

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

"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, lots of condiments

		24.95
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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
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The Market's Famous House Salad
Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppy seed vinaigrette

		6.25
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Spinach Salad
Granny Smith apples, red onion, bacon, goat cheese, spiced pecans, maple-bacon vinaigrette.....

		6.50
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Sandwiches

All sandwiches served with creamy cabbage cole slaw and fries

Grilled Chicken BLT	Toasted ciabatta bread, garlic mayonnaise, shoestring sweet potato fries	8.50
Cheddarburger	Lettuce, tomato, onion, sweet pickle mayonnaise, sea salt French fries.....	8.95
Blackened Fish Sandwich	Tropical tilapia, lettuce, tomato, shoestring sweet potato fries	9.50
Fresh Yellowfin Tuna Melt	Cheddar cheese, tomato, sun-dried tomato basil mayo, sea salt French fries...	9.95
Pacific "Codwich"	Sam Adams beer-battered, cheddar cheese, cole slaw, sea salt French fries ..	10.95
Maryland Crabcake Sandwich	English muffin, cheddar cheese, lettuce, tomato, red onion, sea salt French fries.	12.95

Desserts

Florida Key Lime Pie	The Fish Market Classic, macadamia nut crust	5.95
"Sharkfin Pie"	Butter fudge ice cream, honey roasted peanuts, fudge, whipped cream, Oreo cookie crust	6.50
Seven-Layer Carrot Cake	Caramel sauce, cream cheese frosting	6.95
Chocolate Java Lava	Warm mocha cake, toffee crunch, triple vanilla bean ice cream.....	6.50
Banana Rum Bread Pudding	Rum anglaise, caramelized banana, caramel sauce	5.50
Vanilla Bean Creme Brulee	Fresh strawberries, orange shortbread	5.50

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

Lunch 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

Pacific Cod
Kodiak, Alaska

Atlantic Salmon*
Santiago, Chile

Pacific Halibut
Skagway, Alaska

Black Grouper
Key West, Florida

Swordfish
Key West, Florida

Rainbow Trout
Boise, Idaho

Mahi Mahi
Gold Coast, Florida

Wild King Salmon*
Kodiak, Alaska

Sea Scallops
George's Bank

Yellowfin Tuna*
Kona, Hawaii

Chilean Sea Bass
South Georgia Island

Chef Specialties

Tabasco Garlic Shrimp	Angel hair pasta, diced tomato, Tabasco garlic butter sauce, garlic cheese bread...	10.95
Pecan Crusted Mountain Trout	Scallion mashed potatoes, skillet green beans, brown butter sauce	11.95
Sam Adams Beer Battered Fish 'n Chips	Sea salt French fries, hush puppies, creamy cabbage coleslaw	12.50
Pumpkin Seed Crusted Tilapia	Sauteed zucchini and spaghetti squash, apple-sweet potato creme	11.95
"House Specialty" Cedar Plank Salmon*	Balsamic eggplant, roasted vegetables, asparagus, portabella relish, goat cheese.....	12.95
Shrimp Americana	Jumbo shrimp, spinach and mushrooms, shellfish butter sauce, served over sea salt baked potatoes.....	11.95
Blue Crab & Jumbo Shrimp Penne	Alfredo cream sauce.....	12.95
Ginger Crusted Atlantic Salmon*	Sticky rice, stir-fried vegetables, orange-ginger butter sauce	12.95
Chesapeake Bay Jumbo Lump Crab Cake	Our signature recipe, scallion mashed potatoes, sweet corn sauté.....	13.95
Lemon-Pepper Grilled Chicken	Green beans and mushrooms, scallion mashed potatoes, white wine garlic sauce	10.50
Shang Hai Seafood Sampler	Fresh Atlantic salmon, scallops and shrimp, sticky rice, spinach, rice wine soy sauce	13.95

Market Salads

Chicken Caesar	Our classic caesar with grilled marinated chicken breast	9.95
	Fresh grilled salmon or spicy grilled shrimp.....	10.95
Grilled Harpoon Shrimp	Bacon, egg, red onion, blue cheese, sweet and sour dressing	11.95
Blackened Salmon Spinach Salad	Georgia pecans, red onion, Granny Smith apples, gorgonzola cheese	12.95
Buffalo Shrimp Caesar	Spicy Buffalo style shrimp, blue cheese caesar salad, chopped celery	11.50
Asian Salmon Salad	Soy glazed salmon, asian spiced pasta, salad greens, peanuts, scallions, crispy sesame wontons, rice wine vinaigrette.....	12.95
Grilled Steak Salad	6 oz. Grilled Flat iron steak, spinach and arugula, cherry tomatoes, red onion, blue cheese, hard boiled egg, crispy onion strings, red wine vinaigrette.....	14.95