



# CHAMBERLAIN'S FISH MARKET GRILL

## SHELLFISH BAR

SEE YOUR SERVER FOR SELECTIONS & PRICE!

Saint Simon – New Brunswick  
Blue Point – Connecticut  
Salutation Cove – Prince Edward Island  
Gulf Coast – Texas  
Hurricane Harbor – Nova Scotia

Malpeque – Prince Edward Island  
Indian Creek – Prince Edward Island  
Bristol Bay Alaskan King Crab Legs  
New England Little Neck Clams  
Colossal Tiger Shrimp

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood and or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

## APPETIZERS

**CRISPY CALAMARI & BAY SHRIMP**  
CHIPOTLE HONEY SAUCE  
\$9.95

**SPICED AHI TUNA**  
SEARED RARE WITH PONZU GINGER SAUCE  
\$9.95

**CLASSIC MARYLAND STYLE CRAB CAKE**  
WITH ALMOND SLAW & REMOULADE SAUCE  
\$13.95

**IRON SKILLET MUSSELS**  
WASHINGTON STATE MUSSELS  
WITH TOMATOES, BASIL, WHITE WINE & GARLIC  
\$10.75

**CHAMBERLAIN'S OYSTERS ROCKEFELLER**  
FRESH SPINACH, SHALLOTS, GARLIC & CRABMEAT BÉARNAISE  
\$12.95

**TODAY'S SUSHI SELECTION**  
PREPARED BY HAND WITH THE FRESHEST INGREDIENTS  
MARKET PRICE

**CHILLED COLOSSAL SHRIMP COCKTAIL**  
\$13.95

**STEAMED LITTLE NECK CLAMS**  
WITH WHITE WINE & BASIL PESTO  
\$12.95

**SMOKED SALMON**  
WITH RED ONION, CAPERS & DILL CRÈME CHEESE  
\$11.95

**COMBINATION APPETIZER**  
(MINIMUM TWO PEOPLE)  
CHILLED COLOSSAL SHRIMP, MINI CRAB CAKES,  
CALAMARI & SPICED AHI TUNA  
\$12.95 (PER PERSON)

## SOUPS

**MARYLAND CRAB CHOWDER**  
WITH SWEET CORN, POTATOES & THYME  
\$6.50

**LOUISIANA GUMBO**  
WITH ANDOUILLE SAUSAGE, CRAWFISH & SHRIMP  
\$6.50

**CLASSIC LOBSTER BISQUE**  
WITH BUTTER POACHED LOBSTER  
\$9.95

## SALADS

**WARM PECAN CRUSTED GOAT CHEESE  
& BABY SPINACH SALAD**  
WITH SUNDRIED CHERRIES & CANDIED PECANS  
\$6.95

**ICEBERG LETTUCE WEDGE**  
WITH BACON & BLEU CHEESE DRESSING  
\$5.95

**APRIL'S SALAD**  
MIXED GREENS, BLEU CHEESE CRUMBLES,  
WALNUTS, CHOPPED VEGETABLES & LEMON BASIL VINAIGRETTE  
\$5.95

**CAESAR SALAD**  
WITH GARLIC CROSTINI & AGED PARMESAN  
\$5.95

**CRAB & SHRIMP LOUIS SALAD**  
WITH BUTTER LETTUCE, TEAR DROP TOMATOES  
& TRADITIONAL LOUIS DRESSING  
\$18.95

## SIDE DISHES

**LOBSTER MAC & CHEESE - \$8.95**

**GARLIC COLE SLAW - \$3.25**

**GREEN BEANS AMANDINE – \$4.95**

**SESAME JASMINE RICE - \$2.95**

**GRILLED ASPARAGUS**  
WITH CRABMEAT BÉARNAISE - \$6.95

**ROASTED ONION MASHED POTATOES - \$3.95**

**LEMON MASHED POTATOES - \$3.95**

**SPICY CRAWFISH MASHED POTATOES - \$4.95**

**SAUTÉED SPINACH WITH GARLIC - \$4.95**

**YUKON GOLD FRIES**  
WITH AGED PARMESAN - \$3.95

**STEAMED BROCCOLI - \$5.95**  
**WITH CRABMEAT BÉARNAISE - \$6.95**

**SUGAR SNAP PEAS, CHERRY  
TOMATOES & MUSHROOMS - \$4.95**

**BAKED YUKON GOLD POTATOES**  
WITH HERB GARLIC BUTTER - \$4.95

**ALMOND & SUNDRIED CHERRY  
WILD RICE PILAF - \$4.95**

*Four private dining rooms available  
for your next dining event!*

# SIMPLY GRILLED OR BROILED

With Sea Salt, Virgin Olive Oil and Lemon

**Pacific Ahi Tuna - \$21.95**

**Costa Rican Mahi Mahi - \$19.95**

**Honduran Tilapia - \$17.95**

**Idaho Rainbow Trout – \$20.95**

**Chilean Sea Bass – \$27.95**

**Maine Diver Sea Scallops - \$26.95**

**Louisiana Gulf Redfish - \$20.95**

**Colossal Tiger Shrimp - \$21.95**

**Atlantic Lemon Sole – \$21.95**

**Pacific King Salmon - \$27.95**

**East Coast Flounder \$25.95**

There may be small bones in some fresh fish. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. There is a risk associated with consuming raw oysters or any raw animal protein.

## SPECIALTIES

### SPICED AHI TUNA

GRILLED RARE WITH MISO HONEY GLAZE  
SERVED WITH BROCCOLI & SESAME JASMINE RICE  
\$23.95

### ATLANTIC LEMON SOLE

STUFFED WITH BRIE CHEESE, SPINACH & MUSHROOMS  
SERVED WITH ALMOND & SUNDRIED CHERRY WILD RICE PILAF  
\$23.95

### HONDURAN TILAPIA

MACADAMIA CRUSTED  
SERVED WITH GREEN BEANS AMANDINE,  
BAKED YUKON GOLD POTATO & PINEAPPLE SALSA  
\$19.95

### COSTA RICAN MAHI MAHI & COLOSSAL SHRIMP

SOY & GINGER MARINATED  
SERVED WITH SESAME JASMINE RICE & GREEN BEANS AMANDINE  
\$23.95

### IDAHO RAINBOW TROUT

PECAN CRUSTED  
SERVED WITH ROASTED ONION MASHED POTATOES & BROCCOLI  
\$22.95

### CAJUN SPICED LOUISIANA GULF REDFISH

SERVED WITH SPICY CRAWFISH MASHED POTATOES  
& FRESH HERB TOMATOES  
\$22.95

### CHILEAN SEA BASS

SERVED WITH SUGAR SNAP PEAS,  
CHERRY TOMATOES & MUSHROOMS  
\$29.95

### GRILLED PACIFIC KING SALMON

TOPPED WITH LUMP CRABMEAT  
SERVED WITH ASPARAGUS, LEMON POTATOES & LOBSTER SAUCE  
\$29.95

### CLASSIC CRABMEAT STUFFED FLOUNDER

SERVED WITH BROCCOLI & LOBSTER SAUCE  
\$29.95

### JUMBO LUMP CRAB CAKES

TWO CRAB CAKES  
SERVED WITH GRILLED ASPARAGUS & LEMON BUTTER SAUCE  
\$25.95

### SEARED MAINE DIVER SEA SCALLOPS

SERVED WITH LOBSTER MAC & CHEESE  
\$28.95

### COLOSSAL SOY-GLAZED SHRIMP BROCHETTE

SERVED WITH ALMOND & SUNDRIED CHERRY WILD RICE PILAF  
\$23.50

### STEAMED BRISTOL BAY ALASKAN KING CRAB LEGS

1½ POUNDS WITH SWEET DRAWN BUTTER  
MARKET PRICED

### CIOPPINO

SAN FRANCISCO SEAFOOD STEW WITH LOBSTER,  
MUSSELS, CLAMS, SHRIMP, SCALLOPS & FRESH FISH  
\$28.95

### CRISPY FRIED LOUISIANA GULF REDFISH

SERVED WITH FRIES & COCKTAIL SAUCE  
\$19.95

### CRISPY FRIED COLOSSAL SHRIMP

SERVED WITH FRIES & COCKTAIL SAUCE  
\$22.95

### CRISPY FRIED SEAFOOD COMBINATION OF SHRIMP, SCALLOPS AND REDFISH

SERVED WITH FRIES & COCKTAIL SAUCE  
\$23.95

## STEAKS

STEAKS SERVED WITH  
ROASTED ONION MASHED POTATOES

### 8 OZ. FILET MIGNON

\$27.95

### 12 OZ. FILET MIGNON

\$35.95

### STEAK AND SHRIMP

8 OZ. FILET MIGNON & (2) COLOSSAL SHRIMP  
WITH LEMON BUTTER SAUCE  
\$34.95

### STEAK AND LOBSTER

8 OZ. FILET MIGNON  
& 8 OZ. AUSTRALIAN LOBSTER TAIL  
MARKET PRICED

### 22 OZ. PRIME COWBOY RIBEYE

\$37.95

### 14 OZ. PEPPERED NEW YORK STRIP

TOPPED WITH PORT WINE SAUCE  
\$32.95

### PARMESAN CRUSTED CHICKEN

WITH TOMATOES, BASIL & PASTA  
\$18.95

## LOBSTER

LOBSTER SERVED WITH  
LEMON MASHED POTATOES

### STEAMED MAINE LOBSTER

SERVED WITH SWEET DRAWN BUTTER  
MARKET PRICED

### LOBSTER NEWBURG

MAINE LOBSTER COOKED WITH SHERRY,  
SHALLOTS & CREAM  
MARKET PRICED

### AUSTRALIAN LOBSTER TAIL

8-10 OZ. SERVED WITH SWEET DRAWN BUTTER  
MARKET PRICED

### AUSTRALIAN LOBSTER TAIL

16-20 OZ. SERVED WITH SWEET DRAWN BUTTER  
MARKET PRICED

### STUFFED AUSTRALIAN LOBSTER TAIL

16-20 OZ. STUFFED WITH LUMP CRABMEAT  
MARKET PRICED

## Culinary Team

Richard Chamberlain, Executive Chef/Proprietor  
Valentin Echeverria, Chef  
Ramon Ramirez, Chef

## Service Team

Jeff Barker, Director of Operations/Proprietor  
Jeff Raines, General Manager  
Glenn Hartzell, Manager



*Gratuity added for parties of seven or more.  
Thank you for dining with us.*

