



# FISH HOUSE MENU



<b>Fresh Oysters on the Half Shell</b> [gf]	<b>Market Price</b>
Shaved Ice, Lemon, Mignonette, Cocktail Sauce & Horseradish	
<b>Smoked Trout Rilletes</b> [gf available]	18
Grilled Flatbread, Spicy Greens, Capers, Radish	
<b>Shrimp Cocktail</b> [gf]	18
5 Shrimp, Cocktail Sauce, Pickled Vegetables	
<b>Basil-Wrapped Shrimp</b>	18
Apricot Curry, Madras Curry	
<b>Crispy Scallops</b>	20
Lemon Aioli, Cocktail Sauce	
<b>Crab Cakes</b>	22
Corn Relish, Avocado Mousse, Lemon Aioli	
<b>Fisherman's Stew</b> [gf available]	<b>Half-Order 20   Full-Order 40</b>
Seafood, Shellfish, Tomato, Saffron, Potato, Avocado, Grilled Flatbread	
<b>Black Mussels</b> [gf]	<b>Half-Pound 20   Full-Pound 40</b>
Club Fries, Garlic, Shallots, White Wine, Tomatoes, Herbs, Lemon	
<b>Grilled Branzino</b> [gf]	40
Fingerling Potatoes, Spinach, Lemon-Caper Butter Sauce, Herb Salad	
<b>Pan-Roasted Grouper</b>	40
Corn Flan, Green Beans, Red Pepper-Coconut Coulis	

## SOUPS & SALADS

<b>French Onion Soup Gratinée</b> [gf available]	16
Herb Crouton, Comté Cheese	
<b>Butternut Squash Soup</b> [gf]	15
Port Wine Glace	
<b>Classic Caesar Salad</b> [gf available]	14
Croutons, Parmesan Cheese	
Add Crispy Scallops or Grilled Shrimp	10
<b>Tossed Garden Salad</b> [gf]	16
Shaved Market Vegetables, Mixed Greens, Champagne Tarragon Vinaigrette	
<b>Poached Endive &amp; Leek Salad</b>	20
Honey-Walnut Butter Filled Fried Pear, Roquefort, Champagne Tarragon Vinaigrette	

*An automatic 20% gratuity may be added to split checks or tables of 6 guests or more.*

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of foodborne illness; notify your server of any allergies.*