

**SAN DIEGO**

# Restaurant Week

**SEPT 22 - 29**

Presented by California Restaurant Association

## **Dinner Menu**

4pm - close



### **Appetizer Selection**

Your choice of one of the following:

#### **Crispy Octopus**

creamer potato, corn puree, chorizo, chimichurri, arugula

#### **Traditional Caesar Salad**

romaine, pecorino romano, house garlic  
sourdough croutons

#### **New England Clam Chowder**

oyster crackers

### **\$45 Entree Selection**

Your choice of one of the following:

#### **Linguine alle Vongole**

clams, chorizo, tomato, garlic, cream, romano

#### **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*

### **Finale**

Your choice of one of the following:

#### **Key Lime Pie**

graham cracker crust

#### **Mango Panna Cotta**

cream, vanilla, mango coulis, mint

#### **Chocolate Mousse**

callebaut dark chocolate, whip

#### **House Wine**

chardonnay or cabernet

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



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