

EST. 1998

## MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

### Lunch

#### Appetizers

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

#### On the Half Shell

**Today's Oyster Selections\*** - 4 oysters per order

<b>Gerrish Island</b>	Gerrish Island, Maine .....	7.50
<b>Salutatuions</b>	Prince Edward Island, Canada .....	7.95
<b>Malpeque</b>	Prince Edward Island, Canada .....	8.25
<b>Fanny Bay</b>	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

<b>Little Neck Clam Chowder</b>	<b>Cup</b> .....	3.95	<b>Bowl</b> .....	4.95
<b>New Orleans Seafood Gumbo</b>	<b>Cup</b> .....	3.95	<b>Bowl</b> .....	4.95
<b>Maine Lobster Bisque</b>	<b>Cup</b> .....	4.95	<b>Bowl</b> .....	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

<b>Fresh Tuna Melt</b>	Cheddar cheese, tomato, sun-dried tomato basil mayonnaise .....	9.50
<b>Cheddarburger</b>	Lettuce, tomato, onion, sweet pickle mayo .....	8.50
<b>Spicy Grilled Chicken</b>	Cheddar cheese, bacon, chipotle mayonnaise .....	7.95
<b>The Market Fish Sandwich</b>	Beer-battered Pacific Cod, cheddar cheese .....	10.95
<b>Maryland Crabcake Melt</b>	English muffin, cheddar cheese, lettuce, tomato, and red onion .....	12.95

#### Desserts

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

<b>Blackened Salmon Spinach Salad</b>	Georgia pecans, red onion, Granny Smith apples, gorgonzola cheese .....	12.95
<b>Buffalo Shrimp Caesar</b>	Spicy buffalo style shrimp, blue cheese caesar salad, chopped celery .....	11.50
<b>Asian Salmon</b>	Soy glazed salmon, asian spiced pasta, salad greens, peanuts, scallions, crispy sesame wontons, rice wine vinaigrette .....	12.95
<b>Pulled Chicken BLT</b>	Chopped egg, red onion, white cheddar, parmesan ranch, garlic toast....	10.95
<b>Grilled Harpoon Shrimp Salad</b>	Bacon, egg, red onion, blue cheese, sweet and sour dressing .....	11.95
<b>Chicken Caesar</b>	Our classic caesar with grilled marinated chicken breast .....	9.95
	Fresh grilled salmon or spicy grilled shrimp .....	10.95

#### Chef Specialties

<b>Pecan Crusted Mountain Trout</b>	Scallion mashed potatoes, skillet green beans, brown butter sauce .....	11.95
<b>Island Spiced Tilapia</b>	Jalapeño-banana salsa, sticky rice, broccoli, mango sauce .....	11.95
<b>Shrimp Americana</b>	Jumbo shrimp, spinach, mushrooms, shellfish butter sauce, over sea salt potatoes .....	11.95
<b>"House Specialty" Cedar Plank Salmon*</b>	Balsamic eggplant, roasted vegetables, asparagus, portabella relish, goat cheese .....	12.50
<b>Blue Crab &amp; Jumbo Shrimp Penne</b>	Alfredo cream sauce .....	12.95
<b>Pacific Cod Fish 'n Chips</b>	Sea salt French fries, hush puppies, creamy cabbage coleslaw .....	11.95
<b>Ginger Crusted Atlantic Salmon*</b>	Sticky rice, stir-fried vegetables, orange-ginger butter sauce .....	12.50
<b>Garlic Broiled Shrimp</b>	Scallion mashed potatoes, market vegetables.....	10.95
<b>Chesapeake Bay Jumbo Lump Crab Cake</b>	Our signature recipe, scallion mashed potatoes, sweet corn saute .....	13.50
<b>Lemon-Pepper Grilled Chicken</b>	Green beans and mushrooms, scallion mashed potatoes, white wine garlic sauce .....	10.50
<b>Shang Hai Seafood Sampler</b>	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.*