

Winter Restaurant Weeks

Lunch

February 17th to March 2nd, 2025

\$20.00

First Course

Salmon Lettuce Wraps (2)

Cabbage Slaw, Sriracha Aioli

Salsa Verde Mussels

Spanish Chorizo, Touch of Cream, Salsa Verde

Chicken Kabobs (2pc)

Marinated in Ginger, Garlic, and Teriyaki.

Onions, Bell Peppers, Habanero Aioli Dip

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, Chopped Scallops, Cherry Peppers,

Tomato Sauce

Fried Fish Sandwich

Cabbage Slaw, Pickle, Old Bay Remoulade, French Fries

Spicy Yellowfin Tuna Poke Bowl

Avocado, Cucumbers, Scallions, Ginger, Jasmine Rice,

Sesame Seeds, Sriracha Remoulade

House Wine: (additional \$6 Each)

Pinot Grigio/ Chardonnay/ Sauvignon Blanc/ Prosecco

Cabernet Sauvignon/ Pinot Noir/ Rosé

(Sorry, no substitutions)

F·I·S·H·

RESTAURANT + BAR

Winter Restaurant Weeks

Dinner

February 17th to March 2nd, 2025

\$45.00

First Course

Salsa Verde Mussels

Spanish Chorizo, Touch of Cream, Salsa Verde

Chicken Kabobs (2pc)

Marinated in Ginger, Garlic, and Teriyaki.

Onions, Bell Peppers, Habanero Aioli Dip

Soup of The Day

Mango & Spinach Salad

Radicchio, Arugula, Almonds, Feta Cheese,

Lemon Vinaigrette

Mini fish tacos (2 pc)

Cabbage slaw, salsa mango, habanero aioli.

Second Course

Cajun Shrimp

Cajun rubbed shrimp, paprika spiced bay scallops, Jasmine rice, celery, tomato, Louisiana Creole sauce

Spicy Yellowfin Tuna Poke Bowl

Cucumbers, Avocado, Scallions, Ginger, Jasmine Rice,

Sesame Seeds, Sriracha Remoulade

Seafood Linguine

Clams, Mussels, Shrimp, Chopped Scallops, Cherry Peppers

Tomato Sauce

Grilled salmon

Roasted Vegetables, Mashed Potatoes,

Champagne Beurre Blank Sauce.

New York Strip Steak 10 oz

Green Beans, Mashed Potatoes, Mushroom Demi-Glaze

Dessert

Dessert of the day

Flavored Margaritas (\$10 Each)

Passion Fruit/ Blackberry/ Strawberry/ Classic

(Sorry, no substitutions)

F·I·S·H·

RESTAURANT + BAR