

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

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

Extended Happy Hour Drinks Monday 2:30 to Close

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



20% Off All Bottles Of Wine

SNOW CRAB SPECIAL

1 pound of steamed snow crab
Served with your choice of two side dishes - **39.99**

HOT CRAB QUESO DIP 9.99
Served with fresh corn tortilla chips

CRAB FRIES 16.99
French fries topped melted cheese, fresh crab meat, chipotle sauce, sour cream and scallions

CRAB STACK 17.99
Crispy rice topped with avocado, cherry tomato, cucumber, fresh crab meat, furikake, spicy mayo, sweet soy, cilantro and crispy wontons

RED CRAB TACOS 19.99
Cabbage, pico de gallo, cilantro cream and Thai chili sauce Served with brown rice

TRUFFLED CRAB MAC & CHEESE 19.99
Sautéed red crab and penne pasta with a creamy cheese sauce and a hint of white truffle oil

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



Brunch

Served every Saturday and Sunday

Saturday starting at 11am and Sunday starting at 10am

MIMOSA SERVICE

A bottle of sparkling wine served with a carafe of orange juice on the side

- 24 -

FISHBAR BLOODY MARY 15
Citrus vodka, pepper vodka, lemon, house bloody mix, garnished with a jumbo shrimp, apple wood smoked bacon and pickled asparagus

BRUNCH PUNCH 15
Blanco tequila, strawberry, blackberry, citrus, sparkling wine

FISHBAR SANGRIA 14
Apple brandy, lemon, ginger, honey, red wine

LA MOSCA MARTINI 16
Vodka, Mr. Black coffee liqueur, espresso, orgeat

HOUSE SPECIALTIES

NEW **LOX CRISPY RICE** 17.99
Nova Lox, crispy rice, avocado, soy sauce, herb cream cheese, crispy onions, sesame seeds

LOBSTER HASH 24.99
Maine lobster meat, crispy fried potatoes and Brussels sprouts tossed in our sweet and spicy chipotle sauce, two eggs sunny side up and spinach hollandaise sauce

LOX TOAST 18.99
Nova Lox, sourdough toast, herb cream cheese, avocado, tomato, fried capers, sunny side up egg, dill beurre blanc

FISHBAR AVOCADO TOAST 13.99
Grilled sourdough topped with fresh avocado, cherry tomatoes, cucumber, radish, balsamic mixed greens and Maldon sea salt
Add 2 eggs any style 2.99

CHICKEN ENCHILADAS & EGGS ... 16.99
Two chicken, corn & cheese enchiladas smothered with housemade enchilada sauce, melted cheese, two sunny side up eggs, pico de gallo, sour cream and scallions served on a bed of brown rice
(Substitute 5 grilled shrimp 19.99)

BACON & EGG TACOS 15.99
Two flour tortilla tacos filled with apple wood smoked bacon, scrambled eggs, pico de gallo, cilantro cream and taco sauce. Served with tater tots

VEGGIE SCRAMBLE 14.99
Three eggs scrambled with grilled zucchini, asparagus, tomato, roasted Brussels sprouts and goat cheese. Served with tater tots and sourdough toast

BACON & AVOCADO OMELET 15.99
Three egg omelet with apple wood smoked bacon and avocado. Topped with melted cheddar and Monterey Jack. Served with tater tots and sourdough toast

LEMON RICCOTA PANCAKES 14.99
Four lemon ricotta pancakes topped with a warm blueberry compote, whipped cream and powdered sugar

EGGS ANY STYLE

Two eggs cooked to your liking served with tater tots or baby mixed greens and sourdough toast. Add two pancakes \$2.99

TWO EGGS 12.99

BACON & EGGS 14.99

NEW YORK STEAK & EGGS 21.99
8 oz. New York steak grilled over mesquite