

MARCH MENU

11:30 - 3:00 • 4:30 - CL

PARTIES OF 1 TO 4

CLOSED MONDAYS

5 OR MORE, GO NEXT DOOR

FISH BAR

RAW

- TARTARE • Kalamata olives, red pepper, mint 8
- CEVICHE • Pineapple, avocado, cucumber, serrano chile, cilantro, basil, lime 6
- CARPACCIO • Capers, arugula, fennel, egg 7

SHELLS

- RAW OYSTERS (6 ea.) 15
Never had an oyster? Have one on us!
- RAW CLAMS (6 ea.) 12
Never had a clam? Have one on us!
- SHRIMP COCKTAIL (6 ea.) 8
- JUMBO LUMP CRAB COCKTAIL (3 oz.) 14

SALAD

- A LITTLE SALAD • Lettuce, tomato, cucumber, red onion, olive, egg 4
- SEAFOOD COBB • Shrimp, crab, calamari & salmon • cucumber, tomato, red onion, olive, avocado, egg & bacon • lemon vinaigrette 15
- ICEBERG • Crispy calamari, blue cheese dressing 7

A la PLANCHA

- CALAMARI • Cracked black pepper, preserved lemon, virgin olive oil 7
- OCTOPUS • Fennel, chili 7
- TODAY'S CATCH MKT

SOUP

- GUMBO • Blue crab, andouille 6
- CLAM CHOWDER • New England style 6
- BISQUE • Lobster, sweet corn 6

FRIED

(1/4 lb. raw, lightly breaded)

- EASTERN BELLY CLAMS • Tartar sauce 9
- ROCK SHRIMP • Hot sriracha chili
Wet or dry 7
- TAIL-ON SHRIMP • "Shrimp house" style 7
- CALAMARI • "Federal Hill" style 6

On a BUN

- CODFISH • Tartar sauce, lettuce, tomato, American cheese 7
- OYSTER PO' BOY • Remoulade, spicy slaw 8
- MAINE LOBSTER ROLL • Celery mayo MKT
- CRABBY PATTY • Old bay mayo, lettuce, tomato, red onion 11

On the SIDE

- TATER TOTS 2
- GARLIC BREAD 2
- FRIED LEMON, ONION & JALAPENO 4
- No fish for you* B.L.T. • Avocado, egg 6

FRESHLY BAKED PIE • \$3 a slice | \$10 a pie

Fish Bar is proud to serve sustainable, wild caught & responsibly farmed seafood