



## LUNCH

### THE RAW COUNTER

OYSTERS\* *Chef's Selection, by the half dozen* 17

DUNGENESS CRAB COCKTAIL 18

SEA OF CORTEZ PRAWN COCKTAIL 18

CHILLED SEAFOOD PLATTER\*

*Half Maine Lobster, Dungeness Crab, Jumbo Prawns, Mussels, Littleneck Clams, Oysters, Grated Horseradish, Champagne Mignonette, Cocktail Sauce* 65

“TSAR NICOULAI RESERVE” AMERICAN STURGEON CAVIAR

*Buckwheat Blinis, Crème Fraiche, Sieved Egg* 135

### STARTERS

JUMBO LUMP CRAB CAKE

*Lemongrass Crème Fraiche, Pickled Mustard Seeds, Pea Shoots & Apple* 16

AHI TUNA CRUDO\*

*Chili-Lime Vinaigrette, Watercress, Persian Cucumber, Crispy Quinoa, Chives* 16

GRILLED SPANISH OCTOPUS

*Chorizo Hummus, Roasted Eggplant, Baby Squash, Caper Berry, Olive Oil* 19

ROASTED CAULIFLOWER

*Dijon-White Soy Vinaigrette, Pine Nuts, Fresno, Mint, Cilantro, Charred Jalapeno Aioli* 10

SMOKED FISH SAMPLER

*Nova Lox, Salmon, Trout, Swordfish, Albacore, Crostinis, Dill Crème Fraiche, Trout Roe* 20

ARTISAN CHEESE PLATE

*Chef's Selection, Almonds, House Made Jam, Honeycomb* 15

### SOUP & SALADS

FARMERS MARKET GREENS

*County Line Lettuces, Candied Walnuts, Goat Cheese, Seasonal Fruit, Citrus Vinaigrette* 11

SWEET GEM CAESAR

*Roasted Garlic Dressing, Brioche Croutons, Spanish White Anchovy, Pecorino Cheese* 11

*Add Chicken* 7 *Add Prawns* 12 *Add Salmon* 18

BEET & HEIRLOOM TOMATOES

*Whipped Burrata, Prosciutto, Basil Pesto, Marinated Shallots, Hemp Seeds* 17

DUNGENESS CRAB LOUIE

*Avocado, Capers, Pickled Red Onion, Radishes, Tomatoes, Louie Dressing* 24

GRILLED PRAWN COBB

*Butter Lettuce, Avocado, Tomatoes, Pt. Reyes Blue Cheese, Bacon, Red Wine Vinaigrette* 22

NEW ENGLAND CLAM CHOWDER 8



## LUNCH

### SANDWICHES

#### SEARED AHI TUNA\*

*Tomato -Fresno Chile Jam, Avocado, Frisee, Toasted Brioche 19*

#### MAINE LOBSTER ROLL

*Old Bay Aioli, Soft Herbs, Buttered Brioche Bun 23*

#### GRILLED PACIFIC SWORDFISH TACOS

*Salsa Roja, Cabbage, Fresno Chiles, Cilantro Crema, Corn Tortillas 19*

### MESQUITE GRILLED

#### PACIFIC SWORDFISH

*Marinated Squash, Vadouvan-Labneh, Pancetta, Mustard Frill, Pickled Mustard Seed 36*

#### SCOTTISH ISLES SALMON

*Salumi, Cherry Tomatoes, Farmers Arugula, House Squid Ink Gnocchi, Brioche Croutons 29*

#### CANADIAN COLD WATER LOBSTER TAIL

*Fingerling Potatoes, Grilled Asparagus, Drawn Butter 55*

#### IDAHO RAINBOW TROUT

*Fingerling Potatoes, Haricot Vert, Lemon Butter Sauce 19*

#### CERTIFIED ANGUS HANGER STEAK

*Early Summer Greens, Avocado Chimichurri, Haloumi Croutons 28*

### SPECIALTIES

#### ATLANTIC COD FISH & CHIPS

*Pale Ale Beer Batter, Tartar Sauce, Apple-Fennel Slaw, Meyer Lemon 19*

#### SEARED EAST COAST SEA SCALLOPS

*Parsnip Puree, Melted Leeks, Chanterelles, Garlic Salsa Verde, Pea Vine 35*

#### OREGON PETRALE SOLE

*Fingerling Potatoes, Haricot Vert, Roasted Wild Mushrooms, Meuniere Sauce 25*

#### ZA'ATAR SPICED FIJIAN YELLOWFIN TUNA\*

*Seared Rare, Niçoise Vegetables, Black Olive Vinaigrette, Cured Egg Yolk 36*

#### BERING SEA RED KING CRAB LEGS

*Marble Fingerling Potatoes, Bloomsdale Spinach, Drawn Butter 55*

#### LINGUINE WITH WHITE TIGER SHRIMP

*Savoy Spinach, English Peas, Shaved Fennel, Calabrian Chile, Basil, Garlic Breadcrumbs 24*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

GENERAL MANAGER: Mauricio Mayorga EXECUTIVE CHEF: Jeremy Loomis

EXECUTIVE SOUS CHEF: Francisco Contreras



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