

# 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

# FROM BRUSSELS WITH LOVE

*300 ML pours*

## BRASSERIE DUPONT

### SAISON DUPONT, FARMHOUSE ALE

**Tourpes-Leuze, Belgium • 6.5% ABV**..... 8

Belgian yeast, earthy funk, light fruitiness, high carbonation. The quintessential saison from which all are modeled.

## BRASSERIE LEFEBVRE

### BLANCHE DE BRUXELLES, WITBIER

**Quenast, Belgium • 4.5%**..... 5.5

Unfiltered, orange peel, coriander, slight yeast piercing. Made in homage to the Brussel's landmark, Manneken Pis.

## 12 OZ. BOTTLE GREAT DEIVIDE BREWING

### HADES, BELGIAN GOLDEN ALE

**Denver, Colorado 7.8% ABV**..... 6.5

Bready, yeasty, spicy up front, grassy finish. Much more pleasant than the Greek god of the underworld.

## GOOSE ISLAND BEER CO.

### MATILDA, BELGIAN PALE

**Chicago, IL • 7.0% ABV**..... 6

Dark orange, fruit forward, subdued sweetness, slight licorice. All due to the complexities of Brettanomyces, or wild yeast.

## DE LEYERTH BROUWERIJE

### URTHEL HOP-IT, BELGIAN IPA

**Ruiselde, Belgium • 9.5% ABV**..... 9

Very hoppy, intoxicatingly bitter, curiously well balanced. From a female Brewmaster - the original Belgian IPA.

## BREWERY OMMEGANG

### TRAPPIST-STYLE ABBEY ALE

**Cooperstown, New York • 8.5% ABV**..... 4.5

Fig, toffee, honey, dark dried fruit. Plum and caramel too. Inspired by the brewing practices of the Belgian Trappist monks.

## AND FRIENDS...

## 300 ML POUR NORTH COAST BREWING

### SCRIMSHAW, GERMAN PILSENER

**Fort Bragg, California • 4.4% ABV**..... 4.5

Subtle hop character, crisp palate & dry finish. Named for the delicate engravings popularized by 19th century seafarers.

## 12 OZ. CAN PABST BREWING CO.

### PABST BLUE RIBBON, LAGER

**Woodridge, Illinois • 4.7 ABV%**..... 2

THE American-style lager. Earned it's name after winning "World's Best" at the 1893 Columbian Exposition in Chicago.

## SEA SIPPERS

*1.5 oz. Spirits*

### #2 TEA

It's iced tea and weed...Relax, I'm talkin' 'bout my bro Jeremiah Weed. He's brewin' southern love at 70 proof and we're dressin' it up!..... 5

### #3 OLD SCHOOL

Never been to Cabo, but they say it's grand. Either way, a J.C. Paloma doesn't suck. Grapefruit, lime, sprite, whatever..... 5

### #4 PUNCH

2 rums, pineapple and the Velvet Falernum, John Taylor's sugar cane delight!..... 6

### #5 NEGRONI BALONEY

I never actually had a drink with Churchill, but if I had, I'd have a chilled glass of Aperol with his Tanqueray and perhaps we both might have made history..... 6

### #6 PINEAPPLE

Cachaca mi Irmao, I wonder if they drink Manhattan's in Rio..... 6

### #7 SONJA DOES SICILY

...but she's not bitter. The Campari's from Milan, but she loves the beach. The buzz rises with Ketel OJ..... 6

## GRAPE JUICE

## HOOKED!, RIESLING

*A lively & fruity Kabinett*

Germany, 2008..... 7

## TWIN ISLANDS, SAUV. BLANC

*Crisp & Dry*

New Zealand, 2009..... 7