

SIGNATURE COCKTAILS

FISHBAR MARGARITA Tequila, triple sec, lime	14
LA TOXICA Ghost Pepper Infused Tequila, muddled strawberries, blackberries, basil, lemon. Spicy 🌶️	15
MEZCAL MANGO MARGARITA Mezcal, lime, mango shrub, orange curaçao, tajin rim (smokey)	15
TEQUILA POR FAVOR Herradura Blanco Tequila, strawberry, honeydew, lemon, Cointreau	14
LILIKOI SOUR Vodka, pineapple, Chinola passion fruit liqueur, lime, honey syrup, egg whites	15
CUCUMBER JALAPEÑO MULE Vodka, lime, cucumber, jalapeño, ginger beer	14
FEELING AL-RYE-GHT Templeton Rye, strawberry shrub, elderflower, lemon juice, basil	15

WHISKEY ROSE MALLOW Rye whiskey, hibiscus, orgeat, citrus and amaro	15
THE NORTHSIDE Gray Whale Gin, strawberry, cucumber, elderflower, ginger, citrus	15
GINNY HENDRIX Gin, lemon, grapefruit, sparkling wine	15
FISHBAR FLING Amass Chamomile Vodka, elderflower, cucumber, basil, lemon, mint syrup	15
BUTTERFLY EFFECT Cucumber, mint, lime juice, elderflower syrup and a butterfly pea blossom infused Titos shot	15
MOJITO Rum, lime, mint, soda. <i>Make it a Raspberry Mojito Add \$1</i>	14
THE PORTO Zaya dark rum, white rum, pineapple, orange, grenadine, 151 float	14

WINE LIST

	glass	bottle
PIERRE SPARR, Cremant D' Alsace, Brut - Alsace, France	13	39
Aromas of melon and dried mango, with minerals and hints of nuts		
AVISSI, Prosecco - Veneto, Italy	split	13
Flavors of green apple and ripe pear, and a clean, fresh and delicate finish		
PIZZOLATO, Prosecco Rose - "Paloma" Veneto, Italy	split	13
Harmonious and fruity with hints of cherry. Delicate floral notes and well balanced acidity		
NALS MARGREID "HILL" Pinot Grigio , Alto Adige, Italy	14	42
Clean notes of dried apricot, grapefruit and thyme with a mineral-rich undertone		
PONGA, Sauvignon Blanc - New Zealand	13	39
Vibrant aromas of ripe citrus and tropical fruit, a refreshing palate full of white peach and grapefruit		
MATANZAS CREEK, Sauvignon Blanc - Sonoma County	14	42
A crisp, clean finish with a touch of minerality cleanses the palate and nicely balances the upfront fruit		
DOMAINE PAUL BUISSE, Sauvignon Blanc - Touraine, France ...	13	39
Delicate and fruity and has complex aromas of broom buds and white peaches		
RYDER, Chardonnay - Central Coast, CA	13	39
Bright and elegant with aromas of citrus, pear and vanilla		
DAOU, Chardonnay - Paso Robles, CA	14	42
Floral tones of honeysuckle and star jasmine are accented by sweet ginger and lemon zest.		

	glass	bottle
FRANK FAMILY, Chardonnay - Carneros, CA	-	69
Aromas of kaffir lime leaves, yellow plum, juicy peaches and dried pear		
PACO & LOLA, Albariño - Rias Baixas, Spain	16	42
Fresh, citric, intense and fruity mouth. Elegant, slightly bitter finish		
FABRE EN PROVENCE, Rose - Provence, France	13	39
Nicely delineated mouthfeel, vibrant fruit flavors and mineral, saline, dry finish		
DOMAINE BERNIER, Pinot Noir - Loire Valley, France	13	39
Light bodied, silky smooth texture with red berry fruits, nice mineral texture in the mid palate and supple		
SIDURI, Pinot Noir - Santa Barbara County	16	48
Fresh raspberry, black plum and blueberry followed by a smooth, broad texture with medium acidity		
SUBSTANCE, Cabernet Sauvignon - Columbia Valley, Washington	13	39
Medium-bodied with a core of fruit and fine tannins and a crisp finish		
JUSTIN, Cabernet Sauvignon - Paso Robles, CA	17	51
Complex with bright blackcurrant, cherry and boysenberry		
INKARRI, Malbec - Mendoza, Argentina	15	45
Bold and brambly, flavors of boysenberry, spiced plums, cinnamon, vanilla blackberry and cola		

Wine Of The Month Rotating Selection MP
ASK YOUR SERVER FOR DETAILS

DRAFT BEERS

HOPSAINT Happy Pils - Pilsner - 5.0% ABV	9.5
BUD LIGHT Lager - 4.2% ABV	8
MODELO ESPECIAL Mexican Lager - 4.4% ABV	8.5
NORTH COAST Scrimshaw - Pilsner - 4.5% abv	9
KONA Big Wave - Golden Ale - 4.4% ABV	8.5
LOST COAST Great White - Belgian Witbier 4.8% ABV	8.5
ALLAGASH White - Belgian Witbier - 5% ABV	9
FISHBAR BREW Blonde - 5% ABV	8.5
HOPSAINT Pure Intentions - American Pale Ale - 5.5% ABV	9.5
CORONADO Super Fruit - Hard Cider - 5.5% ABV	10

ANDERSON VALLEY Boont - Amber Ale - 5.8% ABV	9.5
THREE WEAVERS Cloud City - Hazy IPA - 6.9% ABV	9.5
HERMOSA BREWING Rotating	9.5
STONE BREWING IPA - 6.9% ABV	9.5
EL SEGUNDO Mayberry - American IPA - 7.2% ABV	9.5
NORTH COAST Old Rasputin- Imperial Stout Nitro - 9.0% ABV	10
GUINNESS Irish Stout - 4.2% ABV	8.5
EL SEGUNDO Citra - Pale Ale - 5.5% ABV	9.5

Beer Of The Month 2 Rotating Selections MP
ASK YOUR SERVER FOR DETAILS

BOTTLED BEERS

COORS LIGHT Lager 4.2% ABV	7.5
CORONA Lager - 4.6% ABV	7.5
PACIFICO Lager - 4.8% ABV	7.5

STELLA ARTOIS Belgian Pilsner - 5% ABV	7.5
DELIRIUM TREMENS Belgian - 8.5% ABV	12
O'DOULS N.A. Lager - 0.5% ABV	7.5

WEEKLY SPECIALS

TACO TUESDAY

FISHBAR MARGARITA Tequila, triple sec, lime 10 Make it fruity Mango, Strawberry or Hibiscus add 2	PATRON MARGARITA Patron Tequila, triple sec, lime 14 Make it fruity Mango, Strawberry or Hibiscus add 2
ON THE STRAND Ghost tequila, basil, citrus, triple sec 14	PINEAPPLE EXPRESS Tequila reposado, jalapeño, pineapple, Cointreau and citrus 14

MODELO ESPECIAL • FISHBAR BREW • BUD LIGHT 7

LOBSTER GUACAMOLE

Housemade guacamole topped with grilled Maine lobster 19.99

CHICKEN ENCHILADAS

Two chicken, corn & cheese enchiladas, housemade enchilada sauce, melted cheese, pico de gallo, sour cream and scallions on a bed of brown rice 17.99

All Tacos Served In Pairs On Flour Tortillas
Add Any Third Taco For \$6

Chicken Tacos - Slow cooked shredded chicken, cabbage, pico de gallo, cheese, taco sauce and cilantro crema

\$13 Potato Tacos - Fried crispy with mashed potatoes, lettuce, pico de gallo, cheese, taco sauce and cilantro crema

Mushroom Tacos - Sauteed mushrooms, cabbage, pico de gallo, cheese, taco sauce and cilantro crema

Baja Fried Fish Tacos - Cabbage, pico de gallo, taco sauce, cilantro crema and cotija cheese

\$15 Blackened Fish Tacos - Cabbage, pico de gallo, taco sauce, cilantro crema and cotija cheese

Grilled Shrimp Tacos - Cabbage, pico de gallo, taco sauce, cilantro crema and cotija cheese

Blackened Salmon & Avocado Tacos
Cabbage, sweet corn and avocado pico de gallo, taco sauce and cilantro crema

\$16 Steak Tacos - Cabbage, pico de gallo, taco sauce, cilantro crema and cotija cheese

Seared Ahi Tuna Tacos - Cabbage, scallions, pico de gallo, cilantro crema and Thai chili sauce

Red Crab Tacos - Cabbage, pico de gallo, cilantro crema and Thai chili sauce



SNOW CRAB SPECIAL
1 pound of steamed snow crab. Served with your choice of two side dishes
39.99



HOT CRAB QUESO DIP Served with fresh corn tortilla chips	9.99
CRAB FRIES French fries topped melted cheese, fresh crab meat, chipotle sauce, sour cream and scallions	16.99
CRAB STACK Crispy rice topped with avocado, cherry tomato, cucumber, fresh crab meat, furikake, spicy mayo, sweet soy, cilantro and crispy wontons	17.99
RED CRAB TACOS Cabbage, pico de gallo, cilantro cream and Thai chili sauce Served with brown rice	19.99
TRUFFLED CRAB MAC & CHEESE Sauteed red crab and penne pasta with a creamy cheese sauce and a hint of white truffle oil	19.99

Lobster THURSDAY

LOBSTER GUACAMOLE
Served with fresh corn tortilla chips

19.99

WHOLE MAINE LOBSTER
Whole Maine lobster mesquite grilled. Served with your choice of two side dishes, drawn butter & lemon

45.99

From The Bar

\$1 Off All Draft Beers
\$2 Off All Wines By The Glass

\$7 House Red • House White

\$10 Fishbar Margarita
Tequila, triple sec, lime
Make it spicy \$1

Salty Dog
Vodka, grapefruit, salted rim

House Daiquiri
Rum, lime, sugar
Make it a #6 with an Absinthe rinse for an additional \$1.00

\$11 Old Fashioned
Bourbon, sugar, aromatic bitters
House Mule
Vodka, ginger beer, lime
French 75
Gin, lemon, sugar, sparkling

Oysters
\$2.50 Each
Served in increments of 6

Extended Happy Hour Drinks Monday 2:30 to Close

HAPPY HOUR

Monday - Friday 2:30 to 5:30 pm

Food

Crab Queso Dip
9.99

Brussels Sprouts
7.99

Bacon Jalapeño Mac & Cheese
8.99

Buffalo Shrimp
9.99

Coconut Shrimp
9.99

Fried Chipotle Calamari
8.99

Crispy Calamari
7.99

French Fries
4.99

Garlic Fries
5.99

Available for dine in only