

# fatfish

WINE BAR BISTRO

## FRUITS OF THE SEA ICE TOWERS

<b>COCKTAIL*</b>	\$26
½ fresh lobster 2 colossal shrimp 2 north shore little neck clams 1 king crab leg	
<b>SHELLFISH (FOR 2)*</b>	32
½ fresh lobster 2 colossal shrimp 2 oysters 4 north shore little neck clams 1 king crab leg	
<b>SHELLFISH (FOR 4)*</b>	54
1 fresh lobster 4 colossal shrimp 4 oysters 8 north shore little neck clams 2 king crab legs	

## RAW BAR

<b>OYSTERS*</b>	\$3/piece
<b>PINE ISLAND</b> ~ known for its fruity finish	
<b>MALPEQUE</b> ~ delicate texture crisp clean finish	
<b>BLUE POINT</b> ~ briny sweet mineral finish	
<b>LITTLE NECK CLAMS*</b>	\$4/3pc; 16/12pc (north shore)
<b>COLOSSAL SHRIMP<sup>U/10</sup></b>	\$15/3pc; 23/5pc
<b>ALASKAN KING CRAB LEGS</b>	
½ pound	22
1 pound	38
<b>FRESH LOBSTER</b>	
½ pound	10
1 pound	20

## TAPAS

<b>ST. MARCELLIN FROMAGE</b> ~ buttery creamy nutty French cheese served warm baguette apple pear chutney	\$20
<b>ROSEMARY MANCHEGO</b> ~ marinated in extra virgin olive oil	7
<b>PARMA HAM ASPARAGUS</b> ~ char-grilled shaved parmigiano	9
<b>HUMMUS TAPENADE</b> ~ char-grilled breads and oils	9
<b>EMPANADAS</b> ~ traditional potato and meat filled pastry	9
<b>SPANISH BEEF TENDERLOIN</b> ~ paprika cumin manchego garlic olive oil	9
<b>LEMON &amp; GARLIC COLOSSAL SHRIMP</b> ~ (2) char-grilled	10
<b>CLAMS OREGANATA</b> ~ (6) little necks garlic parmigiano butter	10
<b>STEAMED LITTLE NECK CLAMS</b> ~ chorizo white wine garlic	8
<b>BLUE POINT OYSTERS</b> ~ 4 pan-fried vegetable brunoise	11
<b>OYSTER SHOOTER*</b> ~ choice of oyster vodka/tomato or tequila/lime	6
<b>LEMON &amp; THYME ROASTED CHICKEN WINGS</b> ~ horseradish dijon mustard sauce	7
<b>MARINATED OLIVES</b> ~ imported lemon orange olive oil	7

## SOUP, STARTERS & SALAD

<b>LOBSTER BISQUE</b>	\$8	<b>FETA CHEESE ROMAINE</b>	\$11
brandy fresh lobster		char-grilled flat bread hummus imported olives syrah red wine dressing julienne cucumber red onion	
<b>MEDITERRANEAN VEGETABLE</b>	8	<b>TUNA NICOISE*</b>	14
grilled zucchini asparagus roasted baby carrot cremini mushroom spring romaine pine-nut sun-blush tomato olives aged port balsamic <b>V</b>		yellow fin spring greens haricot vert crisp pancetta egg olives potato light dijon herb vinaigrette	
<b>COQUILLE ST. JACQUES</b>	11	<b>ARTICHOKE &amp; MANCHEGO</b>	11
sautéed scallops light mushroom sauce gruyere cheese gratinee		baby spinach arugula char-grilled eggplant roasted red pepper shaved manchego cheese lemon olive oil <b>V</b>	
<b>SMOKED SALMON PENNE</b>	9	<b>ORGANIC ROASTED CHICKEN</b>	14
dill orange butter cream sauce		gorgonzola pancetta avocado cherry tomato mixed greens vinaigrette	
<b>SHRIMP IN TRENCH COATS</b>	12		
beer battered lemon-herb mayonnaise			
<b>MUSSELS</b>	10		
spicy-herb tomato or garlic white wine sauce			
<b>TEMPURA CALAMARI</b>	9		
tender strips chili mayonnaise spicy tomato basil sauce			
<b>AVOCADO LUMP CRAB MEAT</b>	12		
red pepper spicy-remoulade lemon extra virgin olive oil			

### **V-Vegetarian**

{ \$5.00 sharing charge will be added for all main courses and promotional menus }

\*Consuming raw or undercooked meats, fish, and shellfish may increase the risk of food-borne illness, especially if you have certain medical conditions



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WINE BAR BISTRO

## IMPORTED EUROPEAN CHEESE SELECTION

chutney, baguette, water biscuits, figs, fennel

\$15/3; 22/5

### MAHON

Spanish cow milk firm nutty flavor bit of salt

### VALDEON

Spanish farmhouse blue cow sheep goat's milk  
buttery spicy

### BLU DI BUFALA

Italian aged buffalo milk full-bodied blue semi firm

### MANCHEGO

Spanish sheep's cheese mild flavor a little spice

### FONTINA

Italian cow's milk delicate nuttiness hint of honey

### BRIE

French cow's milk soft and creamy

### BRILLAT SAVARIN

French cow's milk  
aged 7 weeks buttery rich

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## SPECIALTY SANDWICHES

### ITALIANO

Parma ham fennel salami grana padano arugula balsamic olive oil mozzarella  
char-grilled flat bread

\$10

### BEEF TENDERLOIN

thinly sliced sautéed mushrooms garlic fresh herbs fontina cheese tomato toasted baguette bread

12

### LOBSTER BLT

pancetta mixed greens cherry tomato herb mayonnaise char-grilled flat bread fries

18

### CREMINI MUSHROOM

gruyere roasted pepper tapenade arugula baby spinach *V*

9

### BEER BATTERED COD

cucumber red onion tomato herb mayonnaise ciabatta

12

### GREEK

organic chicken cucumber red onion shredded lettuce spiced yogurt sauce char-grilled flat bread

11

### ANGUS-BEEF BURGER (8OZ)\*

lettuce tomato fries  
cheese bacon sautéed mushrooms sautéed onions

10

.50¢/each

## MAINS

### COLOSSAL HEAD ~ ON SHRIMP \$25

char-grilled lemon saffron smoked paprika  
seasonal vegetables roasted red potatoes

### TWIN LOBSTER TAILS (5 OZ.)\* 38

roasted lemon garlic butter roasted potatoes  
haricot vert baby carrot roasted fennel

### SHRIMP & SCALLOP 22

FETTUCCHINE  
fresh baby arugula roasted peppers  
sautéed cremini mushrooms garlic  
light-basil cream sauce

### CENTER CUT PORK CHOP\* 19

(12 OZ.)  
apricot brandy bordelaise sauce  
roasted potatoes haricot vert baby carrot  
snap peas

### FILET MIGNON (10 OZ.)\* 36

pancetta chianti butter sauce  
potatoes au gratin haricot vert  
baby carrot roasted fennel  
add 4oz. lobster tail

### CILANTRO ORGANIC CHICKEN 19

sautéed spinach cherry tomatoes lemon  
thyme jus minted vegetable cous cous

### RIB EYE (16 OZ.)\* \$34

char-grilled cremini mushroom cabernet sauce  
potatoes au gratin haricot vert baby carrot

### YELLOWFIN TUNA\* 25

ginger chili cilantro lemon dressing  
minted vegetable cous cous haricot vert  
baby carrot

### OPEN RAVIOLI 16

goat cheese mozzarella cherry tomato  
mixed olives fresh herb tomato sauce *V*

### FOR THE TABLE \$6/each; 3/15

steamed asparagus  
potato au gratin  
cremini mushrooms  
sautéed spinach  
saffron almond couscous  
**fatfish** fries

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