

Chowders



made-from-scratch and served with oyster crackers

NEW ENGLAND CLAM CHOWDER

White, creamy style.

MANHATTAN CLAM CHOWDER

Red, spicy style.

Seafood Cocktails



chilled and served with zesty cocktail sauce

WHITE TIGER SHRIMP CEVICHE

With diced Avocado, served with stone ground corn tortilla chips.

DUNGENESS CRAB COCKTAIL

Sweet tasting crabmeat from the Pacific Northwest.

PRAWN COCKTAIL

Large, succulent Mexican white shrimp.

BAY SHRIMP COCKTAIL

Small, tender bay shrimp from Canada.

COMBINATION SHRIMP AND CRAB COCKTAIL

Bay shrimp and Dungeness crab.

Sashimi & Sushi



served with soy sauce, wasabi, pickled ginger and seaweed salad

SASHIMI OF AHI

Highest-quality Yellowfin Tuna loin, tender, deep red flesh.

SASHIMI OF HAMACHI

Firm textured, buttery flavored loin from yellowtail species.

SPICY TUNA ROLL

Diced ahi tuna mixed with hot chili pepper sauce, avocado, cucumber.

ICHIBAN OF AHI

Lightly basted with soy sauce and seared over mesquite charcoal.

CALIFORNIA ROLL

Surimi, avocado, cucumber.

Raw Shellfish



includes one-half dozen, freshly chucked served on a bed of ice with cocktail sauce, grated horseradish root and lemon wedge. Menu selection varies based on season and availability, and generally features on a daily basis three of the following species and varieties, among others.

ROYAL MIYAGI OYSTERS

A variety of Pacific oyster from British Columbia, medium size, smooth texture, mild flavor, clean finish.

MALPEQUE OYSTERS

A variety of Virginica oyster from Prince Edward Island, medium size, delicate texture, briny, clean cucumber-like finish.

KUSSHI OYSTERS

Small Pacific variety from British Columbia, deep cupped with smooth shell, plump, buttery texture, mildly briny, fruity finish.

DEEP BAY FLAT OYSTERS

A variety of European oyster, firm texture, complex flavor, mineral finish, from British Columbia.

LITTLENECK CLAMS

Firm texture, pronounced flavor, from various locations on the Eastern seaboard.

KUMOMOTO OYSTERS

Smaller, deep cupped with fluted shell, plump, fruity, grown in Washington State.

FANNY BAY OYSTERS

A Pacific oyster variety from British Columbia, firm texture, mildly briny, plump, sweet finish.

ISLAND CREEK OYSTERS

A Virginica variety from Cape Cod, firm texture, crisp briny flavor.

BARRON POINT OYSTER

Plump, sweet, fruity Pacific variety, from Washington State.

Salads



*dressings are made in-house, including: Basil Vinaigrette,
Louie, Blue cheese, Ranch, and Caesar*

HOUSE GREEN SALAD

Mixed lettuces and greens, Roma tomatoes, sourdough croutons, topped with three bay shrimp, tossed with lemon-chive vinaigrette.

CAESAR SALAD

Hearts of romaine, sourdough croutons, shredded Romano cheese, tossed with Caesar dressing. Can add bay shrimp, Alaskan Bairdi crabmeat, grilled salmon or grilled chicken.

SEAFOOD LOUIE SALAD

With choice of bay shrimp, Alaskan Bairdi crabmeat or combination thereof, atop bed of mixed lettuces and greens, and sliced cucumber, radish, tomato, red onion and hard boiled egg, Louie dressing served on side.

CHOPPED PRAWN SALAD

Grilled Mexican prawns, crumpled blue cheese, avocado, bacon, mango, tomato, mixed greens, lemon chive vinaigrette.

WEDGE SALAD

Quarter wedge iceberg lettuce, blue cheese dressing, topped with crumbled blue cheese.

WARM SPINACH SALAD

Lightly sautéed in olive oil, garlic and balsamic vinegar, with red onions, kalamata olives and marinated feta cheese, topped with shredded Romano cheese.

SEAFOOD SALAD WITH AVOCADO

With choice of bay shrimp salad, tuna salad, Alaskan Bairdi crab salad or lobster salad, atop bed of mixed lettuces and greens tossed with basil vinaigrette dressing, and cucumber, tomatoes, haricot vert and egg.

Smoked Fish



smoked at our own Farallon Fisheries in the traditional, European style using hickory and sugar maple woods, served with marinated Brie cheese, red onions, garlic sourdough croutons and dill-caper sauce

SMOKED PACIFIC ALBACORE

Hot smoked, mild flavor, dense texture.

NOVA LOX

Cold smoked Atlantic Salmon, moist and delicate.

SMOKED PACIFIC KING SALMON

Hot smoked, rich flavor and medium texture.

SMOKED IDAHO RAINBOW TROUT

Hot smoked, firm texture, rich flavor.

Steamed Shellfish



steamed in a white wine and garlic butter broth, served with melted butter

STEAMED CLAMS

Pronounced flavor, firm texture, generally Washington State Manila or Eastern Littleneck.

STEAMED BLACK MUSSELS

Tender, flavorful, from Prince Edward Island or Carlsbad.

DUCKETT'S BUCKETT

Steamed combination of clams, cockles and mussels.

STEAMED NEW ZEALAND COCKLES

Tender and slightly sweet

STEAMED NEW ZEALAND GREENSHELL MUSSELS

Plump, firmer texture, nutty flavor.

Appetizer Specialties



signature Fish Market favorites and seasonal or regional offerings

GINGER LIME PRAWNS

Mesquite grilled, served on bed of Asian-style coleslaw, topped with cilantro sauce.

ATLANTIC ROCK CRAB CAKES

Green onion horseradish sauce.

OYSTERS ROCKEFELLER

Spinach, bacon, signature Romano cheese sauce.

CRAB AND ARTICHOKE DIP

Baked with mozzarella and parmesan cheeses, served with toasted sourdough bread.

MESQUITE GRILLED ARTICHOKE

With lemon garlic aioli.

AHI POKE

Cubed Yellowfin tuna loin in spicy sesame marinade, with crispy wonton stack.

GARLIC CHEEZY BREAD

Signature Romano cheese sauce baked atop split sourdough loaf.

SMOKED TROUT QUESADILLA

Served with guacamole, sour cream and salsa fresca.

SALT & PEPPER CALAMARI

Crispy tempura dusted rings and tentacles seasoned with sea salt and pepper. Served with sweet chili sauce.

SMOKED FISH CROSTINI TRIO

Smoked salmon, trout, albacore, artichoke tapenade.

Cioppino & Pastas



traditional oyster bar specialties, pasta can be added to cioppino and prawn dishes, cioppino and all pasta dishes are topped with Romano cheese

FAMOUS DUNGENESS CRAB CIOPPINO

Spicy, tomato-based San Francisco style seafood stew, accompanied by garlic bread; now available in large and small sizes.

DEAN'S PRAWNS

Large Mexican white shrimp sautéed in white wine and creamy pesto sauce.

SEAFOOD MARINARA

Assorted fin fish in marinara sauce with garlic and red wine, accompanied by garlic bread.

PASTA CON PESTO

Fettuccine, creamy pesto sauce.

GARLIC PRAWNS

Large Mexican white shrimp sautéed in white wine and garlic butter sauce, over Linguine pasta.

LINGUINE AND CLAMS

White wine, butter, fresh garlic, and green onions.

PASTA CON NOVA

Fettuccine, cream sauce, lox.

PASTA POMODORO

Pacific tiger shrimp, angel hair pasta, tomato, olive oil, basil.

Sandwiches



served at lunch only, selection varies depending on location, with French fries, fresh fruit or cucumber salad

CRAB CIABATTA

Alaskan Bairdi crab, avocado and bacon.

FRIED FISH SANDWICH

With malt vinegar aioli and spicy jalapeno cabbage slaw, served on ciabatta roll.

FRIED CAJUN SHRIMP PO' BOY

With remoulade sauce, lettuce, tomato, on sweet steak roll.

TERIYAKI MAHI MAHI SLIDERS

Garnished with slaw, pickled ginger and wasabi mayo.

ALBACORE TUNA MELT

Tuna salad with mayo, melted cheddar cheese, on toasted wheat bread.

TRADITIONAL LOBSTER ROLL

Canadian lobster salad, lightly-toasted bread.

FISH TACOS

Crispy mahi mahi, chipotle ranch dressing, salsa fresca, fresh lime, and served with "ranchero-style" black beans.

MARKET BURGER

Half pound premium beef with cheddar cheese and bacon.

Fish & Chips



items are prepared 'Panko-style' using light Japanese breadcrumbs, and fried in trans fat-free canola oil, served with coleslaw and French fries

PRAWNS

Large, succulent shrimp from the Sea of Cortez, butterfly cut, with zesty cocktail sauce.

PACIFIC OYSTERS

Plump, flavorful, with tartar sauce.

ATLANTIC SCALLOPS

Tender and briny, with tartar sauce.

FISH AND CHIPS

Tender Pacific cod, with tartar sauce.

Mesquite Grilled Fish Entrees



prepared simply, charbroiled over hot mesquite coals and lightly seasoned, entrees are accompanied by choice of two side items (au gratin potatoes, parsley red potatoes, steamed vegetables, fishwife rice, coleslaw, steamed jasmine rice, French fries, and basil cherry tomatoes) with lemon wedge and tartar sauce

"Fresh" (meaning not previously frozen) is always highlighted as appropriate as is general origin of catch. A wide selection of fresh fish is offered daily, though availability is always subject to weather, season and fishing luck, and may include some of the following:

- | | |
|--------------------------------|-----------------------------------|
| PACIFIC RED SNAPPER (ROCKFISH) | ALASKAN OR CALIFORNIA KING SALMON |
| SCOTTISH SALMON | HAWAIIAN ONO (WAHOO) |
| PACIFIC MAHI MAHI | ALASKAN HALIBUT |
| CANADIAN OR OREGON LINGCOD | SOUTH AMERICAN TILAPIA |
| PACIFIC WHITE SEABASS | MISSISSIPPI CATFISH |
| PACIFIC THRESHER SHARK | ATLANTIC MONKFISH |
| PACIFIC YELLOWFIN TUNA | PACIFIC BROADBILL SWORDFISH |
| IDAHO RAINBOW TROUT | OREGON PETRALE SOLE |
| PACIFIC YELLOWTAIL | NEW ZEALAND BLUENOSE SEABASS |

Featured Entree Items



Featured daily on the menu is a selection of three entrees reflecting new introductions or seasonal and regional favorites, rotated periodically, examples of which include:

CRISPY DIJON CRUSTED SOUTH AMERICAN TILAPIA

Sautéed with spicy nectarine topping, served with jasmine rice and oven roasted vegetables.

OREGON LINGCOD PICATTA

Sautéed in white wine, lemon and capers, served with buttermilk mashed potatoes and steamed vegetables.

MISOYAKI GLAZED ALASKAN KING SALMON

Mesquite grilled, served with jasmine rice and stir fried vegetables.

PACIFIC MAHI MAHI WITH OVEN ROASTED CHIPOTLE BAY SHRIMP SALSA

Mesquite grilled, served with buttermilk mashed potatoes and oven roasted vegetables.

PACIFIC WHITE SEA BASS

Pan fried, tomato-caper relish, served with roasted vegetables and fishwife rice.

THAI-STYLE MIXED SEAFOOD GRILL

Skewered scallops and prawns with spicy rub, served with jicama slaw and jasmine rice.

WHOLE ROASTED DUNGENESS CRAB

Garlic, butter, spices, served with French fries and coleslaw.

GINGER GLAZED HAWAIIAN ONO

Pan fried with spicy shitake mushrooms, served with jasmine rice and bok choy.

SESAME CRUSTED BLACK & BLUE PACIFIC YELLOWFIN TUNA

Seared rare over mesquite with wasabi lime sauce, served with buttermilk mashed potatoes and oven roasted vegetables.

POACHED SCOTTISH SALMON WITH CUCUMBER DILL SAUCE

Lightly seasoned and steamed, served with jasmine rice and basil cherry tomatoes

CASHEW CRUSTED IDAHO RAINBOW TROUT

Pan fried, topped with avocado-black bean relish, served with jasmine rice and oven roasted vegetables.

MEDITERRANEAN PRAWNS

Pan seared with tomatoes, kalamata olives, feta cheese and fresh basil, served with roasted vegetables and jasmine rice.

EAST COAST CLAM BAKE

Lobster, prawns, scallops, clams, mussels, corn on the cob, and potatoes simmered in an Old Bay broth, served with garlic bread.

Other Entree Items



also served with choice of two accompanying side items

CAJUN-STYLE SKEWERED SEA OF CORTEZ PRAWNS

Mesquite grilled, with melted butter.

SKEWERED ATLANTIC SCALLOPS

Mesquite grilled, with prosciutto, tartar sauce.

ALASKAN KING CRAB LEGS

Steamed, with melted butter.

CANADIAN LOBSTER TAIL

Mesquite grilled, with melted butter.

CAJUN (OR BLACKENED) MISSISSIPPI CATFISH

Pan fried, with tartar sauce.

CALAMARI STEAK

Panko style, with tartar sauce.

NEW YORK STRIP STEAK

Mesquite grilled, U.S.D.A. Choice.

COMBINATION PACIFIC SNAPPER, SCALLOPS AND SHRIMP SKEWER

Mesquite grilled, with bell pepper, onion, tartar sauce.

SKEWERED PACIFIC SHRIMP

Mesquite grilled, with bacon, melted butter.

WHOLE MAINE LOBSTER

Steamed, with melted butter.

WHOLE PACIFIC NORTHWEST DUNGENESS CRAB

Steamed or chilled, with melted butter.

PAN FRIED SOLE FILLET

Flour dusted and sautéed in butter and lemon, with tartar sauce.

BONELESS CHICKEN BREAST

Mesquite grilled, seasoned with sea salt and pepper.

Kids Meals



served with choice of soda, juice or milk in souvenir cup, and single scoop of ice cream, special activity book included

KIDS PANKO FISH, CHICKEN OR SHRIMP, WITH FRIES

KIDS BAY SHRIMP COCKTAIL, WITH FRIES

KIDS CHEESE PIZZA

KIDS PASTA (LINGUINE WITH CHOICE OF SAUCE)

KIDS GRILLED CHEESE SANDWICH, WITH FRIES

KIDS MESQUITE GRILLED PACIFIC SNAPPER, WITH RICE

Desserts



selection varies by restaurant

FRESH SEASONAL FRUIT CRISP

With oatmeal crisp topping, served warm a la mode.

CRÈME BRULEE

Rich, creamy custard with caramelized topping.

CHEESECAKE

Seasonal flavors.

VANILLA ICE CREAM

Vanilla ice cream.

CHOCOLATE COVERED STRAWBERRIES

White, milk and dark chocolate

KEY LIME PIE

Traditional style, graham cracker crust.

WARM SNICKERDOODLE BROWNIE

Topped with vanilla ice cream, caramel & chocolate sauce.

FRESH FRUIT

Seasonal.

COFFEE DRINKS

Espresso, cappuccino, café latte, café mocha.