

RESTAURANT WEEK
DINNER \$40.21

February 15th - February 28th 2021

First Course: Choice of

SHAVED BRUSSELS SPROUTS SALAD

grana padana / hazelnuts / light truffle vinaigrette

SOUP OF THE DAY

Chef's soup of the day

MUSSELS WITH CHORIZO

Salsa Verde Cream Sauce

Mini fish Tacos

*chatham cod / jalapeno / cabbage slaw / mango /
avocado / salsa verde*

Second Course: Choice of

TUNA POKE BOWL

*yellowfin tuna / jasmine rice / cucumbers / avocado /
scallions / ginger / sesame seeds / sriracha remoulade*

PAN SEARED SALMON

*roasted vegetables / truffle mashed potatoes / champagne
burre blanc*

SEAFOOD FETTUCCINE

*shrimp / bay scallops / clams / calamari / fresh tomatoes /
capers / cherry peppers sauce*

CITRON VERT CHICKEN

lemon-ginger rice / broccoli / lime sauce

Dessert

Dessert of the Day

Sorry No Substitutions



F·I·S·H·

RESTAURANT + BAR

RESTAURANT WEEK
LUNCH \$20.21

February 15th - February 28th 2021

First Course: Choice of

SHAVED BRUSSELS SPROUTS SALAD

grana padana / hazelnuts / light truffle vinaigrette

SOUP OF THE DAY

Chef's soup of the day

MUSSELS WITH CHORIZO

Salsa Verde Cream Sauce

Second Course: Choice of

GRILLED CHICKEN SANDWICH

grilled zucchini / roasted peppers / white cheddar cheese / arugula / pesto mayo

MOROCCAN BUDDHA BOWL

lentils / lemon-ginger rice / falafel / cauliflower / harissa spiced chick peas / mint yogurt tahini

SEAFOOD FETTUCCINE

shrimp / bay scallops / clams / calamari / fresh tomatoes / capers / cherry peppers sauce

CHATHAM COD F.I.S.H. & CHIPS

fries / cabbage slaw / malt vinegar / lemon aioli

Wine

Selected Wines (additional \$6 per glass)

Sorry No Substitutions

F·I·S·H·

RESTAURANT + BAR