

PALO ALTO  
3150 EL CAMINO REAL  
(650) 493-8862

WEDNESDAY  
MAY 24TH  
DINNER MENU



### Chowder

	CUP	BOWL
NEW ENGLAND (white)	5.95	7.50
MANHATTAN (red)	5.95	7.50

### Sashimi and Sushi

#### SASHIMI OR ICHIBAN OF:

JAPANESE HAMACHI *	15.75
PACIFIC AHI *	13.95
CALIFORNIA ROLL <i>avocado, cucumber, surimi</i>	9.50
SPICY TUNA ROLL * <i>sweet eel sauce, sriracha, tobiko (fish roe)</i>	9.95
SUSHI-SASHIMI SAMPLER * <i>Japanese Hamachi, Pacific Ahi with half California or half spicy tuna roll</i>	17.95
AHI POKE * <i>crispy won ton stack, hiyashi wakame</i>	13.95

### Salads

TOSSED FIELD GREENS	7.25
<i>poppy seed vinaigrette, tomatoes, garlic croutons</i>	
DANISH WALNUT & CRANBERRY SALAD	8.25
<i>champagne vinaigrette, Danish blue cheese</i>	
WEDGE SALAD with BACON	9.50
CHOPPED PRAWN SALAD	18.25
<i>poppy seed vinaigrette, mango, blue cheese, bacon</i>	
WARM SPINACH SALAD	8.95
<i>feta cheese, kalamata olives, balsamic reduction</i>	
CAESAR SALAD	8.50
bay shrimp 13.75	grilled prawns 17.25
grilled salmon 19.75	grilled chicken 14.75
SEAFOOD SALAD	
<i>basil vinaigrette, avocado, cucumber, tomatoes, egg</i>	
tuna salad 13.50	dungeness crab sal 20.75
bay shrimp salad 13.75	Smoked Salmon salad 15.50
LOUIE SALAD	
<i>louie dressing, egg, cucumber, tomatoes, onions</i>	
bay shrimp 14.25	dungeness crab 21.75
bay shrimp & dungeness crab combination	17.95

### From our Oyster Bar

#### Oysters served on the half shell (6)

KUMIAI * - Baja, Mexico	14.25
KUMAMOTO * - Humboldt Bay, CA	15.25
ISLAND CREEK * - Duxbury, Mass.	15.95
OYSTER COMBINATION * (2 of each)	15.15
OYSTER SHOT * w/Absolut Peppar Vodka	5.75
CHERRYSTONE CLAMS *-Lonq Island, NY	12.50

### Appetizer Specialties

BAY SCALLOP CEVICHE * <i>avocado, tortilla chips</i>	9.75
WARM CRAB & ARTICHOKE DIP <i>grilled sourdough bruschetta</i>	9.95
MESQUITE GRILLED ARTICHOKE <i>lemon garlic aoli</i>	9.25
GINGER LIME PRAWNS <i>mesquite grilled, cilantro sauce</i>	11.75
SNOW CRAB CAKES (2) <i>lemon-caper sauce, aruqula salad</i>	14.75
BAKED OYSTERS ROCKEFELLER (4) <i>creamed spinach, romano cheese</i>	14.25
SALT & PEPPER CALAMARI <i>sweet chili, shot sauce</i>	12.25

### Fish and Chips

"Panko Style" w/french fries and coleslaw	
ALASKAN COD	18.95
SEA OF CORTEZ PRAWNS	20.25
FRESH EASTERN SEA SCALLOPS	22.50
FISH & CHIPS COMBINATION <i>fish, prawns and scallops</i>	20.50
WASHINGTON MIYAGI OYSTERS	17.25

### Seafood Cocktails

CANADIAN BAY SHRIMP	9.75
DUNGENESS CRABMEAT	14.25
DUNGENESS CRAB & SHRIMP COMBINATI	11.95
SEA OF CORTEZ PRAWN COCKTAIL	13.95

### Smoked Fish

#### Smoked at our own Farallon Fisheries

ATLANTIC SALMON	12.50
PACIFIC ALBACORE	11.50
NOVA LOX *	10.95
IDAHO RAINBOW TROUT	10.25
SALMON & ALBACORE COMBINATION	11.95
SMOKED FISH SAMPLER *	18.95
<i>trout, salmon, albacore, nova lox</i>	

### Tacos

#### Served with rancho style black beans

CHIPOTLE RUBBED SWORDFISH TACC	15.50
<i>tomatillo salsa, queso fresco</i>	

### Steamed Shellfish

#### Steamed with wine, butter and fresh garlic

WASHINGTON MANILA CLAMS	19.25
PRINCE EDWARD ISLAND MUSSELS	16.75
NEW ZEALAND GREEN SHELL MUSSELS	16.75
NEW ZEALAND COCKLES	18.50

### Pastas

#### Topped with freshly grated romano cheese

PASTA POMODORO	8.75
<i>angel hair pasta, tomatoes, basil, garlic</i>	
PASTA ANGELICA with BAY SCALLOP!	16.95
<i>angel hair pasta, olive oil, tomatoes, pesto</i>	
DEAN'S PRAWNS with FETTUCINE	24.00
<i>pesto cream sauce, Sea of Cortez prawns</i>	
SEAFOOD MARINARA with LINGUINE	19.00
<i>assorted finfish, served with garlic bread</i>	
PASTA NOVA	11.95
<i>fettuccine, nova lox, tomatoes, cream sauce</i>	
LINGUINE with MANILA CLAMS	17.95
<i>white wine, butter, fresh garlic, green onion</i>	

## ENTREES

The following entrees include your choice of 2 sides

Au gratin, Fingerling or Mashed potatoes - Roasted Vegetables  
Fishwife Rice - Coleslaw - French Fries - Cherry Tomatoes with Basil

### Mesquite Grilled

FRESH CANADIAN ROCKFISH	17.25
FRESH IDAHO FARM RAISED RAINBOW TROUT	19.25
FRESH SCOTTISH FARM RAISED SALMON	22.95
FRESH MEXICAN WHITE SEABASS	25.75
FRESH NEW ZEALAND LINE CAUGHT SWORDFISH	23.75
FRESH PACIFIC LINE CAUGHT YELLOWFIN TUNA *	28.75
FRESH PACIFIC MAHI MAHI (Dorado)	23.95
FRESH NEW ZEALAND JOHN DORY (St. Peter's fish)	26.95
FRESH CANADIAN LINGCOD (Greenling)	22.95
FRESH CALIFORNIA SABLEFISH (Black Cod)	27.95
FRESH OREGON PETRALE SOLE	21.95
FRESH MEXICAN YELLOWTAIL (Amberjack)	20.45
FRESH ALASKAN HALIBUT	32.95
SKEWERED:	
LITEATERS PLATE with FRESH CANADIAN ROCKFISH	11.95
PACIFIC WHITE TIGER SHRIMP with BACON	17.95
FRESH EASTERN SEA SCALLOPS with PROSCIUTTO	22.25
TIGER SHRIMP & SEA SCALLOPS, BACON & PROSCIUTTO	20.25
COMBINATION - rockfish, tiger shrimp, scallops	20.25
CAJUN STYLE SEA OF CORTEZ PRAWNS	24.75

### Pan Fried

DIJON CRUSTED FRESH SOUTH AMERICAN TILAPIA -papaya salsa	20.95
PANKO STYLE CALAMARI STEAK	16.95
PAN FRIED CANADIAN PETRALE SOLE - lemon caper sauce	22.25
BLACKENED FRESH MISSISSIPPI FARM RAISED CATFISH	18.75

### Lobster & Crab

STEAMED LIVE MAINE LOBSTER (1.75 - 2.00 lbs.)	49.00
STEAMED ALASKAN RED KING CRAB LEGS (1lb)	45.00
GRILLED CENTRAL AMERICAN LOBSTER TAIL (12-14 oz.)	44.00

### Specialties

THE FISH MARKET'S FAMOUS CIOPPINO <i>assorted seafood &amp; dungeness crab, housemade marinara sauce, romano cheese, garlic bread - add pasta \$3.50</i>	Small 20.50 Large 32.50
SAUTEED SEA OF CORTEZ GARLIC PRAWNS <i>garlic, butter and wine reduction, over linguine pasta</i>	22.00
EAST COAST CLAM BAKE <i>1/2 lobster tail, prawns, clams, mussels, corn, potatoes simmered in Old Bay broth, served with garlic bread</i>	29.75
DUCKETT'S BUCKETT (steamed shellfish combination) <i>garlic butter broth, clams, cockles, mussels, garlic bread</i>	18.50

### Featured Entrees

SESAME CRUSTED BLACK & BLUE YELLOWFIN TUNA * <i>served rare with wasabi-lime sauce, jasmine rice, roasted vegetables</i>	30.75
PAN FRIED ALASKAN HALIBUT <i>sun-dried tomatoes, artichoke hearts, roasted vegetables, mashed potatoes</i>	34.95

### Mesquite Grilled Chicken & Steak

<i>served with au gratin potatoes, roasted vegetables and crispy onions</i>	
ALL NATURAL CHICKEN BREAST	18.95
ANGUS NEW YORK STEAK * - with dijon butter	31.50

### Also Look Here

MACARONI & CHEESE with BUTTER POACHED SHRIMP	7.25
CHEESY GARLIC BREAD - romano cheese spread	7.50
BRAISED BRUSSELS SPROUTS - pancetta, olive oil	6.50
PANKO ONION RINGS - honey mustard	4.95
WOK CHARRED EDAMAME - lightly charred soybeans	5.75
SWEET POTATO FRIES - chipotle ranch	4.75
CRISPY EAST COAST CLAM STRIPS - cocktail & tartar sauce	8.95

Visit the retail market to choose from our wide selection of the freshest fish, shellfish, smoked fish and menu items for take-out. Featured today in the retail market is Pacific Halibut. A great Fish Market favorite, Pacific Halibut (a.k.a. Alaskan or Canadian Halibut) is the premier member of the Flounder family. The name Halibut is Latin ("Hali" for holy, "but" for flat), translated it means holy flatfish.