

EST.  1898

MITCHELL'S FISH MARKET

A SEAFOOD RESTAURANT & BAR

Appetizers

Spicy Asian Shrimp sweet sticky rice, pickled cucumbers.....	8.95
Crab, Spinach & Artichoke Dip a Fish Market favorite.....	12.95
Seared Rare Salt 'n Pepper Tuna* sushi rice, apricot ale sauce	11.95
Kung Pao Fried Calamari chopped peanuts, zesty dipping sauce	9.95
Baked Spinach & Artichoke Dip Old Bay flat bread.....	9.95
Old Bay Peel 'n Eat Shrimp a little messy, a little spicy.....	10.95
Prince Edward Island Mussels white wine, garlic, tomatoes	8.95
Colossal Shrimp Cocktail horseradish cocktail sauce.....	13.95
Our Famous Chesapeake Bay Crab Cake tartar sauce.....	12.50

Oysters

Today's Oyster Selections* - 4 oysters per order

Saddlerock - Long Island Sound, Connecticut.....	7.95
Rappahonnock - Rappahonnock River, Virginia.....	8.25
Salty Aires - Prince Edward Island, Canada.....	8.50
Royal Miyagi - Puget Sound, Washington.....	8.95

Oyster Samplers **Large** 2 of each... 15.95 **Small** 1 of each 8.50

Char-Broiled Oysters

This New Orleans delicacy features oysters smothered and broiled with bayou cajun butter, parmesan cheese and a baguette for dipping..... 10.95

Soups & Salads

Little Neck Clam Chowder	Cup 4.95	Bowl 5.95
New Orleans Seafood Gumbo	Cup 4.95	Bowl 5.95
Our Classic Caesar Romaine lettuce, parmesan, garlic croutons.....	5.95	
The Market's Famous House Salad Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppy seed vinaigrette	6.25	
Spinach Salad Granny Smith apples, red onion, bacon, goat cheese, spiced pecans, maple-bacon vinaigrette.....	6.50	
Marinated Beefsteak Tomatoes White balsamic vinaigrette, red onion, cracked pepper, Blue cheese dressing.....	6.95	
Blackened Salmon Spinach Salad* Georgia pecans, red onion, Granny Smith apples, gorgonzola cheese, sweet and sour dressing	14.95	

Seafood Combinations

Jumbo Lump Crab Cake and Broiled Shrimp Garlic-broiled shrimp, Chesapeake Bay crab cake, scallion mashed potatoes, sweet corn sauté	22.95
Seafood Combination Platter Sam Adams beer-battered shrimp, scallops, and fresh Pacific cod, sea salt French fries, hush puppies, creamy cabbage cole slaw	20.95
Fish Market Trio Blackened Tilapia, cedar plank salmon, Shang Hai sea scallops, jambalaya rice with shrimp and andouille, sautéed asparagus	23.95
Shang Hai Seafood Sampler Fresh Atlantic salmon, scallops and shrimp, steamed with fresh ginger and scallions and served with sticky rice, spinach and rice wine soy sauce	21.95

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.
Please inform your server of any food allergies.

**CONSUMER INFORMATION: There is a risk with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician

Dinner Menu

TODAY'S WEATHER:

SANTIAGO, CHILE 81° CLEAR • KODIAK, ALASKA 18° CLEAR • LIMA, PERU 70° CLOUDY
KEY WEST, FLORIDA 76° CLOUDY • KONA, HAWAII 78° CLEAR • GEORGE'S BANK 34°

Today's Fresh Catch

Flown in fresh daily, hand cut and filleted on-site in our temperature controlled seafood cutting room and prepared in any of the following methods:

Shang Hai *our signature preparation:* steamed with fresh ginger and scallions, served with sticky rice, spinach, and rice wine soy sauce

Simply Grilled or Broiled served with scallion mashed potatoes, sweet shallot butter and market vegetables

Blackened with etouffée sauce, shrimp and andouille jambalaya rice, green beans and mushrooms and cane syrup

Wild King Salmon

Our troll caught King Salmon comes from the Gulf of Alaska and is full in flavor with a firm texture and buttery finish.

29.95

Tropical Tilapia Costa Rica	17.95	Red Grouper Madeira Beach, Florida	23.50
Pacific Cod Kodiak, Alaska	16.95	Sea Scallops George's Bank	23.50
Pacific Halibut Skagway, Alaska.....	26.95	Yellowfin Tuna* Kona, Hawaii.....	25.95
Amberjack St. Augustine, Florida	19.95	Swordfish Baja, California.....	20.95
Atlantic Salmon* Puerto Monte, Chile.....	20.50	Chilean Sea Bass South Georgia Island	29.95

Seafood Favorites

Grilled Shrimp and Scallops Skewers

Fresh market vegetables and scallion mashed potatoes 19.95

“House Specialty” Cedar Plank Salmon*

Oven roasted roma tomatoes, crimini mushrooms, shaved fennel and red onion, goat cheese and sauteed asparagus and sun-dried tomato pesto..... 21.95

Sam Adams Beer Battered Fish 'n Chips

Pacific cod, fresh made hush puppies, creamy cabbage cole slaw and sea salt French fries 16.95

Garlic Shrimp Scampi

Angel hair pasta, diced tomato, Tabasco butter sauce, garlic cheese bread 15.50

Beer-Battered Jumbo Shrimp

Sea salt French fries, hush puppies, creamy cabbage coleslaw 17.95

Seafood Americana

George's Bank sea scallops, jumbo shrimp, spinach and mushrooms in a delicious shellfish-butter sauce over sea salt potatoes..... 20.95

Lobster Duo

4 oz. cold water Rock lobster tail broiled and paired with a our lobster and shrimp cake, sweet corn sauté and scallion mashed potatoes..... 24.95

Chesapeake Bay Jumbo Lump Crab Cakes

Our signature recipe, scallion mashed potatoes, sweet corn sauté..... 23.95

“Turf & Surf” Selections

Filet Mignon

8 oz. fillet, sea salt baked potato, asparagus, hollandaise 28.95

“Oscar Style” with jumbo lump crab meat and hollandaise 34.95

Parmesan Crusted Chicken

Angel hair pasta with herb garlic butter, lemon pan jus, tomato-basil relish 15.95

Maple-Bourbon Glazed Pork Chop

Sweet glazed carrots, sea salt baked potato..... 17.95

Twin Cold Water Rock Lobster Tails

Two 4 oz. South African lobster tails..... 28.95

Alaskan King Crab Legs

Sea salt baked potato, sautéed asparagus, lemon & drawn butter.....per pound/ 28.95

Enjoy these signature Fish Market items

407.339.3474 • 460 North Orlando Avenue - Suite 122 • Winter Park, Florida • www.MitchellsFishMarket.com

Rob Schelle General Manager • Jeremy Mattson Executive Chef