

SEAFOOD RESTAURANT & BAR

SNACKS

COLD

FRESH OYSTERS*

Chesapeake Bay, Maryland ea...2.7 1/2 dz...16.2 Blue Point, Long Island, NY ea...3.5 1/2 dz...21

JUMBO SHRIMP COCKTAIL 14.5

house made sauces: classic cocktail, creamy louie

SEARED AHI TUNA* 14.5

smoked salt, pepper, ale mustard sauce

HOT -

CRISPY SHRIMP + SHISHITOS 13.5

creamy polenta, charred scallion pesto, piquillo pepper coulis

BACON WRAPPED BBQ SHRIMP 13

applewood bacon, sticky rice

CRISPY CALAMARI 13

chili-soy dipping sauce

MARYLAND STYLE CRAB CAKE 15

roasted corn, tabasco mash remoulade, traditional tartar

PEI MUSSELS PROVENCAL 12

white wine, garlic butter, roma tomatoes

SPICY CRISPY SHRIMP 12

creamy chili glaze, sticky rice, pickled cucumbers

CRAB, SPINACH + ARTICHOKE DIP 15.5

pico de gallo, house made corn chips

THREE COURSE "ALL-IN MENU" \$25

Available Sun-Fri, 4pm-6pm, excluding holidays please, NO substitutions

— CHOICE OF STARTER —

SEAFOOD GUMBO · CLAM CHOWDER MITCHELL'S HOUSE SALAD · CAESAR SALAD

- CHOICE OF ENTREE -

SHRIMP SCAMPI PASTA · PRIME SIRLOIN* CHICKEN PICATTA · CRAB STUFFED FLOUNDER

- CHOICE OF DESSERT -

VANILLA BEAN CRÈME BRULEE MINI SHARKFIN PIE

FIELD GREENS

add House or Caesar salad to any entrée for \$5 add chicken or shrimp to any salad for \$5 add salmon to any salad for \$8

MITCHELL'S HOUSE SALAD 8

dates, pine nuts, poppy-seed vinaigrette

KALE + ARUGULA 8.5

butternut squash, toasted hazelnuts, parmesan pomegranate seeds, white balsamic vinaigrette

TITANIC WEDGE OF ICEBERG 9

bacon, tomatoes, egg, blue cheese dressing

CLASSIC CAESAR 8

with grilled or crispy chicken 13.5

OCEAN COBB 21

chilled lobster, shrimp + crab "louie", bacon, egg, avocado, red onion, blue cheese, white balsamic

SPOON FISHING

NEW ENGLAND CLAM CHOWDER

cup 6.5 bowl 8

MAINE LOBSTER BISQUE

cup 7 bowl 9

NEW ORLEANS SEAFOOD GUMBO

cup 6.5 bowl 8

PLATTERS + COMBOS

MITCHELL'S MARKET TRIO 32

shrimp, crab cake, broiled salmon, andouille-jambalaya rice, asparagus

CRAB CAKE + SHRIMP 25

broiled shrimp, maryland style crab cake, roasted corn sauté, smashed redskins

SHANGHAI SEAFOOD SAMPLER 29

steamed shrimp, salmon, scallops, ponzu, ginger, spinach, sticky rice

SURF + TURF* 39

6oz filet, jumbo shrimp scampi, smashed redskins, asparagus ~ add lobster tail 15

DYNAMIC DUO 35

lobster & shrimp stuffed lobster tail, bacon wrapped BBQ shrimp, smashed redskins, asparagus

AND BATTERED

Sam Adams® beer batter, flash-fried, sea salt french fries, hushpuppies, coleslaw

FISH + CHIPS 18.5

SHRIMP + CHIPS 21

FISHERMAN'S FRY 25

cod, shrimp, wild sea scallops

FISH

Catch -n- Create

SIXTY SOUTH® SALMON 27

suggested: Cedar Planked

CHILEAN SEA BASS 38

suggested: Shanghai Style

RUBY RED TROUT 21

suggested: Pan Seared

SWORDFISH 28

suggested: Blackened

ATLANTIC COD 17.5

suggested: Broiled **SEA SCALLOPS 28.5**

WALLEYE 30

COHO SALMON 28 suggested: Grilled

PREPARATIONS

choose one PAN SEARED I BROILED smashed redskins, market vegetables

CEDAR PLANKED

balsamic glaze, goat cheese, asparagus, peppers, zucchini

SHANGHAI STYLE

steamed, ponzu, ginger, sticky rice, spinach

CARIBBEAN STYLE

pineapple ierk glaze, rice + beans. avocado-tomatillo salsa verde

BLACKENED STYLE

jambalaya rice, sautéed green beans, etouffée

SCOOP + TWIRL

FALL HARVEST SUPERFOOD BOWL 13

kale, arugula, apple, butternut squash, beets, red quinoa, pomegranate seeds, apple cider vinaigrette, sunflower + pumpkin seeds ~add shrimp or chicken \$5 ~ add Sixty South® salmon 8

SHRIMP SCAMPI PASTA 18.5

fresh linguine, diced tomatoes, parmesan

AHI TUNA RICE BOWL* 17

avocado, jalapeño, carrots, cucumber, sticky rice, nori, ginger

BLACKENED CHICKEN PASTA 17

sundried tomatoes, mushrooms, cajun cream sauce

LOBSTER MAC + CHEESE 24

maine lobster, smoked gouda, peas, tomatoes

STEAK + CHICKEN + CHOPS

FILET MIGNON* 6 oz. 32 / 8 oz. 38

char-grilled, smashed redskins ~ oscar style add 6

20oz COWBOY RIBEYE* 47

smashed redskins

14oz NEW YORK STRIP* 39

smashed redskins

BOURBON GLAZED PORK CHOP 27

green apple hash, asparagus

CHICKEN PARMESAN 19

fresh linguine, parmesan cream, marinara

MARKET Signatures

LOBSTER + SHRIMP STUFFED COD 24.5

white wine garlic sauce, smashed redskins, asparagus

SWORDFISH ROMESCO 29

mashed peruvian purple potatoes, roasted carrots, carrot-hazelnut romesco, arugula pesto

GINGER CRUSTED SALMON 27

Sixty South® salmon, citrus butter. sticky rice, stir-fry vegetable

SALMON + PURPLE PERUVIAN POTATOES 27

pumpernickel crumbs, napa cabbage choucroute, whole grain mustard sauce

PECAN CRUSTED TROUT 22

maple-brown butter cream, smashed redskins, green beans

CRAB STUFFED FLOUNDER 25.5

white wine garlic sauce, roasted redskins, asparagus

PAN SEARED SCALLOPS

+ GREEN APPLE HASH 29 butternut squash purée, chimichurri

BROILED SHRIMP 17

smashed redskins, market vegetables

MARYLAND STYLE CRAB CAKES 29

roasted corn sauté, tabasco mash remoulade. smashed redskins

ALASKAN KING CRAB LEGS 45

one full pound, smashed redskins, drawn butter

TWIN COLDWATER LOBSTER TAILS 35

drawn butter, smashed redskins

HANDHELDS

served with sea salt french fries

MARKET DOUBLESTACK 13.5

double cheeseburger, lettuce, tomato, pickle, remoulade

BEYOND BURGER 15 plant based vegetarian patty, avocado-tomatillo salsa verde

STREET TACOS 12.5 choice of: spicy chicken, blackened fish, or grilled vegetables

SHAREABLE SIDES

BRUSSELS SPROUTS 9

TUSCAN GRILLED VEGETABLES 8

SHRIMP + ANDOUILLE JAMBALAYA 9

MAC + CHEESE 8

GRILLED ASPARAGUS 9

ROASTED TRI-COLOR CARROTS 8