

EST. 1998

MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

Lunch

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
Our Famous Chesapeake Bay Crab Cake	tartar sauce.....	12.50
Crab, Spinach & Artichoke Dip	a Fish Market favorite	12.95
"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
Salutatuions	Prince Edward Island, Canada	7.95
Malpeque	Prince Edward Island, Canada	8.25
Fanny Bay	Vancouver 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

Sandwiches

Served with creamy cabbage cole slaw and sea salt French fries

Fresh Tuna Melt	Cheddar cheese, tomato, sun-dried tomato basil mayonnaise	9.50
Cheddarburger	Lettuce, tomato, onion, sweet pickle mayo	8.50
Spicy Grilled Chicken	Cheddar cheese, bacon, chipotle mayonnaise	7.95
The Market Fish Sandwich	Beer-battered Pacific Cod, cheddar cheese	10.95
Maryland Crabcake Melt	English muffin, cheddar cheese, lettuce, tomato, and red onion	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, 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 Crème Brûlée	Fresh strawberries, orange shortbread.....	5.50

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.

Market Salads

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	Soy glazed salmon, asian spiced pasta, salad greens, peanuts, scallions, crispy sesame wontons, rice wine vinaigrette	12.95
Pulled Chicken BLT	Chopped egg, red onion, white cheddar, parmesan ranch, garlic toast....	10.95
Grilled Harpoon Shrimp Salad	Bacon, egg, red onion, blue cheese, sweet and sour dressing	11.95
Chicken Caesar	Our classic caesar with grilled marinated chicken breast	9.95
	Fresh grilled salmon or spicy grilled shrimp	10.95

Chef Specialties

Pecan Crusted Mountain Trout	Scallion mashed potatoes, skillet green beans, brown butter sauce	11.95
Island Spiced Tilapia	Jalapeño-banana salsa, sticky rice, broccoli, mango sauce	11.95
Shrimp Americana	Jumbo shrimp, spinach, mushrooms, shellfish butter sauce, over sea salt potatoes	11.95
"House Specialty" Cedar Plank Salmon*	Balsamic eggplant, roasted vegetables, asparagus, portabella relish, goat cheese	12.50
Blue Crab & Jumbo Shrimp Penne	Alfredo cream sauce	12.95
Pacific Cod Fish 'n Chips	Sea salt French fries, hush puppies, creamy cabbage coleslaw	11.95
Ginger Crusted Atlantic Salmon*	Sticky rice, stir-fried vegetables, orange-ginger butter sauce	12.50
Garlic Broiled Shrimp	Scallion mashed potatoes, market vegetables.....	10.95
Chesapeake Bay Jumbo Lump Crab Cake	Our signature recipe, scallion mashed potatoes, sweet corn saute	13.50
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

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