

EST. 1998

MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

Dinner

Appetizers

Pan Roasted Wild Blue Mussels white wine, garlic, tomatoes	8.95
Kung Pao Fried Calamari chopped peanuts, zesty dipping sauce.	9.95
New Orleans Voodoo BBQ Shrimp bacon wrapped, sticky rice	8.95
Grilled Portabella Bruschetta sun-dried tomatoes, goat cheese...	7.95
Baked Spinach & Artichoke Dip roasted garlic pita chips.....	9.95
Seared Hawaiian Ahi Tuna* sushi rice, apricot ale sauce	10.50
Steamed "Little Neck" Clams butter, white wine, garlic	9.95
Old Bay Peel 'n Eat Shrimp a little messy, a little spicy	10.95
Jumbo Lump Crabmeat Cocktail crab Louie sauce.....	11.50
Crab, Spinach & Artichoke Dip a Fish Market favorite	12.95
Our Famous Chesapeake Bay Crab Cake tartar sauce	12.50
"Classic" Oysters Rockefeller spinach, bacon, béarnaise	11.95
Colossal Shrimp Cocktail horseradish cocktail sauce	13.95

On the Half Shell

Today's Oyster Selections* - 4 oysters per order

Gerrish Island Gerrish Island, Maine	7.50
Fanny Bay Vancouver Island.....	7.95
Salutation Prince Edward Island, Canada.....	8.25
Malpeque Prince Edward Island, Canada.....	8.95

Oyster Samplers Large 2 of each... 14.95 Small 1 of each... 7.95

Virginia Top Neck Clams* 1/2 dozen..... 7.50

Mitchell's Raw Bar Sampler*..... per person/ 9.95
Alaskan King crab, colossal shrimp, oyster, clam

Soups & Salads

Little Neck Clam Chowder Cup 3.95 Bowl 4.95
New Orleans Seafood Gumbo Cup 3.95 Bowl 4.95
Maine Lobster Bisque Cup 4.95 Bowl 5.95

"Titanic" Wedge of Iceberg
1000 Island, tomato, egg, bacon..... 5.75

The Market's Famous House Salad
Carrots, cucumbers, cherry tomatoes, dates, pine nuts,
poppy seed vinaigrette 6.25

Our Classic Caesar
Romaine lettuce, parmesan, garlic croutons..... 5.95

Spinach Salad Granny Smith apples, red onion,
goat cheese, spiced pecans, maple-bacon vinaigrette.....6.50

Blackened Salmon Spinach Salad
Georgia pecans, red onion, Granny Smith apples, gorgonzola cheese ... 12.95

Grilled Harpoon Shrimp Salad
Bacon, egg, red onion, blue cheese, sweet and sour dressing 11.95

Steaks & Shellfish

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

Steak & Shrimp 10 oz. sirloin smothered with shrimp scampi	22.95
Bacon Wrapped Twin Filets Blue cheese and shallot crusted .	24.95
Filet Mignon "Our Finest" 8 oz. filet, béarnaise sauce	27.95
New York Strip 14 oz. hand cut, béarnaise sauce	28.95
Cold Water Rock Lobster Tail 6 oz. South African lobster tail.....	21.50
Live Maine Lobster Steamed & cracked.....per pound/	21.95
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
Blue Cheese and Shallot Crusted.	3.95
Sauteed 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.	19.95

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

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 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 etouffee sauce, shrimp and andouille jambalaya rice, green beans and mushrooms and cane syrup

Atlantic Salmon

Santiago, Chile

Whitefish

Lake Superior

Pacific Cod

Kodiak, Alaska

Chilean Sea Bass

South Georgia Island

Mahi Mahi

Gold Coast, Florida

Pacific Halibut

Skagway, Alaska

Rainbow Trout

Boise, Idaho

Yellow Perch

Lake Erie

Sea Scallops

George's Bank

Swordfish

Nantucket, Massachusetts

Tropical Tilapia

Costa Rica

Yellowfin Tuna

Kona, Hawaii

Fresh fish selections change daily based on seasonality and availability.

Call us for today's fresh fish listing.

Chef Specialties

Pecan Crusted Mountain Trout Scallion mashed potatoes, skillet green beans, brown butter sauce.....	16.95
Island Spiced Tilapia Jalapeño-banana salsa, sticky rice, broccoli, mango sauce	17.95
San Francisco Cioppino Fresh Atlantic salmon, Alaskan King crab, shrimp, Mahi-mahi, wild blue mussels, spicy tomato broth	17.50
Shrimp and Scallops Americana George's Bank sea scallops, jumbo shrimp, spinach, mushrooms, shellfish butter sauce, over sea salt potatoes.....	19.95
"House Specialty" Cedar Plank Salmon* Balsamic eggplant, roasted vegetables, asparagus, portabella relish, goat cheese	19.95
Blue Crab & Jumbo Shrimp Penne Alfredo cream sauce	17.95
Pacific Cod Fish 'n Chips Sea salt French fries, hush puppies, creamy cabbage coleslaw	16.95
Ginger Crusted Atlantic Salmon* Sticky rice, stir-fried vegetables, orange-ginger butter sauce	19.95
Garlic Broiled Shrimp Scallion mashed potatoes, market vegetables	17.95
Beer-Battered Jumbo Gulf Shrimp Sea salt French fries, hush puppies, creamy cabbage cole slaw	17.95
Chesapeake Bay Jumbo Lump Crab Cakes Our signature recipe, scallion mashed potatoes, sweet corn sauté.....	23.95
Lemon-Pepper Grilled Chicken Green beans and mushrooms, scallion mashed potatoes, white wine garlic sauce.....	16.50
Hoisin-Glazed Yellowfin Tuna* Stir-fried vegetables, sticky rice, wasabi.....	23.95

MFM Combination Platters

MFM Fried Combo Platter Beer battered gulf shrimp, scallops, fresh Pacific Cod, sea salt French fries, hush puppies, creamy cabbage coleslaw	19.95
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
The Fish Market Trio Blackened Mahi-mahi, cedar-roasted Atlantic salmon, Shang Hai sea scallops, shrimp and andouille jambalaya rice, asparagus	23.95