



menu offered 11:30– close daily

GET SOCIAL!

Share your Restaurant Week experience and be entered into a drawing for a \$100 Fish Market gift card!

HOW?

1. Post your pic to Instagram
2. Tag @thefishmkt & @sdrestaurantwk
3. Tag 3 friends you love dining out with

Winner will be announced via stories & DM on 4/19

*items are only available for Restaurant Week—try them while you can!

Love this menu? Try more of the best San Diego has to offer: sandiegorestaurantweek.com



PRESENTED BY THE CALIFORNIA RESTAURANT ASSOCIATION

FIRST COURSE SELECTIONS

Cup of New England Clam Chowder

Cup of Manhattan Clam Chowder

Traditional Caesar Salad

romano, garlic sourdough croutons

Shrimp Risotto*

pancetta, bell pepper, parmesan, parsley



\$30 ENTREES

Fresh Wild Pacific Northwest Rockfish

roasted maple carrots, fishwife rice

Fish & Shrimp Panang Curry

stir-fry vegetables, jasmine rice
(vegetarian preparation available)

Yellowfin 'Ahi' Tuna Poke Bowl

edamame slaw, sushi rice

Bacon Cheeseburger & Fries

we make a darn good burger for a restaurant in the fish business

\$50 ENTREES

Fresh Wild Alaskan Halibut*

roasted potato, grilled broccolini,
basil beurre blanc, arugula

Surf & Turf*

10oz angus strip steak, 4oz lobster tail,
cheesy au gratin potatoes, crispy brussels



SCRATCH DESSERT

Callebaut Dark Chocolate Mousse

crumbled hazelnuts, whip

Vanilla Bean Panna Cotta*

lemon, house made granola

menu items are subject to change; no substitutions; tax & gratuity not included