

FISH RESTAURANT + BAR

Summer Restaurant Weeks

August 20th – September 2nd 2018

- Lunch \$22.18 -



Choose one from each course:

First Course

English Pea & Roasted Garlic Soup (v)

crispy leeks & evoo

Swordfish Lettuce Wraps (2)

cabbage slaw, ginger peanut sauce

Harissa Spiced P.E.I. Mussels

chorizo, shallots & toasted crostini

Second Course

Panko Crusted Oyster Club

crispy bacon, lettuce, tomato, horseradish remoulade

brioche toast, old bay house made frites

Mediterranean Salad w/ Pan Seared Salmon

quinoa, falafel, red onion, kalamata olives, cucumber,

tomatoes, feta cheese, sherry wine vinaigrette

Seafood Linguine

bay scallops, shrimp, asparagus, sun-dried tomato,

basil pesto w/panko

F.I.S.H & Chips

cabbage slaw, malt vinegar beurre blanc

Chicken Paillard

lightly breaded w/ artisan greens, tomatoes, red onion,

shaved grana padana, lemon-lime vinaigrette

FISH RESTAURANT + BAR

Summer Restaurant Weeks
August 20th – September 2nd 2018
- Dinner - \$38.18



First Course

(choose one)

Shaved Brussels Sprouts Salad

grana padana, hazelnuts, light truffle vinaigrette

English Pea & Roasted Garlic Soup

crispy leeks, & evoo

Swordfish Lettuce Wraps (2)

cabbage slaw, ginger peanut sauce

Harissa Spiced P.E.I. Mussels

chorizo, shallots & toasted crostini

Second Course

(choose one)

Black Sesame Rice Cracker Crusted

Yellowfin Tuna

baby bok choy, jasmine rice, hawaiian smoked teriyaki

Pan Seared Hawaiian Mahi Mahi

haricot vert, mashed potatoes, lemon-caper reduction

Seafood Linguine

bay scallops, shrimp, asparagus, sun-dried tomato

basil pesto w/ panko

Chicken Paillard

lightly breaded w/ artisan greens, tomatoes, red onion,

shaved grana padana, lemon-lime vinaigrette

F.I.S.H & Chips

house made frites, cabbage slaw, malt vinegar

Third Course

Graham Cracker Crusted Key Lime Pie

Or

Choice of Ice Cream

(vanilla, chocolate, or pistachio)