

CARIBBEAN FISH MARKET

STARTERS

BACON-CHEDDAR HUSH PUPPIES 10

Maple syrup drizzle

STUFFED BISCUITS 11

Sausage gravy-stuffed biscuits

BEIGNETS 10

Chocolate caramel dipping sauce

FEATURES

CHICKEN & WAFFLE SANDWICH 18

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

BRUNCH PIZZA 18

Over-easy eggs, cheddar-jack cheese sauce, bacon, sausage, onions, peppers

SOFTSHELL CRAB BLT 23

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

TUNA BRUNCH POKE 19

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

THAI BUDDHA BOWL 17

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

GENERAL TSO'S CAULIFLOWER 15

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

BENEDICTS

Served with home fries & fruit

CLASSIC 15

Ham, signature hollandaise sauce

CRAB CAKE 18

CFM crab cakes, citrus arugula, spicy hollandaise

SMOKED WILD SALMON 18

Red onion, capers, signature hollandaise sauce

CUBANO 18

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

ZUCCHINI 18

Zucchini patties, wilted spinach, poached eggs, avocado hollandaise

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 13

Choice of original, chia seed, banana, blueberry or chocolate chip, served with fruit and your choice of bacon or sausage

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

WINE

Sparkling & Rosé

RUFFINO 11 / 42
Prosecco, Veneto, Italy

MARQUES DE MONISTROL 8 / 32
Cava Brut, Cava, Spain

MANON 11 / 42
Rosé, Côtes de Provence, France

MATUA 13 / 49
Pinot Noir Rosé, Central Otago, New Zealand

White

BENI DI BATASIOLO 11 / 42
Moscato d'Asti, Bosc del Rei, Italy

KUNG FU GIRL 13 / 49
Riesling, Mattawa, Washington

SEAGLASS 9 / 36
Sauvignon Blanc, Santa Barbara, California

OYSTER BAY 13 / 49
Sauvignon Blanc, Marlborough, New Zealand

PIGHIN 13 / 49
Pinot Grigio, Friuli, Italy

ST. FRANCIS 14 / 53
Chardonnay, Sonoma County, California

LES COSTIÈRES DE POMEROLS 11 / 42
Picpoul de Pinet, France

Red

JOSH 13 / 49
Pinot Noir, Central Coast, California

CLINE 12 / 46
Zinfandel, Lodi, California

WENTE 11 / 42
Merlot, San Francisco, California

TERRAZAS DE LOS ANDES 14 / 53
Malbec Reserva, Mendoza, Argentina

14 HANDS 'HOT TO TROT' 10 / 38
Red Blend, Columbia River Basin, Washington

CHATEAU STE. MICHELLE 14 / 53
Cabernet Sauvignon, Columbia Valley, Washington

SIGNATURE COCKTAILS

COCONUT RUM PUNCH 10
Coconut rum, orange & pineapple juices, Sprite, grenadine, dash of bitters

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 red grapefruit vodka, fresh pink grapefruit juice, Barritt's ginger beer, lime juice

BLUEBERRY BUOY 11
Stoli Blueberi 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**

20