

CARIBBEAN FISH MARKET

STARTERS

QUEEN CONCH FRITTERS 16

Local Conch, served with horseradish remoulade

DRUNKEN MUSSELS 16

Dutch style mussels in a broth of onions, garlic, spinach, bacon, pernod & white wine, served with grilled french bread

SWEDISH MEATBALLS 12

Housemade gravy & lingonberry jam

GENERAL TSO'S CAULIFLOWER 9

Crispy, tender cauliflower tossed in a spicy-sweet sauce

PEAR & BRIE FLATBREAD 16

D'Anjou pears, creamy brie, onion marmalade & citrus arugula

TAMARIND CALAMARI 14

Tender calamari & banana peppers, seasoned, breaded & flash-fried, tossed with a tamarind gastrique drizzle

SPICY BRUSSELS SPROUTS 9

Flash-fried & tossed with a sambal seasoning

CFM CRAB CAKES 17

Maryland blue crab cakes, served with golden pineapple salsa & spicy remoulade

KOREAN WINGS 12

Sweet & Tangy, served with Asian slaw

AHI TUNA NACHOS 16

Crispy wonton "nachos" topped with ahi tuna, wakame salad, mango salsa, wasabi crema & tobiko

SALADS

MIXED GREENS 12

Mixed greens, cucumbers & tomatoes, herbed goat cheese crostino, tossed with citrus vinaigrette

WATERMELON ARUGULA 12

Fresh, juicy watermelon tossed with arugula, red onions, housemade farmer's cheese & citrus vinaigrette, drizzled with a cranberry coulis

BLACKENED SHRIMP WEDGE 22

Iceberg lettuce wedge, topped with blackened shrimp, candied bacon & house bleu cheese dressing

ENTRÉES

From the Sea

USVI WAHOO 39

Sesame-crust & seared medium rare, served atop rice noodles with a stir-fry of baby bella mushrooms, vegetable medley & ginger hoisin sauce with wasabi cream

SHRIMP PENNE PASTA 29

Wild Argentinian red shrimp tossed with penne pasta, spinach, vegetable medley, sweet peas & parmesan cream sauce

GRILLED SALMON FILET 29

Atlantic salmon over quinoa tabouleh, wilted spinach with tomato vinaigrette & lemon labneh

CRAB-CRUSTED GROUPEL 39

Locally caught grouper encrusted with CFM crab cake stuffing, roasted corn-scallion mashed potatoes, Chinese black bean beurre blanc & miso-dressed red cabbage

SEAFOOD HOT POT 34

Shrimp, mahi mahi, green lip mussels & calamari cooked in a spicy lemongrass & ginger-coconut curry broth, served with jasmine rice

BUTTER-BROILED LOBSTER TAIL 45

Caribbean lobster tail drizzled with cream sherry sauce, garlic mashed potatoes & grilled asparagus

CARIBBEAN STUFFED LOBSTER MP

Fresh Caribbean lobster filled with our CFM crab cake stuffing, served with garlic mashed potatoes, grilled asparagus & drawn butter

From the Land

APPLE BACON STUFFED PORK CHOP 28

Grilled & stuffed with an apple-bacon medley, served with blaukrat, garlic mashed potatoes & cranberry sauce

LEMON HALF CHICKEN 26

Boneless chicken breast with bone-in drumette attached, mushroom marsala demi, garlic mashed potatoes & honey-braised brussels sprouts

FILET MIGNON 42

Tender & grilled to your choice of perfection with a fig demi-glace, colcannon potatoes & grilled butternut squash

CHICKPEA STEW TAGINE 22

For our veggie lovers! Moroccan-spiced chickpeas, kale, squash & tomatoes, served over couscous in a clay tagine

SURF & TURF 85

House Favorite! Tender grilled filet mignon & butter-broiled Caribbean lobster tail, served with Brussels sprouts, fig demi-glace & sherry cream sauce

For your convenience, 20% gratuity will be added to parties of 5 or more guests

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

WINES BY THE GLASS

Sparkling & Rosé

JEAN-LUC COLOMBO CAPE BLEUE 14 / 53
Rosé, Provence, France, 2019

LUNETTA 11 / 40
Prosecco, Alto Adige, 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

14 HANDS 'HOT TO TROT' 10 / 38
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

WEEKLY FEATURES

SUNDAY

Brunch

Bottomless bloody
marys & mimosas
10am - 2pm

TUESDAY

Seafood Paella

Caribbean lobster tail,
shrimp, fresh catch,
mussels, calamari &
saffron arborio rice

WEDNESDAY

Prime Rib

Potato gratin, grilled
squash & horseradish
cream sauce

FRIDAY

Oysters

Chef's selection of
fresh oysters