

Fishmonger Steaks and Seafood

Appetizers

BANG BANG Shrimp 8 fried, with a fiery chili aioli	Crispy Calamari 8 citrus tarter and spicy tomato sauce
Tuna Napoleon 10 avocado, red onion, chipotle aioli and dikon sprouts	Charred Baby Octopus Salad 9 sliced cucumber, sweet peppers, red onion, olives, Feta and lemon herb dressing
Beef Carpaccio 12 topped with truffle aioli, crispy potato, fried capers, and chives	Saganaki 9 sizzling Greek cheese with pita bread
Pan Seared Sea Scallops 12 Mahon cheese grits and pico de gallo	Alaskan King Crab Legs (1/2 Pound) 18 deep poached in white wine and citrus juice
Iron Skillet Mussels 10 white wine, lemons, garlic, smoked paprika and oregano	Flash Fried Oysters 9 tartar sauce and balsamic reduction
Oysters 6 1/2 doz. 12 doz freshly shucked raw oysters served with cocktail and mignonette sauce	Freshly Shucked Oysters Rockefeller 10 1/2 doz., creamed spinach and rustic Parmesan bread crumbs

Soups and Salads

House Salad 7 baby arugula, strawberries, candied nuts, shaved parmesan, balsamic vinaigrette	Iceberg Wedge 7 smoked bacon, oven dried tomatoes, chives and your choice of blue cheese or ranch dressing
Caesar 7 boquerones, grated parmesan and garlic toasted croutons	Tomato and Grilled Asparagus Salad 8 champagne vinaigrette with croutons and shaved parmesan
Fishmonger Lobster Bisque 8 prepared the Fishmonger Way and accented with croutons and chives	San Francisco Style Cioppino 10 the OTHER San Francisco treat, prepared with fish shellfish, and linguini
Seafood Gumbo 7 Louisiana style with a Fishmonger flair	

Classics

Fishmonger Fish Fry 18 oysters, shrimp, calamari, cod, with herb fries and bleu cheese cole slaw	Spanish Style Paella 10 calasparra rice, chorizo, chicken, squid, shrimp and mussels
Fish in Parchment 20 flaky seasonal whitefish, Spanish onions, capers, and olives	Fried Gulf Shrimp 18 herb fries, bleu cheese cole slaw, lemon, and tartar sauce
Lobster Fettuccine 20 tomatoes, mushrooms, asparagus and lobster in a vodka cream sauce	Alaskan King Crab (Full Pound) 34 deep poached in white wine and citrus juice, choice of two sides
Fish & Chips 14 beer battered fried Cod served with french fries and blue cheese cole slaw	

Entrées

Madagascar Spicy Prawns 24 prepared with saffron rice and asparagus	Horseradish Encrusted Grouper 25 whipped potatoes and sautéed spinach in a lemon butter sauce
Five Spice Seared Tuna Steak 23 orange soy glazed shrimp and tuna with saffron rice and vegetables	Blackened & Charred Shrimp and Scallops 22 herb roasted potatoes, sautéed mushrooms on a creamy leek sauce
Chicken Scaloppine 18 whipped potatoes, oven dried tomatoes and capers in a dill beurre Blanc sauce	Coconut Curried Banderillas 23 fish of the day, spicy potatoes, and vegetables

Fish

prepared either Grilled, Sautéed, Roasted or Blackened, and two sides with your choice in sauce: Lemon Butter, Lemon Vinaigrette, Chimichurri, Sweet Chili, Orange Soy Glaze, Creamy Leek, Beurre Blanc, or Pico de Gallo

Costa Rican Tuna	23	Gulf of Mexico Grouper	25
Day Boat Halibut	24	North Carolina Rainbow Trout	22
Madagascar Prawns	24	George's Banks Scallops	24
Long Line Swordfish	21	Scottish Salmon	20
Ecuadorian Tilapia	18	Whole Fish of the Day	MKT

Meat

Choice of two sides and a sauce: Cognac, Peppercorn Demi Glaze, or Tzitziki

New York Strip	32	Filet Mignon	26
Center Cut ~ 12 oz.		8 oz.	
Ribeye	27	New Zealand Lamb Chops	30
18 oz.		Pork Shish Kabobs	24
		Mediterranean Style	

Sides

Asparagus	5	Cole Slaw	3
Feta Hushuppies	4	Herb French Fries	3
Sautéed Spinach	5	Mahon Cheese Grits	5
Ricotta-Cheddar Mac N' Cheese	5	Saffron Rice	6
Sautéed Green Beans	4	Sautéed Mushrooms	5
Mashed Potatoes	4		

Desserts

Bananas Foster	5	Chocolate Mousse	6
vanilla ice cream, sliced banana, dark rum and banana liqueur		Cheesecake of the Day	7
Greek Yogurt	5	Key Lime Pie	6
with apricots and candied pecans		Crème Brulee	6
Sorbet	4		
your choice of raspberry or mango			