

CITY FISH MARKET®

TODAY'S FRESH CATCH SELECT YOUR FISH • SELECT YOUR PREPARATION

Atlantic Swordfish34.00	Yellowtail Snapper28.00	Sea Scallops 29.00	Chilean Sea Bass42.00
Yellowfin Tuna 33.00	Flounder 29.00	Atlantic Mahi Mahi26.00	Atlantic Black Grouper 34.00
Halibut31.00	Genuine New England Cod...32.00	Faroe Islands Salmon 32.00	Rainbow Trout 29.00
			New England Lemon Sole33.00

SAUTÉED, BROILED or BLACKENED with olive oil and fresh lemon

choose 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 TOWER*

**WHOLE MAINE LOBSTER, (4) JUMBO ATLANTIC SHRIMP,
(4) OYSTERS, (4) CLAMS, COLOSSAL LUMP CRAB**
Three Sauces Serves 3 -4 ...88.00

ICED OYSTERS & CLAM BAR*

DAILY OYSTER SELECTION EAST & WEST COAST.....	3.25 ea
OYSTER SAMPLER	5 pcs 16.50
<i>Pink Peppercorn Mignonette, Traditional Red Cocktail Sauce & Horseradish</i>	
TOP NECK CLAMS 1/2 doz.	15.00
OYSTERS & CLAMS 3 each.....	21.00

SHRIMP & CRAB COCKTAILS*

JUMBO SHRIMP.....	22.00	COLOSSAL LUMP CRAB.....	27.00
"HALF & HALF" Colossal Lump Crab & Jumbo Shrimp.....26.00			
<i>Pink Brandy Mayo, Traditional Red Cocktail Sauce & Lemon</i>			

SOUPS

NEW ORLEANS SEAFOOD GUMBO, CHICKEN ANDOUILLE & STEAMED JASMINE RICE	cup 9.00 / bowl 15.00
MAINE LOBSTER BISQUE	cup 11.00 / bowl 14.00
NEW ENGLAND CLAM & COD CHOWDER ...	cup 9.00 / bowl 11.00

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 18.00
BLUEPOINT OYSTERS "ROCKEFELLER" AU PERNOD	5 pcs 18.00
BROILED CLAMS CASINO	6 pcs 15.50
<i>Shallots, Sweet Peppers, Bacon</i>	
STEAMED MUSSELS "GILBERT" White Wine, Garlic, Shallots, Cream.....	18.50
MUSSELS "FRA DIAVLO"/ Spicy Tomato, Garlic, White Wine	18.50
CEVICHE OF PRISTINE SEAFOOD* Fresh Mango, Citrus Juices, Cilantro, Jalapeno.....	18.00
CRISPY MAINE CALAMARI Garlic Aioli, Marinara Sauce.....	17.00
SWEET HEAT MAINE CALAMARI	17.00
SPICY "POW POW" TEMPURA SHRIMP	16.00
YELLOWFIN TUNA TARTARE Wasabi Crème Fraiche.....	19.75
SUPER LUMP CRAB "FRITTERS" Spicy Remoulade, Homemade Chips.....	3 pcs 15.95
JUMBO LUMP CRAB CAKE Mustard Buerre Blanc.....	1/4 lb 27.00
"SIGNATURE" COLD WATER LOBSTER TAIL Lightly Fried, Honey-Mustard Aioli, Drawn Butter	8 oz 34.00

SALADS

TRADITIONAL CAESAR	12.00
CFM "CHOPPED" SALAD Creamy Basil Ranch Dressing	13.00
"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
Vegetable Medley	Fresh Basil Potato Cake

TODAY'S FRESH CATCH & SALAD PLATTER

Fresh Catch of Your Choice with Caesar Salad or Mesclun Lettuces Vinaigrette
Other Salads \$4.00 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 Cake Stuffing.....	14.00
"SIGNATURE" TWIN SOUTH AFRICAN LOBSTER TAILS <i>We Made Famous in 1972</i>	
Lightly Fried, Honey-Mustard Aioli, Drawn Butter, Lemon.....	1 Lb. 68.00
"CFM FAVORITE" STUFFED 1½ Lb MAINE LOBSTER Savory Lump Crab Cake Stuffing.....	56.00

ALASKAN RED KING CRAB LEGS 1 1/4 Lbs. Mkt.

Lobster and Crab Entrees served with Whipped Potato and Thin Green Beans

BROILED SEAFOOD PLATTER

ALL JUMBO MARYLAND CRAB CAKE,
JUMBO GULF SHRIMP, JUMBO SCALLOPS
& FAROE ISLANDS SALMON FILET....56.
Whipped Potato, Sauteed Vegetables, Tartar Sauce, Lemon

FRIED SEAFOOD PLATTER

ALL JUMBO MARYLAND CRAB CAKE,
JUMBO GULF SHRIMP, JUMBO SCALLOPS
& GROUPE FILET....56.
Cole Slaw, Maryland Fries, Tarter Sauce, Lemon

ENTREE SPECIALTIES

WHOLE GULF SHRIMP "LOUIE" SALAD PLATE Chopped Lettuce & Tomato Salad, Pink Brandy Mayo, Deviled Eggs.....	26.00
"COLOSSAL" LUMP CRAB SALAD PLATE Chopped Lettuce, Tomato, Deviled Eggs, Rice Wine Vinaigrette.....	31.00
"FISH & CHIPS" GENUINE NEW ENGLAND COD Beer Battered, Thin Fries, Cole Slaw, Tartar Sauce, Malt Vinegar.....	32.00
SAUTÉED FLORIDA GROUPE "FRANCESE" Lemon Butter, Capers, Vegetable Medley.....	36.00
"SKILLET" SEAFOOD NEWBURG AU GRATIN Colossal Lump Crab, Large Shrimp, Sea Scallops, Steamed Jasmine Rice.....	29.50
SAUTÉED DOUBLE BREAST OF CHICKEN "PARISIENNE" Lemon Beurre Blanc, Capers, English Peas in Rice Pilaf.....	29.00
JUMBO FLORIDA SHRIMP "FETTUCINE ALFREDO" Fettuccine Pasta, Parmesan Cream.....	29.00
PARMESAN CRUSTED SALMON 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 42.00).....	34.00
BONELESS WHOLE RAINBOW TROUT SAUTÉED "AMANDINE" Brown Butter, Toasted Almonds, Thin Green Beans, Baked Sweet Potato.....	29.00
PECAN CRUSTED SALMON TROUT FILET Bourbon Honey Butter, Whipped Sweet Potato, Steamed Broccoli.....	32.00
"NEW FAVORITE" SAUTÉED FLOUNDER GRENOBLOISE Brown Butter Lemon Filets, Capers & Croutons, Creamy Whipped Potato, Thin Green Beans.....	32.00
STUFFED FLOUNDER CASSEROLE Shrimp, Crab, Scallops & Mushrooms, White Wine Sauce.....	29.50
LEMON SOLE "PARISIENNE" Lemon Butter, Capers, Vegetable Medley.....	29.50
ATLANTIC SWORDFISH "PEPPER STEAK" Cracked Pepper Crust, Portobello Mushroom, Brandy Peppercorn & Confit Potato.....	32.00
MARYLAND JUMBO LUMP CRAB CAKES ¼ lb. ea Scallion Whipped Potato, Thin Green Beans, Mustard Beurre Blanc.....	(2) 58.00 / (1) 32.00
JUMBO FLORIDA SHRIMP LIGHTLY FRIED Maryland Fries, Cole Slaw, Tartar Sauce, Lemon.....	29.00
SURF & TURF - CENTER CUT FILET & "SIGNATURE" BABY LOBSTER TAIL Maryland Fries.....	65.00

STEAKS & CHICKEN

Served with Garlic Parmesan Fries

*FILET MIGNON Center Cut.....	6 oz 44.00 / 8 oz 52.00
*PRIME N.Y. STRIP STEAK 12 oz	46.00
*PRIME RIBEYE STEAK 14 oz	46.00
ORGANIC CHICKEN BREAST "DIJONAISE" over ½ lb.....	25.00

*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. 12.20.2023