

Restaurant Weeks

Lunch

August 18th to September 1st, 2025

\$20.00

First Course

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons

Salsa Verde Mussels

Spanish Chorizo, Touch of Cream, Salsa Verde

Shrimp Egg Rolls (2pc) *

*Tomatoes, Zucchini, Onions, Jalapenos, White Cheddar Cheese,
Salsa Verde*

Soup of the Day

Pork Belly Lollipops *

Second Course

Chicken Sandwich*

*Grilled Chicken, Roasted Peppers, Zucchini,
White Cheddar Cheese, Arugula, Pesto Mayo, Fries*

Blackened Salmon over Pear Salad*

*Arugula, Butternut Squash, Cranberries, Caramelized Walnuts,
Lime Vinaigrette*

Seafood Linguine*

*Clams, Mussels, Shrimp, Crispy Calamari, Cherry Peppers,
Tomato Sauce*

Shrimp Burger*

Tomatoes, Cucumber, Lettuce, Chipotle Mayo, Fries

Spicy Yellowfin Tuna Poke Bowl *

*Cucumbers, Avocado, Scallions, Ginger, Jasmine Rice,
Sesame Seeds, Sriracha Remoulade*

House Wine: (add \$6 Each)

Pinot Grigio/ Chardonnay/ Sauvignon Blanc/ Prosecco

Cabernet Sauvignon/ Pinot Noir/ Rosé

(Food & Drink Menu No Substitutions, Menu Subject to Change)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

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RESTAURANT + BAR

Restaurant Weeks

Dinner

August 18th to September 1st, 2025

\$45.00

First Course

Salsa Verde Mussels

Spanish Chorizo, Touch of Cream, Salsa Verde

Shrimp Egg Rolls (2pc) *

*Tomatoes, Zucchini, Onions, Jalapenos,
White Cheddar Cheese, Salsa Verde*

Soup of The Day

Mango & Spinach Salad

*Radicchio, Arugula, Almonds, Feta Cheese,
Lemon Vinaigrette*

Mini Fish Tacos (2 pc)*

Cabbage Slaw, Mango Salsa, Habanero Aioli

Second Course

Chicken Paillard with Mozzarella*

Tomato, Jalapeños, Onions, Cucumbers, Lemon Dressing

Spicy Yellowfin Tuna Poke Bowl*

*Cucumbers, Avocado, Scallions, Ginger, Jasmine Rice,
Sesame Seeds, Sriracha Remoulade*

Seafood Linguine*

*Clams, Mussels, Shrimp, Crispy Calamari, Cherry Peppers,
Tomato Sauce*

Grilled Salmon*

*Roasted Vegetables, Mashed Potatoes,
Champagne Beurre Blanc*

New York Strip Steak 10 oz*

Broccoli, Mashed Potatoes, Mushroom Demi-Glaze

Dessert

Dessert of the day

Flavored Margaritas (add \$10 Each)

Passion Fruit/ Blackberry/ Strawberry/ Classic

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CERTAIN MEDICAL CONDITIONS.

F·I·S·H·

RESTAURANT + BAR