



### Hot Appetizers

#### Pan Roasted Wild Blue Mussels

White wine garlic sauce, diced tomato, garlic croutons

*\$2.00 per guest*

#### Kung Pao Calamari

Served with chopped peanuts and zesty dipping sauce

*\$2.25 per guest*

#### Baked Spinach & Artichoke Dip

Served with Old Bay flat bread

*\$2.00 per guest*

#### New Orleans Voodoo BBQ Shrimp

Bacon wrapped gulf shrimp served with sweet sticky rice

*\$1.75 each*

#### Grilled Portabella Bruschetta

Sourdough bread, portabella mushrooms,  
goat cheese, sun-dried tomatoes

*\$2.00 per guest*

#### Crab, Spinach & Artichoke Dip

Served with Old Bay flat bread

*\$3.00 per guest*

#### Mini Chesapeake Bay Crab Cakes

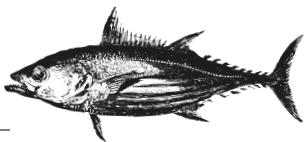
Served with tartar sauce and sweet corn sauté

*\$3.25 each*

#### “Classic” Oysters Rockefeller

Spinach, bacon, béarnaise

*\$3.00 each*





### Cold Appetizers

#### Colossal Cocktail Shrimp

Served with horseradish cocktail sauce

*\$3.50 each*

#### Seared Hawaiian Ahi Tuna

Sesame crackers, sushi rice, apricot ale sauce

*\$3.25 per guest*

#### Old Bay Peel 'n Eat Shrimp

A little spicy, with horseradish cocktail sauce

*\$2.25 per guest*

#### Crudite of Fresh Vegetables

With creamy ranch and blue cheese dip

*\$1.75 per guest*

#### Cheese and Fruit Board

Selection of Domestic cheese and fresh fruit

*\$2.25 per guest*

### Half Shell Appetizers

#### Daily Oyster Selections

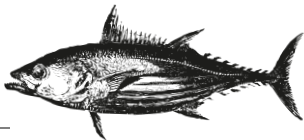
Any combination of oysters from our daily selection,  
horseradish and cocktail sauce

*\$2.25 each*

#### Mitchell's Raw Bar Sampler

Blue Point Oyster, cocktail shrimp, jumbo lump crabmeat,  
Old Bay peel'n eat shrimp, all the condiments

*\$12.00 per guest*





## Port Lunch

*Cup of Signature Soup or Fresh Salad (Select one)*

### Little Neck Clam Chowder

New England's favorite

### Maine Lobster Bisque

Maine lobster, tomatoes, cream, garlic, and sherry

### The Market's Famous House Salad

Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppyseed vinaigrette

### Classic Caesar Salad

Romaine lettuce, Parmesan cheese, garlic croutons

*Market Salad, Fresh Catch or Chef's Specialties (Select one)*

### Blackened Salmon Salad

Georgia pecans, red onion, Granny Smith apples, gorgonzola cheese

### Fresh Grilled Seasonal Fish

Sweet shallot butter, scallion mashed potatoes, fresh market vegetables

### Tabasco Garlic Shrimp

Angel hair pasta, diced tomato, Tabasco garlic butter sauce, garlic cheese bread

### Pumpkin Seed Crusted Tilapia

Sautéed zucchini and spaghetti squash, apple-sweet potato cream sauce

### Lemon Pepper Chicken

Green beans and mushrooms, scallion mashed potatoes, white wine garlic sauce

### *Complimentary Beverages*

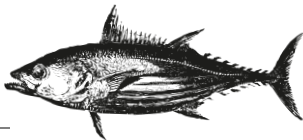
Coffee, Tea, Soft Drinks

**\$16.95 per guest**

*plus sales tax and gratuity*

Add Florida Key Lime Pie

for \$5.95 per guest.





### Starboard Lunch

*Cup of Signature Soup or Fresh Salad (Select one)*

#### Little Neck Clam Chowder

New England's favorite

#### Maine Lobster Bisque

Maine lobster, tomatoes, cream, garlic, and sherry

#### The Market's Famous House Salad

Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppyseed vinaigrette

#### Classic Caesar Salad

Romaine lettuce, Parmesan cheese, garlic croutons

*Fresh Catch or Chef's Specialties (Select one)*

#### "House Specialty" Cedar Plank Salmon

Balsamic eggplant, roasted vegetables, asparagus, portabella relish, goat cheese

#### Chesapeake Bay Crab Jumbo Lump Cake

Our signature recipe, scallion mashed potatoes, sweet corn sauté

#### Shang Hai Seafood Sampler

Fresh Atlantic salmon, scallops and shrimp, sticky rice, spinach, rice wine soy sauce

#### Lemon Pepper Grilled Chicken

Green beans and mushrooms, scallion mashed potatoes, white wine garlic sauce

#### *Complimentary Beverages*

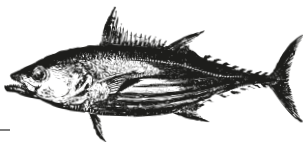
Coffee, Tea, Soft Drinks

**\$18.95 per guest**

*plus sales tax and gratuity*

Add Florida Key Lime Pie

for \$5.95 per guest.





## Port Dinner

*Bowl of Signature Soup or Fresh Salad (Select one)*

### Little Neck Clam Chowder

New England's favorite

### Maine Lobster Bisque

Maine lobster, tomatoes, cream, garlic, and sherry

### The Market's Famous House Salad

Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppyseed vinaigrette

### Classic Caesar Salad

Romaine lettuce, Parmesan cheese, garlic croutons

*Fresh Catch or Chef's Specialty (Select one)*

### Fresh Grilled Atlantic Salmon

Sweet shallot butter, scallion mashed potatoes, fresh market vegetables

### Tabasco Garlic Shrimp

Angel hair pasta, diced tomato, Tabasco garlic butter sauce, garlic cheese bread

### Pumpkin Seed Crusted Tilapia

Sautéed zucchini and spaghetti squash, apple-sweet potato cream sauce

### Lemon Pepper Grilled Chicken

Green beans and mushrooms, scallion mashed potatoes, white wine garlic sauce

### *Dessert*

### Florida Key Lime Pie

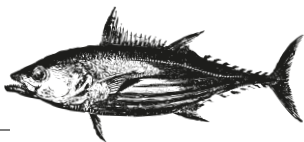
The Fish Market Classic, macadamia nut crust

### *Complimentary Beverages*

Coffee, Tea, Soft Drinks

**\$28.95 per guest**

*plus sales tax and gratuity*





### Starboard Dinner

*Bowl of Signature Soup or Fresh Salad (Select one)*

#### Little Neck Clam Chowder

New England's favorite

#### Maine Lobster Bisque

Maine lobster, tomatoes, cream, garlic, and sherry

#### The Market's Famous House Salad

Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppyseed vinaigrette

#### Classic Caesar Salad

Romaine lettuce, Parmesan cheese, garlic croutons

*Fresh Catch or Chef's Specialty (Select one)*

#### Fresh Grilled Seasonal Fish

Sweet shallot butter, scallion mashed potatoes, fresh market vegetables

#### "House Specialty" Cedar Plank Salmon

Balsamic eggplant, roasted vegetables, asparagus, portabella relish, goat cheese

#### Steak & Shrimp

10 oz. Flat Iron steak smothered with shrimp scampi

#### Lemon Pepper Chicken

Green beans and mushrooms, scallion mashed potatoes, white wine garlic sauce

#### *Dessert*

#### Florida Key Lime Pie

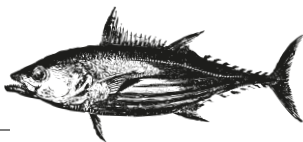
The Fish Market Classic, macadamia nut crust

#### *Complimentary Beverages*

Coffee, Tea, Soft Drinks

**\$34.95 per guest**

*plus sales tax and gratuity*





## Stern Dinner

*Bowl of Signature Soup or Fresh Salad (Select one)*

### Little Neck Clam Chowder

New England's favorite

### Maine Lobster Bisque

Maine lobster, tomatoes, cream, garlic, and sherry

### The Market's Famous House Salad

Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppyseed vinaigrette

### Classic Caesar Salad

Romaine lettuce, Parmesan cheese, garlic croutons

*Fresh Catch or Chef's Specialty (Select one)*

### Fresh Broiled Chilean Sea Bass

Sweet shallot butter, scallion mashed potatoes, fresh market vegetables

### "House Specialty" Cedar Plank Salmon

Balsamic eggplant, roasted vegetables, asparagus, portabella relish, goat cheese

### Chesapeake Bay Jumbo Lump Crab Cakes

Our signature recipe, scallion mashed potatoes, sweet corn sauté

### Our Finest Filet Mignon

Sea salt baked potato and asparagus

### *Dessert*

### Florida Key Lime Pie

The Fish Market Classic, macadamia nut crust

### *Complimentary Beverages*

Coffee, Tea, Soft Drinks

**\$39.95 per guest**

*plus sales tax and gratuity*

