....	21.95
Jumbo Lump Crab Cake & Broiled Gulf 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