

EST.  1998

COLUMBUS FISH MARKET

SEAFOOD RESTAURANT & BAR

Appetizers

- Pan Roasted Wild Blue Mussels** white wine, garlic, tomatoes..... 8.95
- Hoisin Glazed Chicken Wings** blue cheese dipping sauce 7.95
- Kung Pao Fried Calamari** chopped peanuts, zesty dipping sauce 9.95
- Baked Spinach & Artichoke Dip** Old Bay flat bread 9.95
- New Orleans Voodoo BBQ Shrimp** bacon wrapped, sticky rice 8.95
- Seared Hawaiian Ahi Tuna*** sushi rice, apricot ale sauce..... 10.50
- Our Famous Chesapeake Bay Crab Cake** tartar sauce..... 12.50
- Crab, Spinach & Artichoke Dip** a Fish Market favorite..... 12.95
- Louisiana Style Charbroiled Oysters** bayou cajun butter and baguette ...13.95

Raw Bar

- Today's Oyster Selections*** - 4 oysters per order
- Cape Neddick** - Long Island Sound, Connecticut..... 7.95
 - Wellfleet** - Cape Cod, Massachusetts..... 8.25
 - Westport Wilds** - Buzzard's Bay, Massachusetts..... 8.50
 - Olympic Miyagi** - Puget Sound, Washington..... 8.95
- Oyster Samplers** **Large** 2 of each... 15.95 **Small** 1 of each..... 8.50
- Old Bay Peel 'n Eat Shrimp** a little messy, a little spicy 10.95
 - Jumbo Lump Crabmeat Cocktail** crab Louie sauce 11.50
 - Colossal Shrimp Cocktail** horseradish cocktail sauce 13.95
- Mitchell's Raw Bar Sampler for 2*** Blue Point Oysters, jumbo lump crabmeat, cocktail shrimp, Old Bay peel 'n eat shrimp24.95

Soups & Salads

- Little Neck Clam Chowder** **Cup** 4.25 **Bowl** 5.25
 - New Orleans Seafood Gumbo** **Cup** 4.25 **Bowl** 5.25
 - Maine Lobster Bisque** **Cup** 4.95 **Bowl** 5.95
- "Titanic" Wedge of Iceberg**
1000 Island, tomato, egg, bacon..... 5.75
- Our Classic Caesar**
Romaine lettuce, parmesan, garlic croutons 5.95
- The Market's Famous House Salad**
Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppy seed vinaigrette 6.25
- Spinach Salad**
Granny Smith apples, red onion, bacon, goat cheese, spiced pecans, maple-bacon vinaigrette6.50
- Marinated Beefsteak Tomatoes**
Spinach, red onion, crumbled blue cheese, blue cheese dressing..... 6.95
- Blackened Salmon Spinach Salad**
Georgia pecans, red onion, Granny Smith apples, gorgonzola cheese..... 14.95

Steaks & Shellfish

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

- Steak & Shrimp** 10 oz. flat iron steak smothered with shrimp scampi..... 24.50
- Filet Mignon** "Our Finest" 8 oz. filet, béarnaise sauce 28.95
- New York Strip** 14 oz. hand cut, béarnaise sauce 29.95
- Cold Water Rock Lobster Tail**
6 oz. South African lobster tail..... 25.50
- Live Maine Lobster** Steamed & cracked.....per pound/ 26.95
- Alaskan Red King Crab Legs**
Lemon & drawn butterper pound/ 28.95

Extras

Your choice added to any steak or fish

- Oscar Style** smothered with crab and hollandaise4.95
- Sautéed 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**..... 22.50

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

Dinner Menu

TODAY'S WEATHER:

SANTIAGO, CHILE 85° SUNNY • KODIAK, ALASKA 28° CLOUDY • LIMA, PERU 61° CLOUDY
KEY WEST, FLORIDA 77° SUNNY • KONA, HAWAII 80° SUNNY • GEORGE'S BANK 43° CLOUDY

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

Tropical Tilapia Costa Rica.....16.95	Rainbow Trout Boise, Idaho15.95
Pacific Cod Kodiak, Alaska.....16.95	Mahi Mahi Gold Coast, Florida19.95
Atlantic Salmon* Santiago, Chile19.95	King Salmon Tasmania, New Zealand.....24.95
Alaskan Halibut Kodiak, Alaska28.95	Sea Scallops George's Bank.....21.50
Swordfish Nantucket, Massachusetts.....19.95	Yellowfin Tuna* Kona, Hawaii23.95
Black Grouper Key West, Florida.....23.50	Chilean Sea Bass South Georgia Island.....29.95

Chef Specialties

- Garlic Shrimp Scampi**
Angel hair pasta, diced tomato, Tabasco garlic butter sauce, garlic bread 15.50
- Pecan Crusted Mountain Trout**
Scallion mashed potatoes, skillet green beans, brown butter sauce 16.95
- Sam Adams Beer Battered Fish 'n Chips**
Sea salt French fries, hush puppies, creamy cabbage coleslaw 16.95
- Blue Crab & Jumbo Shrimp Penne**
Alfredo creme sauce..... 17.95
- Ginger Crusted Atlantic Salmon***
Sticky rice, stir-fried vegetables, orange-ginger butter sauce 19.95
- Lemon-Pepper Grilled Chicken**
Green beans and mushrooms, scallion mashed potatoes, white wine garlic sauce 16.50
- Beer-Battered Jumbo Gulf Shrimp**
Sea salt French fries, hush puppies, creamy cabbage coleslaw 17.95
- Shrimp and Scallops Americana**
George's Bank sea scallops, jumbo shrimp, spinach and mushrooms, shellfish butter sauce, over sea salt potatoes..... 19.95
- Chesapeake Bay Jumbo Lump Crab Cakes**
Our signature recipe, scallion mashed potatoes, sweet corn sauté..... 23.95
- "House Specialty" Cedar Plank Salmon***
Summer squash, roasted vegetables, asparagus, portabella relish, goat cheese..... 20.95
- Hoisin-Glazed Yellowfin Tuna***
Stir-fried vegetables, sticky rice, wasabi 23.95

Seafood Combinations

- Shrimp, Shrimp, Shrimp**
Garlic-broiled, beer-battered and BBQ bacon-wrapped with cheddar grits, green beans and mushrooms 19.95
- Seafood Combination Platter**
Sam Adams Beer battered-gulf shrimp, scallops, fresh Pacific Cod, sea salt French fries, hush puppies, creamy cabbage coleslaw 20.95
- 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
- Fish Market Trio**
Blackened Tilapia, cedar plank salmon, Shang Hai sea scallops, jambalaya rice with shrimp and andouille, sauteed asparagus..... 23.95