

# CARIBBEAN FISH MARKET

## STARTERS

### BACON-CHEDDAR HUSHPUPIES 10

Maple syrup drizzle

### STUFFED BISCUITS 11

Sausage gravy-stuffed biscuits

### BEIGNETS 10

Chocolate caramel dipping sauce

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## FEATURES

### SOFTSHELL CRAB BLT 23

Buttered & toasted brioche bun, soft shell crab tempura, bacon, lettuce, tomato, lemon-pepper mayo

### TUNA BRUNCH POKE 19

Ahi tuna crudo, Asian vinaigrette, quinoa, mango salsa, edamame, wakame salad, poached eggs

### BRUNCH PIZZA 18

Eggs, cheddar-jack cheese sauce, bacon, sausage, onions, peppers

### GENERAL TSO'S CAULIFLOWER 15

Crispy, tender cauliflower tossed in tangy-sweet sauce, steamed jasmine rice, sunny side eggs, pickled ginger

### THAI BUDDHA BOWL 17

Peanut pad thai rice noodles, crispy tofu, julienne carrots, steamed broccoli, edamame & red cabbage

### CHICKEN & WAFFLE SANDWICH 18

Buttermilk fried chicken, bacon, cheddar-jack cheese, maple mayo, served with home fries & fruit

## BENEDICTS

Served with home fries & fruit

### HAM 15

Signature hollandaise sauce

### CRABCAKE 18

CFM crab cakes, citrus arugula, spicy hollandaise

### SMOKED SALMON 18

Signature hollandaise sauce

### CUBANO 18

Pork roast, ham, Swiss cheese, pickles & dijon hollandaise

### ZUCCHINI 18

Zucchini Patties, wilted spinach, poached eggs & avocado hollandaise

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## CLASSICS

### 2-EGGS ANY STYLE 12

Bacon or sausage, served with home fries, fruit & choice of toast

### BACON OMELET 15

Bacon, cheddar-jack cheese, spinach, peppers, onions, hollandaise, served with home fries, fruit & choice of toast

### FRENCH TOAST 12

Choice of bacon or sausage, served with fruit

### PANCAKES (CHIA SEED, BANANA, BLUEBERRY OR CHOCOLATE CHIP) 13

Choice of bacon or sausage, served with fruit

## WINE

### Sparkling & Rosé

**MANON** 11 / 42

Rosé, Côtes de Provence, France, 2018

**MATUA** 13 / 47

Pinot Noir Rosé, Central Otago, New Zealand, 2018

**RUFFINO** 11 / 42

Prosecco, Italy, NV

**MARQUIS DE MONISTROL** 8 / 32

Cava Brut, Cava, Spain, NV

### White

**BENI DI BATASIOLO** 11 / 40

Moscato d'Asti, Bosc del Rei, Italy, 2019

**KUNG FU GIRL** 13 / 47

Riesling, Mattawa, Washington, 2018

**SEAGLASS** 9 / 35

Sauvignon Blanc, Santa Barbara, California, 2018

**OYSTER BAY** 13 / 47

Sauvignon Blanc, Marlborough, New Zealand, 2018

**PIGHIN** 13 / 47

Pinot Grigio, Friuli, Italy, 2018

**ST. FRANCIS** 14 / 53

Chardonnay, Sonoma County, 2017

### Red

**JOSH** 13 / 47

Pinot Noir, Central Coast, California, 2018

**CLINE** 12 / 44

Zinfandel, Lodi, California, 2017

**ENTWINE** 11 / 41

Merlot, California, 2017

**TERRAZAS DE LOS ANDES** 14 / 53

Malbec, Reserva, Mendoza, Argentina, 2017

**CLANCY'S** 9 / 35

Red Blend, Columbia River Basin, Washington, 2016

**CHATEAU STE. MICHELLE** 14 / 53

Cabernet Sauvignon, Columbia Valley, Washington, 2016

## SIGNATURE COCKTAILS

**COCONUT RUM PUNCH** 10

Coconut rum, orange & pineapple juices, Sprite, grenadine, dash of bitters

**CAT 5-SPICED & STORMY** 11

Chinese 5-spice-infused Gosling's rum, lime juice, vanilla extract, Barritt's ginger beer

**SEA CUCUMBER** 11

Gin, fresh cucumber, St-Germain elderflower liqueur, lime juice, tonic

**SUNKISSED SEÑORITA** 10

Jalapeño-infused tequila, strawberry purée, triple sec, margarita mix, salt rim

**SCURVY MULE** 11

Deep Eddy ruby grapefruit vodka, fresh pink grapefruit juice, lime juice, Barritt's ginger beer

**BLUEBERRY BUOY** 11

Vodka, muddled blueberries, lemonade, Sprite

## BEER & SELTZER

**LOCALLY CRAFTED** 5

Virgin Islands IPA, Virgin Islands Summer Ale

**IMPORT** 5

Corona, Presidente, Carib, Heineken, Stella Artois, Red Stripe

**DOMESTIC** 4

Miller Lt, Coors Lt, Budweiser, Bud Lt, Michelob Ultra

**TRULY HARD SELTZER** 5

Wild Berry, Grapefruit

**BOTTOMLESS  
BLOODY MARYS  
& MIMOSAS**

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