

SOUPS

	Cup	Pt.	Qt
New England Clam Chowder	4	8	14
Lobster Bisque	5	9	16

SALADS

Add to one of our fabulous salads below.

- Grilled Salmon 9
- Sauteed Shrimp & Scallops 9
- Cajun Shrimp 8
- Coconut Shrimp 8
- Grilled Chicken 6

Caesar Salad 9

A traditional salad made with crispy romaine and house made dressing

Key West Mango Salad 12

Romaine lettuce, tomatoes, cucumbers, mango, roasted red peppers with our mango salsa dressing

Mandarin Salad 13

Romaine lettuce, mandarin oranges, walnuts, roasted red peppers, grape tomatoes, cucumbers, with raspberry vinaigrette

Fish House Spinach Salad 13

Fresh baby spinach tossed with dried cherries, fresh seasonal berries, candied walnuts and goat cheese, served with balsamic vinaigrette

FISH HOUSE CLAM BAKE

Lobster • Shrimp • Scallops
Clams • Mussels • Mahi
Corn on the Cob • Potatoes
in a Butter, White Wine Garlic Sauce
29

SEAFOOD BY THE POUND STEAMED IN OLD BAY

Market Price

- Shrimp
- Alaskan King Crab Legs
- Snow Crab Clusters

SANDWICHES

All Served on a Soft Kaiser with Chips & a Pickle

- Maryland Style Crab Cake 11
- Fried or Sauteed Large Soft Shell Crab 11
- Fried Flounder 9
- Grilled Tuna Steak *w/Asian Slaw* 11
- Buffalo Chicken Tenders 8
with Bleu Cheese Dressing
- Grilled Chicken Breast Parmesan 9
- Capri Chicken Breast 8
- Grilled Teriyaki Chicken Breast 9
- Pork Roll & Cheese 6
- BBQ Pulled Pork *w/Cole Slaw* 8
- Flame Broiled Cheeseburger 8
Lettuce & Tomato Available on all Sandwiches



KID'S STUFF

- Fried Flounder & Fries 7
- Popcorn Shrimp & Fries 7
- Chicken Nuggets & Fries 7
- Pasta & Butter 5
- Mac & Cheese 5



DOCKSIDE DINING & TAKE-OUT



B.Y.O.B

40 Peel & Eat SHRIMP \$7.95

Call Ahead for Quick Pick-up



(609) 522-8329



www.fishhousemarket.com

Catering for all Occasions

at Starlight Fleet Dock

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Corner of Park Blvd. & Sweet Briar Rd.

SUNDOWN DOLPHIN CRUISE

featuring a Buffet of

Prime Rib • Roast Turkey • Shrimp Cocktail
Fish Tacos • Pulled Pork • Crab Cakes • Fruit Kabobs
& Much Much More!

For Reservations Call 609-729-7776

MUNCHIES

- Mini Crab Cakes 9
with Cocktail or Tartar Sauce
- Skewered Teryaki Scallops
wrapped in Bacon (4) 9
w/Asian Slaw
- Mahi Fish Tacos *w/Lime Aioli* 9
- Ahi Tuna 10
with Teryaki Glaze, Pickled Ginger & Wasabi
- Coconut Shrimp 11
with Pina Colada Dipping Sauce
- Buffalo Shrimp 7
- Popcorn Shrimp 6
- Mozzarella Sticks *w/Marinara* 8
- Fried Calamari 9
with Marinara
- Clam Strips 8
with Marinara or Cocktail Sauce
- Steamed Little Neck Clams (13) 10
in White Wine & Butter
- Prince Edward Island Mussels 10
in White Wine & Butter
- Chicken Wings (6) 8
*choose your sauce:
Hot, Mild, Asian BBQ Sauce, Sweet Baby Rays BBQ*
- Chicken Tenders (3) 8
- Buffalo Chicken Tenders (3) 9
- Onion Rings 6
- French Fries 3
- Cheese Fries 4

BROILED PLATTERS

*All Platters Include Cole Slaw & Choice of:
French Fries, Corn on the Cob
or Substitute Onion Rings for \$2.*

- Maryland Style Crab Cakes 21
- Filet of Salmon w/Ginger Slaw 19
finished w/Asian BBQ Sauce
- Filet of Flounder 18
Stuffed with Crabmeat 21
- Grilled Tuna Steak 19
- Sea Scallops 21
- Twin Lobster Tails Market Price
- Mahi Fish Tacos (3) 17

SAUTÉ PLATTERS

*All Sauté Platters Served Over Linguini
Choose Butter White Wine Garlic Sauce
or Marinara Sauce for the following*

- Seafood Sauté 21
(Shrimp, Scallops & Clams)
- Shrimp Sauté 20
- Backfin Crab Scampi 20
- Large Soft Shell Crabs (2) 21
- Sea Scallops Sauté 21
- Clams (Red or White) 18
- Mussels (Red or White) 17
- Sweet Chili Shrimp w/ Veggies 19
- Grilled Chicken Parmesan 16

*Locally sourced seafood.
Special dietary needs can be accommodated.*

FRIED COMBO PLATTERS

*All Platters Include Cole Slaw & Choice of:
French Fries, Corn on the Cob
or Substitute Onion Rings for \$2.*

- Fish House Fried Combo 24
*(Filet of Flounder, Sea Scallops, Shrimp,
and Maryland Crab Cake)*
- Fried Combo Trio 22
(Filet of Flounder, Sea Scallops & Shrimp)
- Shrimp & Scallops 21

BROILED COMBO PLATTERS

- Fish House Broiled Combo 24
*(Filet of Flounder, Sea Scallops, Shrimp,
Crab Cake & Clams)*
- Broiled Combo Trio 22
(Filet of Flounder, Sea Scallops & Shrimp)
- Shrimp & Scallops 21
(Add Lobster Tail for 6)
- Seasonal Sauté Vegetables 5

*Locally Sourced Vegetables
Farm to Table*

FRIED PLATTERS

- Maryland Style Crab Cakes (2) 21
- Large Soft Shell Crabs (2) 21
- Shrimp 18
- Coconut Shrimp 19
- Sea Scallops 21
- Filet of Flounder 18
- Clam Strips 17
- Calamari 18

Prices Subject to Change