



# fish market menu

MON – SUN • 11AM – 9PM

## TO START

- SHRIMP COCKTAIL (3PC)** 13  
colossal wild shrimp,  
house cocktail sauce
- OYSTERS ON THE HALF SHELL** MKT  
roe cocktail sauce, red wine mignonette
- POKE CEVICHO** 18  
ceviche & tuna poke over corn tortilla  
chips, basil yuzu, eel and roe sauce with  
jalapenos, wasabi tobiko and furikake
- ROCK FISH CEVICHE (GF)** 13  
½ lb ceviche with tortilla chips
- YELLOW FIN TUNA POKE (GF)** 17  
½ lb tuna poke with tortilla chips
- CALAMARI FRIES** 13  
buttermilk marinated calamari,  
lightly fried with spicy roe sauce
- ROE POPCORN SHRIMP** 16  
batter dipped baby shrimp with  
salt pepper and spicy roe sauce
- CAPITAN PLATTER** 28  
Serves 2–3  
fish & chips, calamari fries, popcorn  
shrimp, hand cut kennebec fries,  
coleslaw with roe sauce and tartar sauce

## SOUPS

- CLAM CHOWDER** 10 | 13  
**FISHERMAN'S STEW** 9.5 | 14

## SIDES

- KENNEBEC FRENCH FRIES (VG)** 4  
**SWEET POTATO FRIES** 7  
**TOASTED BAGUETTE** 3  
**PONZU BROWN RICE (VG)** 3.5  
**BLACK BEANS (GF) (VG)** 3  
**TORTILLA CHIPS & SALSA (GF) (VG)** 4  
**ROE SOY EGG** 2  
**SIDE SALAD (VG)** 5  
**GRILLED VEGETABLES (GF) (VG)** 6  
**SESAME COLESLAW (GF)** 4

## WEEKLY SPECIALS

### MONDAY

- Chowdah Fries 8

### TACO TUESDAY

- Grilled or Baja Style Taco 5  
(cod or shrimp)  
Draft Beers 5

### WEDNESDAY

- Shrimp Po' Boy 14

### THURSDAY

- Alaskan Cod Burrito 13

Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness.

## SALADS & SANDWICHES

All sandwiches served with chips & salsa. Sub fries or salad for +2.50

- BABY LETTUCE SALAD (GF)** 12  
santa monica farmers lettuce, anchovy-lemon dressing, polenta croutons, pecorino  
add: chicken +9 | wild shrimp +14 | fresh catch +16 | tuna salad +8 | tuna poke +11.5
- ROE HOUSE SALAD (GF) (VG)** 8  
organic mixed greens, tomato, cucumber, red onion, house meyer  
lemon vinaigrette  
add: chicken +9 | wild shrimp +14 | fresh catch +16 | tuna salad +8 | tuna poke +11.5
- ROE SEAFOOD SALAD** 28  
mixed crab meat, poached baby shrimp, langoustines, hard-boiled egg, cornichons,  
heirloom tomato confit, radish, carrot, and red onion chopped & tossed with house  
thousand island dressing
- FILET ROE FISH** 17  
panko crusted alaskan cod, roe tartar, baby lettuce, white cheddar on brioche
- TUNA SALAD SANDWICH** 15  
albacore tuna salad, lettuce, tomato, and avocado on toasted sourdough  
add: white cheddar for tuna melt +2
- BLACKENED MAHI SANDWICH** 20  
blackened mahi, lettuce, tomato, pickled onion, and tartar sauce on ciabatta
- ROE GRILLED CHICKEN SANDWICH** 17  
organic buttermilk marinated chicken breast, lettuce, tomato, pickled red onion,  
and green onion kim chi aioli on brioche
- CRISPY CHICKEN SANDWICH** 17  
organic tempura fried chicken breast, sesame slaw, green onion kim chi aioli,  
andsliced pickles on brioche
- ANGUS CHEESE BURGER** 15  
½ lb patty, monterey jack cheese, lettuce, tomato, onion, pickles, and  
house louis dressing on brioche  
add to any sandwich above: jalapeno +.50 | avocado +2 | white cheddar +2
- ENTREES**
- FISH & CHIPS** 23  
battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce
- ROE FISH BURRITO** 16  
fresh fish of your choice, ponzu brown rice, pico de gallo, cabagge,  
black beans and spicy roe sauce with tortilla chips & salsa  
choice of: salmon, poke, mahi, cod, or shrimp  
make it a BURRITO BOWL +2
- GRILLED FISH TACO** 7.5  
grilled with your choice of fish, basil yuzu sauce, cabagge,  
pico de gallo with chips and salsa  
choice of: salmon, poke, mahi, or shrimp  
add a taco +6.5
- FRIED FISH TACO** 6  
fried baja style with alaskan cod, spicy roe sauce, cabagge,  
pico de gallo, with chips and salsa  
add a taco +5
- FISHERMAN'S PLATE** 25  
your choice of fresh fish grilled with garlic butter, served with  
ponzu brown rice and grilled veggies  
choice of: salmon, mahi, cod, or shrimp | premium grilled fish +2
- POKE BOWL** 22  
yellow fin tuna poke style, ponzu brown rice, wakame seaweed-sesame salad,  
organic soy egg



# lil guppy menu

all items include small fountain drink

FISH NUGGETS 10  
battered alaskan cod served with fries or salad

BEAN & CHEESE BURRITO 6  
flour tortilla, black beans, jack cheese  
served with fries or salad

MINI FISH TACOS 8  
alaskan cod grilled or fried topped with  
lettuce, tomato, and basil yuzu sauce served  
with fries or salad

CHEESE QUESADILLA 6  
flour tortilla, jack cheese with fries or salad

MINI POKE BOWL (GF) 9  
tuna poke, ponzu brown rice, with tomato and  
cucumber slices

\*for children ages 12 and under

