

FISHHOUSE

SOUP / SALAD

NEW ENGLAND CLAM CHOWDER

Our version of the classic made daily, with bacon & cream
Cup-\$6.5 Bowl-\$7.5 Breadbowl-\$9.5

CAESAR SALAD

Crisp Hearts of Romaine lettuce, house made Caesar dressing, fresh baked croutons & fresh Parmesan cheese- \$8 Add Chicken +7

BEET SALAD

Diced red & gold beets, with butter lettuce and arugula, roasted almonds, mango, and basil infused olive oil- \$12 Add Salmon +10

RAW BAR

AHI POKE

Fresh Tuna in citrus sesame ponzu with local avocado, Pacific Rim slaw, & seaweed salad. Served with taro & wonton chips onside- \$18

ROCKFISH CEVICHE

Local Rockfish cured in lemon juice with our homemade pico de gallo salsa, toss in avocado & served with crispy tortilla chips- \$13

FRESH SEAFOOD

GRILLED OCTOPUS

Grilled Pacific Octopus, with guajillo chili sauce, roasted potatoes, sauteed broccolini, & caper beurre blanc- \$24

SPICY SEAFOOD PASTA

Shrimp, scallops & fresh fish tossed in our marinara cream sauce, sprinkled with parmesan cheese & garlic bread- \$26

SESAME WONTON CRUSTED MAHI MAHI

Fresh Mahi Mahi rolled in sesame seeds & crispy wontons, served with pineapple-fried rice & sautéed market vegetables, served with roasted red pepper beurre blanc- \$26

SEARED AHI TUNA

Fresh Ahi dusted with sesame seeds, grilled rare, served with white rice & fresh stir fry market vegetables. Soy sauce & wasabi cream onside- \$28

GRILLED SKUNA BAY SALMON

Salmon is grilled, basted with citrus butter, & served with garlic-chive mashed potatoes & seasonal market vegetables- \$27

MACADAMIA NUT SEA BASS

Local White Sea Bass & roasted macadamia nuts. Topped with lemon beurre blanc, served with rice & sautéed sugar snap peas- \$28

PETRALE SOLE

Delicious Sole filets dusted in seasoned flour & sautéed in olive oil & topped with a lemon-caper butter sauce. Served with roasted potatoes & sautéed spinach- \$25

SHAREABLE

LOBSTER MACARONI AND CHEESE

Fresh Maine lobster & macaroni pasta blended with our three-cheese sauce topped with panko breadcrumbs- \$19

FRIED SEAFOOD COMBO

Crispy fried fish, shrimp, & calamari, with french fries & coleslaw, served with cocktail & tartar sauce- \$18

SEAFOOD COCKTAIL

Shrimp, octopus, and scallops. mixed with fresh avocado, tomato, jalapeno, and cilantro, served with traditional saltine crackers- \$16

COCONUT SHRIMP

Jumbo Shrimp rolled in coconut, fried & served with a pineapple-cherry dipping sauce- \$15

FRIED CALAMARI

Lightly breaded & quickly fried, garnished with Pacific Rim slaw, cocktail sauce & chipotle aioli- \$13

CAULIFLOWER FRITO MISTO

Cauliflower breaded in panko crumbs, flash fried & tossed in a sweet Thai chili sauce - \$12

REST OF THE BEST

FISH, SHRIMP OR LOBSTER TACOS

Your choice sautéed with black beans, pico de gallo, & garlic. Served on two warm corn tortillas with fresh cabbage & avocado. Topped with our homemade taco sauce.

Fish or Shrimp- \$15 Lobster- \$19

SHRIMP STIR-FRY

Fresh jumbo prawns sautéed with bell peppers, onions, broccoli, zucchini, roasted peanuts, & teriyaki sauce. Served over a bed of rice- \$16

FISH OR SHRIMP AND CHIPS

Your choice of Atlantic cod or Pacific shrimp, beer battered & fried golden brown, served with French Fries & coleslaw- \$15

FISHHOUSE CHEESEBURGER

1/2 lb. Harris Ranch beef patty, with cheddar cheese, avocado, lettuce, tomato, red onion & a pickle. Served with house french fries- \$17

HAWAIIAN CHICKEN SANDWICH

Grilled chicken, pineapple, bacon, mixed greens, & avocado on a brioche bun. Served with BBQ sauce & house french fries- \$15

STEAK AND GRILLED PRAWNS

6-oz Sirloin Harris Ranch Certified Angus cut, served with grilled prawns, garlic-chive mashed potatoes & fresh market vegetables- \$32

BABY BACK RIBS

Pork ribs that are slow cooked & basted with sweet & tangy barbeque sauce, served with French fries & seasonal market vegetables.
Half Rack - \$22 Full Rack - \$30