



SOUPS & SALADS

CLAM CHOWDER	10 13
Fisherman's Stew GF	12 14
FARMERS GREENS	10
farmers mixed organic greens, sliced roma tomato, julianne red onion, honey lemon vinaigrette	
ROE CESAR SALAD	14
warm polenta croutons, anchovy-lemon parmesan dressing, pecorino	
add: chicken +9 shrimp +12 salmon +14 premium catch +16	
SEAFOOD SALAD GF	32
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	

STARTERS

SHRIMP COCKTAIL (5pcS)	19
colossal wild shrimp, house cocktail sauce	
Oysters on the HALF SHELL ½ dz dz	
roe cocktail sauce, red wine mignonette	
Baja	22 42
Pacific	27 48
East Coast	26 46
POKE CEVICHOS GF	19
ceviche & tuna poke over corn tortilla chips, basil yuzu, eel and roe sauce with jalapenos, wasabi tobiko and furikake	
ROCK FISH CEVICHE GF	12
½ lb ceviche with tortilla chips	
YELLOW FIN TUNA POKE GF	13
½ lb tuna poke with tortilla chips	
CALAMARI FRIES	14
buttermilk marinated calamari, flour dusted, lightly smoked paprika with roe sauce	
ROE POPCORN SHRIMP	16
Flour dusted baby shrimp with salt pepper and roe sauce	
CAPITAN PLATTER serves 2-3	32
fish & chips, calamari fries, popcorn shrimp, hand cut kennebек fries, sesame coleslaw with roe sauce and tartar sauce	

SIDES

kennebек french fries v	5
sweet potato fries vG	7
toasted baguette v	3
sesame coleslaw vG	4
seasonal vegetables	12

market

roeseafood.com

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

fish market weekly specials

Monday:	clam chowder	8 11
Tuesday	taco Tuesday	5
Wednesday	shrimp po boy	14
Thursday	mermaid bowl	19
Friday	crispy chicken sandwich	17

JUST FISH TACO

served with corn tortilla chips, house made red salsa, choice of blue corn or flour tortilla, baja is with roe sauce or plancha with basil yuzu aioli

TUNA POKE RAW OR SEARED, SHRIMP, MAHI, SALMON	6.5
BAJA STYLE ALASKAN COD	6
SUB PREMIUM FISH: HALIBUT, SWORDFISH +1 YELLOW FIN TUNA, SCALLOP +3	

SANDWICHES

sandwiches served with house fries. sub sweet potato fries or side salad for +3.00

TUNA SALAD SANDWICH	15
albacore tuna salad, lettuce, tomato, and avocado on toasted sourdough add cheese +2.00	

FILET ROE FISH	17
panko crusted alaskan cod, roe tartar, baby lettuce, white cheddar on brioche	

SHRIMP PO BOY	16
fried baby shrimp, lettuce, tomato, pickles, remoulade sauce on a soft french roll	

BLACKENED MAHI SANDWICH	22
grilled mahi, lettuce, tomato, pickles, tartar sauce, on torta bread sub: salmon, black cod, swordfish +2 halibut +3 yellow fin tuna, scallop +8	

CRISPY CHICKEN SANDWICH	18
organic tempura fried chicken breast, sesame slaw, green onion kimchi aioli, and sliced pickles on brioche	

ROE BURGER	19
black angus patty, white cheddar, house thousand island dressing, lettuce, tomato, pickles on brioche served with kennebек fries	
add to any sandwich above: jalapeno +.50 avocado +2	

ENTREES

FISH & CHIPS	24
battered wild cod, hand cut kennebек french fries, tartar sauce and roe sauce sub halibut: +6	

ROE FISH BURRITO	17
fresh fish of your choice, ponzu brown rice, pico de gallo, cabbage, black beans and spicy roe sauce with tortilla chips & salsa choice of: salmon, mahi, cod, shrimp, or yellow fin poke premium fish +3	

Mermaid Bowl	24
choice of served with black beans, pico de gallo, shredded cabbage, ponzu brown rice, special house made roe sauce, with tortilla chips & salsa choice of: salmon, mahi, cod, shrimp, or yellow fin poke (seared or raw)	

Taco Plate	23
two grilled fish tacos with basil yuzu sauce or two baja fried cod tacos with roe sauce, cabbage, and pico de gallo, served with ponzu brown rice, black beans, and chips and salsa choice of: salmon, mahi, cod, shrimp, or yellow fin poke (seared or raw)	

SIMPLY GRILLED	27
choice of grilled black cod, wild mexican shrimp, or scottish salmon served with lemon beurre blanc, ponzu brown rice, seasonal vegetables premium fish +3	

POKE BOWL	23
yellow fin tuna poke style, ponzu brown rice, wakame seaweed-sesame salad, organic soy egg, furikake	