

SAN DIEGO Restaurant Week

MARCH 3 - 10

Presented by California Restaurant Association

San Diego Bayfront Menu

750 N Harbor Drive



Appetizer Selection

Your choice of one of the following:

Peruvian Shrimp Ceviche

lime, leche de tigre, pico, cucumbers,
tortilla chips

Seasonal Salad

farmer's market vegetables & cheese
with house vinaigrette

New England Clam Chowder

oyster crackers

\$45 Entree Selection

Your choice of one of the following:

Garlic Prawn Linguine

five sauteed prawns, garlic butter, linguine

Beer Battered Fish & Chips

french fries and coleslaw

Grilled Salmon with Pink Peppercorn Sauce

peperonata, grilled asparagus, yukon golds

\$55 Entree Selection

Your choice of one of the following:

New York Strip Steak

rosemary chimichurri,
yukon gold potatoes, grilled asparagus

Fresh Pacific Swordfish

au gratin potatoes,
blistered asian green beans

Cioppino

assorted seafood in housemade marinara sauce, romano cheese with garlic bread

Add 4 grilled prawns \$14.40

Add lobster tail \$60.50

Dessert Selection

Your choice of one of the following:

Key Lime Pie

graham cracker crust

Seasonal Dessert

from our pastry chef

Chocolate Mousse

callebaut dark chocolate, whip

*Menu items are subject to change. Please, no substitutions.
Tax, Gratuity and 4% surcharge are not included.*



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