

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

WEDNESDAY
MAY 24TH
LUNCH 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	
avocado, cucumber, surimi	9.50
SPICY TUNA ROLL *	
sweet eel sauce, sriracha, tobiko (fish roe)	9.95
SUSHI-SASHIMI SAMPLER *	
Japanese Hamachi, Pacific Ahi with half California or half spicy tuna roll	17.95
AHI POKE *	
crispy won ton stack, hiyashi wakame	13.95

Salads

TOSSED FIELD GREENS	
poppy seed vinaigrette, tomatoes, garlic croutons	7.25
DANISH WALNUT & CRANBERRY SALAD	
champagne vinaigrette, Danish blue cheese	8.25
WEDGE SALAD with BACON	
chopped prawn salad	9.50
CHOPPED PRAWN SALAD	
poppy seed vinaigrette, mango, blue cheese, bacon	18.25
WARM SPINACH SALAD	
feta cheese, kalamata olives, balsamic reduction	8.95
CAESAR SALAD	
bay shrimp	8.50
grilled prawns	13.75
grilled salmon	17.25
grilled chicken	19.75
SEAFOOD SALAD	
basil vinaigrette, avocado, cucumber, tomatoes, egg	
tuna salad	13.50
dungeness crab sal	20.75
bay shrimp salad	13.75
Smoked Salmon salad	15.50
LOUIE SALAD	
louie dressing, egg, cucumber, tomatoes, onions	
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 *-Long Island, NY	12.50

Appetizer Specialties

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

Fish and Chips

"Panko Style" w/french fries and coleslaw	
ALASKAN COD	16.95
SEA OF CORTEZ PRAWNS	18.25
FRESH EASTERN SEA SCALLOPS	20.50
FISH & CHIPS COMBINATION	18.50
fish, prawns and scallops	
WASHINGTON MIYAGI OYSTERS	15.25

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
IDAHO RAINBOW TROUT	10.25
SMOKED FISH SAMPLER *	18.95
trout, salmon, albacore, nova lox	

Tacos

CRISPY FISH TACOS	13.25
mahi mahi, smoked jalapeno ranch, salsa fresca	
CHIPOTLE RUBBED SWORDFISH TACC	14.25
tomatillo salsa, queso fresco	

Sandwiches

CRISPY FISH SANDWICH	12.25
Alaskan cod, malt vinegar aioli, spicy slaw	
DUNGENESS CRAB CIABATTA	18.95
avocado, bacon, lettuce, tomato	
ALBACORE TUNA MELT	11.95
Tillamook cheddar cheese, wheat bread	
TERIYAKI MAHI MAHI SLIDERS (2)	12.75
wasabi mayo, pickled ginger	
MARKET BURGER *	12.50
with bacon and Tillamook cheddar cheese (sourdough and rye also available)	

Pastas

Topped with freshly grated romano cheese	
PASTA NOVA	11.95
fettucine, nova lox, tomatoes, cream sauce	
SEAFOOD MARINARA with LINGUINE	19.00
assorted finfish, served with garlic bread	
DEAN'S PRAWNS with FETTUCINE	24.00
pesto cream sauce, Sea of Cortez prawns	
LINGUINE with MANILA CLAMS	17.95
white wine, butter, fresh garlic, green onion	

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	14.75
FRESH IDAHO FARM RAISED RAINBOW TROUT	16.75
FRESH SCOTTISH FARM RAISED SALMON	18.25
FRESH MEXICAN WHITE SEABASS	20.25
FRESH NEW ZEALAND LINE CAUGHT SWORDFISH	18.75
FRESH PACIFIC LINE CAUGHT YELLOWFIN TUNA *	22.45
FRESH PACIFIC MAHI MAHI (Dorado)	18.95
FRESH NEW ZEALAND JOHN DORY (St. Peter's fish)	21.25
FRESH CANADIAN LINGCOD (Greenling)	17.95
FRESH CALIFORNIA SABLEFISH (Black Cod)	21.95
FRESH OREGON PETRALE SOLE	17.45
FRESH MEXICAN YELLOWTAIL (Amberjack)	16.25
FRESH ALASKAN HALIBUT	25.75
SKEWERED:	
LITEATERS PLATE with FRESH CANADIAN ROCKFISH	10.95
PACIFIC WHITE TIGER SHRIMP with BACON	15.50
FRESH EASTERN SEA SCALLOPS with PROSCIUTTO	19.75
TIGER SHRIMP & SEA SCALLOPS, BACON & PROSCIUTTO	17.75
COMBINATION - rockfish, tiger shrimp, scallops	17.75
CAJUN STYLE SEA OF CORTEZ PRAWNS	22.25

Pan Fried

DIJON CRUSTED FRESH SOUTH AMERICAN TILAPIA - papaya salsa	16.95
PANKO STYLE CALAMARI STEAK	14.50
PAN FRIED CANADIAN PETRALE SOLE - lemon caper sauce	17.75
BLACKENED FRESH MISSISSIPPI FARM RAISED CATFISH	16.25

Lobster & Crab

STEAMED LIVE MAINE LOBSTER (1.75 - 2.00 lbs.)	46.00
STEAMED ALASKAN RED KING CRAB LEGS (1lb)	40.00
GRILLED CENTRAL AMERICAN LOBSTER TAIL (12-14 oz.)	39.00

Specialties

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

Featured Entrees

SESAME CRUSTED BLACK & BLUE YELLOWFIN TUNA *	24.45
served rare with wasabi-lime sauce, jasmine rice, roasted vegetables	
PAN FRIED ALASKAN HALIBUT	27.75
sun-dried tomatoes, artichoke hearts, roasted vegetables, mashed potatoes	

Mesquite Grilled Chicken & Steak

served with au gratin potatoes, roasted vegetables and crispy onions	
ALL NATURAL CHICKEN BREAST	16.25
ANGUS NEW YORK STEAK * - with dijon butter	27.50

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.