

STARTERS & APPETIZERS

Fishbar Tower

A three tiered, chilled assortment of raw oysters, clams on the half-shell, shrimp, Peruvian scallops and ahi tuna. Served with cocktail sauce, cucumber mignonette, dijon aioli, soy sauce and wasabi **99.99**

FRESH OYSTERS	<i>MP</i>
Served with cocktail sauce and cucumber mignonette. <i>Also available as Oysters Rockefeller</i>	
SALMON SASHIMI	16.99
Drizzled with yuzu and ponzu sauce. Topped with crispy onion strings and jalapeños	
CRISPY RICE SPICY TUNA	19.99
Crispy rice squares topped with spicy tuna, jalapeño, soy glaze and spicy mayo	
AHI TUNA POKE	19.99
Soy sauce, red onion, scallions, avocado, cilantro, Sriracha and toasted pine nuts. Served with wontons	
SALMON BITES	18.99
Tempura style or mesquite grilled, cilantro crema, spicy mayo, pico de gallo and fresh jalapeño	
CRISPY CALAMARI	17.99
Lightly breaded calamari and Fresno chilis, fried golden brown. Served with our housemade tartar sauce	
CHIPOTLE CALAMARI	18.99
Sautéed or fried with applewood smoked bacon, scallions and our sweet and spicy chipotle sauce	

PERUVIAN SCALLOPS ON THE HALF-SHELL	21.99
(6) Served raw on ice with citrus, cilantro, red onion, Fresno chili and soy sauce	
SEARED AHI PLATTER	21.99
Ahi tuna, avocado, grated egg and balsamic mixed greens with accoutrements and toasted sourdough	
COCONUT SHRIMP	17.99
(4) Served with pineapple marmalade and Thai chili sauce to dip	
SHRIMP COCKTAIL	18.99
Chilled shrimp served with housemade cocktail sauce and fresh lemon	
MESQUITE GRILLED ARTICHOKE	14.99
Served with fresh lemon and lemon honey aioli to dip	
ROASTED BRUSSELS SPROUTS	13.99
Tossed with a lemon dill aioli and caramelized red onion	
BUFFALO WINGS	17.99
Crispy chicken wings. Served with bleu cheese dressing and celery sticks	

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER • MANHATTAN CLAM CHOWDER • SMOKED SALMON CHOWDER 9.99

Seasonal **LOBSTER BISQUE 13.99**
Add 2.99 to make it a bowl or 3.99 for a warm sourdough bread bowl

FISHBAR HOUSE SALAD - Baby mixed greens and tomato tossed with your choice of dressing	13.99
ICEBERG LETTUCE WEDGE - Iceberg lettuce, applewood smoked bacon, tomato and egg with your choice of dressing	15.99
CAESAR SALAD - Chopped romaine with housemade dressing, croutons and parmesan cheese	16.99
With Grilled Chicken 22.99	With Grilled Shrimp 23.99
With Grilled Salmon 25.99	
AHI & AVOCADO SALAD - Seared AAA grade Ahi tuna, baby mixed greens, fresh avocado, cucumber, crispy onions and toasted pine nuts tossed in a ponzu-lime vinaigrette	24.99
CHOPPED SPINACH SALAD - Baby Spinach, applewood smoked bacon, sautéed mushrooms, grilled onions, cherry tomato, avocado and egg tossed in our housemade balsamic vinaigrette	17.99
With Grilled Chicken 23.99	With Grilled Shrimp 24.99
With Grilled Salmon 26.99	
ROMAINE SALAD - Chopped romaine, applewood smoked bacon, tomato, bleu cheese crumbles, avocado and egg with your choice of dressing	17.99
With Grilled Chicken 23.99	With Grilled Shrimp 24.99
With Grilled Salmon 26.99	
LOBSTER COBB SALAD - Grilled lobster, chopped romaine, applewood smoked bacon, tomato, sweet corn, bleu cheese crumbles, avocado and egg with your choice of dressing	28.99

Lunch Specials

Available Monday through Friday 11am to 2pm Only

LUNCH COMBO - A cup of our famous New England clam chowder, option of House, Wedge or Caesar salad and a fillet of mesquite grilled salmon	19.99
SOUP & SALAD COMBO - Your choice of a cup of New England or Manhattan clam chowder and House, Wedge or Caesar salad	15.99

MUSSELS & CLAMS

STEAMED CLAMS - Served steaming hot in our garlic broth. <i>Add linguini 3.99</i>	21.99
MUSSELS LEON - Served steaming hot in our garlic broth	21.99
50/50 - A combo of both mussels and clams in your choice of garlic broth or housemade marinara sauce	21.99

FISHBAR FAVORITES

GINGER-SOY AHI TUNA - Seared AAA grade Ahi tuna, mashed potatoes and sugar snap peas. Served with a ginger-soy shiitake mushroom broth and toasted sesame seeds	29.99
AHI POKE BOWL - AAA grade Ahi tuna, avocado, cucumber, radish, scallions, cilantro, sesame and soy over a bed of brown rice. Served with a seaweed salad and spicy mayo on the side	24.99
SPICY SALMON TERIYAKI BOWL - Teriyaki glazed salmon over brown rice with sautéed peppers, mushrooms, onions and snap peas topped with crispy onions and Fresno chilis	29.99
FISHBAR CIOPPINO - Jumbo shrimp, salmon, mussels, clams, scallops and calamari in a creamy tomato broth. Served over buttered linguini with toasted sourdough	36.99
COCONUT CRUSTED MAHI MAHI - Served with brown rice, sautéed sweet peppers and onions, pineapple pico de gallo and buttered rum sauce	32.99
PAN ROASTED CHILEAN SEA BASS - Served with mashed potatoes, grilled asparagus, roasted cherry tomatoes and dill caper lemon butter	42.99

FISHBAR CLASSICS

FISHBAR FISH TACOS - (2) Blackened or baja fried, topped with cabbage, pico de gallo, cotija cheese, taco sauce and cilantro crema. Served with brown rice	23.99
SALMON & AVOCADO TACOS - (2) Topped with cabbage, corn and avocado pico de gallo, taco sauce and cilantro crema. Served with a mixed green salad with cilantro crema	25.99
LOBSTER TACOS - (2) Choice of grilled or fried, topped with cabbage, pico de gallo, cotija cheese, taco sauce and cilantro crema. Served with brown rice	29.99
SEARED AHI TUNA TACOS - (2) Topped with cabbage, scallions, pico de gallo, cilantro crema and Thai chili sauce. Served with brown rice	25.99
FISH & CHIPS - Crispy fried fish served with french fries, creamy coleslaw and our housemade tartar sauce	22.99 Salmon 24.99
FISHBAR FRIED SHRIMP - Lightly breaded and fried with your choice of two side dishes	26.99
SHRIMP SCAMPI - Sautéed with whole cloves of garlic, fresh basil, tomato and lemon butter. Served over linguini	26.99
SALMON PICCATA - Mesquite grilled salmon with lemon butter, mushrooms and capers. Served over linguini	27.99 Chicken Piccata 24.99
LOBSTER MAC & CHEESE - Maine lobster claw meat with penne pasta in our creamy cheese sauce	28.99
TRUFFLED CRAB MAC & CHEESE - Sautéed crab with penne pasta in our creamy cheese sauce with a hint of white truffle oil	24.99

Bairdi Snow Crab

- One pound steamed Bairdi Snow Crab served with your choice of two side dishes, drawn butter & fresh lemon *MP*

Alaskan King Crab

- One pound steamed Alaskan King Crab served with your choice of two side dishes, drawn butter & fresh lemon *MP*

MESQUITE GRILLED

SALMON - Original seasoned or blackened. Served with your choice of two side dishes	28.99
MAHI MAHI - Original seasoned or blackened. Served with your choice of two side dishes	29.99
MAHI MAHI MEDITERRANEAN - Topped with roma tomatoes, garlic, shallots, fresh basil, balsamic and lemon. Served with your choice of two side dishes	30.99
SHRIMP ON A SKEWER - Laced with applewood smoked bacon. Served with your choice of two side dishes	26.99
SHRIMP & SCALLOPS ON A SKEWER - Laced with applewood smoked bacon. Served with your choice of two side dishes	28.99
SCALLOPS ON A SKEWER - Laced with applewood smoked bacon. Served with your choice of two side dishes	29.99
MESQUITE GRILLED 6 oz. FILET MIGNON - Served with your choice of two side dishes	42.99
1 1/2 POUND MAINE LOBSTER - Served with your choice of two side dishes, drawn butter and lemon	MP

Side Dishes

FRENCH FRIES • MASHED POTATOES • COLESLAW
SWEET POTATO FRIES • STEAMED BROCCOLI
BROWN RICE • GARLIC FRIES • SEASONAL FRUIT
SAUTÉED SPINACH • BAKED POTATO (*Available after 5pm*)

Special Substitutions

We would gladly substitute any of our side dishes for one of our special side dishes for an additional charge
GRILLED ZUCCHINI 2.99 • GARLIC BACON GREEN BEANS 2.99
MAC & CHEESE 2.99 • GRILLED ASPARAGUS 2.99
LEMON DILL BRUSSEL SPROUTS 2.99

SANDWICHES, ETC.

All burgers & sandwiches come with your choice of french fries or coleslaw. Substitute side salad or soup for 1.99

SEARED AHI TUNA SANDWICH - AAA grade Ahi tuna seared rare, shaved Brussels sprouts, crispy onion strings, spicy mayo, pickled ginger and ponzu lime vinaigrette	24.99
CRISPY FISH SANDWICH - Crispy fried Mahi Mahi, cabbage, tomato, grilled onion and tartar sauce on a toasted brioche bun	20.99
FISHBAR BURGER - Grilled Angus beef patty, melted cheddar, lettuce, tomato, grilled onion and housemade 1000 island on a toasted brioche bun	18.99
CHICKEN & AVOCADO CLUB - Grilled chicken breast, applewood smoked bacon, avocado, lettuce, tomato, grilled onion and spicy mayo on a toasted brioche bun	18.99
LOBSTER ROLL SANDWICH - Warm lobster salad tossed with housemade aioli and chopped celery. Served on a toasted soft roll with shredded cabbage and drawn butter	28.99

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 Sautéed 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

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

19.99

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