

CITY FISH MARKET®

TODAY'S FRESH CATCH

SELECT YOUR FISH • SELECT YOUR PREPARATION

Atlantic Swordfish34.00	Yellowtail Snapper26.50	Sea Scallops 29.50	Chilean Sea Bass39.00
Yellowfin Tuna 29.50	Flounder 29.50	Atlantic Mahi Mahi24.95	Atlantic Black Grouper 34.00
Halibut29.50	Genuine New England Cod...32.00	Faroe Islands Salmon 32.00	Rainbow Trout29.00

SAUTÉED, BROILED or BLACKENED with olive oil and fresh lemon

select 2 sides: fresh vegetable medley, whipped or scallion whipped potato, jasmine rice, whipped sweet potato or french fries {salads not included}

* **HONG KONG STYLE** sherry soy, scallions, ginger, wok spinach, bowl of jasmine rice

ICED OYSTERS

DAILY OYSTER SELECTION EAST & WEST COAST.....2.95 ea
OYSTER SAMPLER5 pcs 16.00
<i>Pink Peppercorn Mignonette, Traditional Red Cocktail Sauce & Horseradish</i>

SHRIMP & CRAB COCKTAILS

JUMBO SHRIMP.....21.00
COLOSSAL LUMP CRAB.....28.00
"HALF & HALF" Colossal Lump Crab & Jumbo Shrimp....26.00
<i>Pink Brandy Mayo, Traditional Red Cocktail Sauce & Lemon</i>

SOUPS

NEW ORLEANS FRESH SEAFOOD GUMBO, CHICKEN ANDOUILLE & STEAMED JASMINE RICEcup 8.75 / bowl 10.50
MAINE LOBSTER BISQUEcup 11.00 / bowl 14.00

APPETIZERS

CFM FRESHLY SMOKED FISH DIP <i>perfect to share</i>
Chips, Carrots, Celery Sticks.....14.00
SKILLET ROASTED OYSTERS
White Wine, Garlic, Butter, Parmesan Crumbs.....5 pcs 17.00
BLUEPOINT OYSTERS "ROCKEFELLER" AU PERNOD 5 pcs 18.00
STEAMED MUSSELS "GILBERT"
White Wine, Garlic, Shallots, Cream.....16.50
CEVICHE OF PRISTINE SEAFOOD
Fresh Mango, Citrus Juices, Cilantro, Jalapeno.....18.00
CRISPY MAINE CALAMARI
Garlic Aioli, Marinara Sauce.....16.00
SWEET HEAT MAINE CALAMARI16.00
SPICY "POW POW" TEMPURA SHRIMP16.00
YELLOWFIN TUNA TARTARE
Wasabi Crème Fraiche.....19.50
SUPER LUMP CRAB "FRITTERS"
Spicy Remoulade, Homemade Chips.....3 pcs 14.95
JUMBO LUMP CRAB CAKE Lemon Mustard Emulsion....1/4lb 26.00
"SIGNATURE" COLD WATER LOBSTER TAIL
Lightly Fried, Honey-Mustard Aioli, Drawn Butter8 oz 34.00

SALADS

TRADITIONAL CAESAR12.00
CFM "CHOPPED" SALAD
Creamy Basil Ranch Dressing13.00
"LOADED" ICEBERG WEDGE
Tomato, Smoked Bacon, Chives, Blue Cheese Dressing.....13.00
BABY MESCLUN LETTUCES
Vinaigrette.....11.00

SIDES *SERVES ONE TO TWO* . . . 8. (as a substitution add 2.00)

Steamed Broccoli	Sautéed Baby Leaf Spinach
Maryland French Fries	Bowl Creamy Cole Slaw
Medley of Four Vegetables	Fresh Basil Potato Cake

TODAY'S FRESH CATCH & SALAD PLATTER

Fresh Catch of Your Choice with Caesar Salad or Mesclun Lettuces Vinaigrette
Other Salads \$2.00 supp Sides are A la Carte

TODAY'S LOCAL WHOLE FISH

Char Broiled, E.V. Olive Oil, Lemon, Capers and Fresh Vegetable Medley

LOBSTER LOBSTER

LIVE MAINE LOBSTERS (2 to 4 Lbs) Steamed & Cracked, Drawn Butter, Lemon.....Mkt
add Savory Jumbo Lump Crab Stuffing.....12.00

SIGNATURE TWIN NOVA SCOTIA LOBSTER TAIL *We Made Famous in 1972*
Lightly Fried, Honey-Mustard Aioli, Drawn Butter, Lemon.....1 Lb. 64.00
Lobster entrees are served with side of Whipped Potato & Thin Green Beans

BROILED SEAFOOD PLATTER

ALL JUMBO MARYLAND CRAB CAKE,
JUMBO SHRIMP, JUMBO SCALLOPS
& FAROE ISLANDS SALMON FILET....55.
*Whipped Potato, Sautéed Vegetables,
Tartar Sauce, Lemon*

FRIED SEAFOOD PLATTER

ALL JUMBO MARYLAND CRAB CAKE,
JUMBO SHRIMP, JUMBO SCALLOPS
& GROUPEL FILET....55.
*Cole Slaw, Maryland Fries,
Tarter Sauce, Lemon*

Entree Specialties

GULF SHRIMP "LOUIE" SALAD PLATE
Chopped Lettuce & Tomato Salad, Pink Brandy Mayo, Deviled Egg.....25.00
"COLOSSAL LUMP CRAB" SALAD PLATE
Chopped Lettuce, Tomato, Deviled Egg, Rice Wine Vinaigrette.....31.00
GENUINE NEW ENGLAND COD "FISH & CHIPS"
Beer Battered, Thin Fries, Cole Slaw, Tartar Sauce, Malt Vinegar Side.....32.00
SAUTÉED FLORIDA GROUPEL "FRANCESE"
Lemon Butter, Capers, Medley of Season Vegetables.....34.00
SAUTÉED BREAST OF CHICKEN "PARISENNE"
Lemon Beure Blanc, Capers, English Peas in Rice Pilaf.....29.00
JUMBO FLORIDA SHRIMP "FETTUCINE ALFREDO"
Fettuccine Pasta, Parmesan Cream.....29.00
SALMON PARMESAN CRUSTED
Steamed Broccoli, Crispy Basil Potato Cake.....32.00
"HONG KONG COMBO" CHILEAN SEA BASS & FAROE ISLANDS SALMON
Steamed, Sherry Soy, Wok Baby Spinach, Ginger, Bowl Jasmine Rice.....(Sea Bass Only 39.00).....34.00
BONELESS WHOLE RAINBOW TROUT SAUTÉED "AMANDINE"
Brown Butter, Toasted Almonds, Thin Green Beans, Baked Sweet Potato.....29.00
"NEW FAVORITE" SAUTÉED FLOUNDER GRENOBLOISE
Brown Butter Lemon Filets, Capers & Croutons, Creamy Whipped Potato, Thin Green Beans.....29.50
ATLANTIC SWORDFISH "PEPPER STEAK"
Cracked Pepper Crust, Portobello Mushroom, Brandy Peppercorn & Confit Potato.....34.00
MARYLAND JUMBO LUMP CRAB CAKES ¼ lb. ea
Scallion Whipped Potato, Thin Green Beans, Mustard Buerre Blanc..... (2) 58.00 / (1) 32.00
JUMBO FLORIDA SHRIMP LIGHTLY FRIED
Maryland Fries, Cole Slaw, Tartar Sauce, Lemon.....29.00

STEAKS, CHICKEN & FRIES

Served with Garlic Parmesan Fries

* FILET MIGNON Center Cut.....6 oz 42.00 / 8 oz 49.00
* PRIME N.Y. STRIP STEAK 12 oz42.00
ORGANIC CHICKEN BREAST "DIJONAISE" over ½ lb.....24.95

WE ARE A CASHLESS RESTAURANT
& ONLY ACCEPT THE FOLLOWING



ITEMS SERVED RAW OR UNDERCOOKED OR ARE COOKED TO ORDER.
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.
ITEMS & PRICES SUBJECT TO CHANGE BASED ON AVAILABILITY & MARKET. 01.2022