

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

Ask your server about today's oyster selections

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

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 vinaigrette	6.50	
Marinated Beefsteak Tomatoes Spinach, red onion, crumbled blue cheese, blue cheese dressing.....	6.95	

Sandwiches

All sandwiches served with creamy cabbage cole slaw and fries

Grilled Chicken BLT Toasted ciabatta bread, garlic mayonnaise, shoestring sweet potato fries	8.50
Cheddarburger Lettuce, tomato, onion, sweet pickle mayonnaise, sea salt French fries	8.95
Blackened Fish Sandwich Tropical tilapia, lettuce, tomato, shoestring sweet potato fries	9.50
Fresh Yellowfin Tuna Melt Cheddar cheese, tomato, sun-dried tomato basil mayo, sea salt French fries.....	9.95
Pacific “Codwich” Sam Adams beer-battered, cheddar cheese, cole slaw, sea salt French fries	10.95
Maryland Crabcake Sandwich English muffin, cheddar cheese, lettuce, tomato, red onion, sea salt French fries.....	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	5.95
Vanilla Bean Cream Brulee Fresh strawberries, orange shortbread	5.50

Lunch 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

Inspired by our Chef's

From the Kitchen

From the Bar

Each day our chef's prepare both an entree and beverage feature that highlighting the freshest seafood and seasonal ingredients available to us.

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.....	11.95	Rainbow Trout Boise, Idaho	11.95
Pacific Cod Kodiak, Alaska.....	11.95	Mahi Mahi Gold Coast, Florida	11.95
Atlantic Salmon* Santiago, Chile	12.95	King Salmon* Tasmania, New Zealand.....	16.95
Alaskan Halibut Kodiak, Alaska	17.95	Sea Scallops George's Bank.....	13.50
Black Grouper Key West, Florida.....	13.95	Yellowfin Tuna* Kona, Hawaii	14.50
Swordfish Key West, Florida.....	12.95	Chilean Sea Bass South Georgia Island.....	18.95

Chef Specialties

Garlic Shrimp Scampi Angel hair pasta, diced tomato, Tabasco garlic butter sauce, garlic cheese bread.....	10.95
Pecan Crusted Mountain Trout Scallion mashed potatoes, skillet green beans, brown butter sauce	11.95
Sam Adams Beer Battered Fish 'n Chips Sea salt French fries, hush puppies, creamy cabbage coleslaw	12.50
“House Specialty” Cedar Plank Salmon* Summer squash, roasted vegetables, asparagus, portabella relish, goat cheese.....	12.95
Shang Hai Seafood Sampler Fresh Atlantic salmon, scallops and shrimp, sticky rice, spinach, rice wine soy sauce	13.95
Ginger Crusted Atlantic Salmon* Sticky rice, stir-fried vegetables, orange-ginger butter sauce	12.95
Shrimp Americana Jumbo shrimp, spinach and mushrooms, shellfish butter sauce, served over sea salt baked potatoes.....	11.95
Lemon-Pepper Grilled Chicken Green beans and mushrooms, scallion mashed potatoes, white wine garlic sauce	10.50
Chesapeake Bay Jumbo Lump Crab Cake Our signature recipe, scallion mashed potatoes, sweet corn sauté.....	13.50

Market Salads

Chicken Caesar Our classic caesar with grilled marinated chicken breast.....	9.95
Fresh grilled salmon or spicy grilled shrimp.....	10.95
Grilled Harpoon Shrimp Bacon, egg, red onion, blue cheese, sweet and sour dressing	11.95
Pulled Chicken Salad Chopped egg, red onion, white cheddar, parmesan ranch, garlic toast.....	10.95
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

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