

FISH HOUSE

WINTER 2021

STARTERS

1900 BARKER BREAD

butter, sea salt... \$5

CLAM CHOWDER |GF|

clams, bacon, potatoes, corn
cup... \$6 | bowl... \$11

LOCAL BUTTERLEAF CAESAR |GF*|

sunflower seed gremolata\$9

KOREAN STEAK LETTUCE WRAPS |DF|

house pickles, two sisters greens, 6 minute egg...\$12

PECORINO ROMANO & APERITIVO |GF|

2oz Cocchi Americano Aperitif wine, poached pear,
pecans... \$18

MUSSELS & TOAST |GF*| |DF*|

leeks, dry vermouth, butter, thyme, garlic... \$14

AHI TUNA NACHOS* |DF|

crispy wontons, avocado, spicy mayo, slaw,
soy caramel, sesame... \$15

CRAB CAKES |DF|

pickled carrot & celery, harissa mayo... \$15

CALAMARI

cornmeal dredged, chili sauce ...\$9

BANG BANG SHRIMP

coriander slaw, lime... \$14

SCALLOPED POTATO GRATIN |GF|

turnips, gruyere....\$9

CHARRED BROCCOLINI |GF|DF|

dijon sherry vinaigrette, spicy almonds...\$9

ENTREES

SALMON PASTRAMI REUBEN

caraway slaw, russian dressing, gruyere... \$16

LOBSTER ROLL

lobster salad, brioche roll, pickled red onions, fries... \$16

SAVOURY CLAM PASTA |DF*|

fresh fettuccine pasta, white wine, fresno chili, garlic cream....\$19

SEARED SALMON |GF|DF|

green curried cauliflower, puffed rice, coconut milk, lime.... \$26

CAST IRON HANGER STEAK* |GF|DF|

smoked romesco, rainbow carrots, cured egg yolk... \$33

MASS FISH & CHIPS

alaskan cod, tartar sauce, fries... half \$9 | full \$15

PAELLA |GF|DF|

shrimp, clams, mussels, saffron rice, lemon aioli, herbs \$34

RAW BAR

SNOW CRAB |GF|DF*|

½ pound steamed or chilled, lemon, drawn butter... \$18

COCKTAIL SHRIMP |GF|DF|

large shrimp, cocktail sauce, lemon... \$14

LOBSTER TAIL |GF|DF*|

steamed, lemon, drawn butter... \$20

LOW TIDE* |GF|DF*|

four oysters, 1/2 lb cocktail shrimp, 1/2 snow crab... \$36

HIGH TIDE* |GF|DF*|

eight oysters, full lb cocktail shrimp, full lb snow crab,
lobster tail... \$78

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.