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The Fish Market

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Menu Prices — October 23, 2026

The Fish Market menu with prices in United States, updated February 2022:
74 items across 14 categories, prices from $2.95 to $75.00.

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The Fish Market Menu with Prices (United States)

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Menu categories: Chowder & Bread · Oysters · Appetizers · Salad · Sandwiches · Fish & Chips · Grilled Fresh Catch · Lobster & Crab · Specialties · Scratch Dessert · Sides · Kid's Menu · Soft Drinks · Wine List

Chowder & Bread

ITEM	PRICE
Cheesy Garlic Bread with Crab all the cheesy goodness with loose crab meat on top	**$18.25**
New England Clam Chowder (White)	**$5.00**
Manhattan Clam Chowder (Red) Plongez dans un bouillon rouge vif, plein de tendres palourdes de l’Atlantique et de légumes frais. Chaque cuillerée rév...	**$5.00**
Cheesy Garlic Bread Un pain au levain coupé en deux, garni d'une onctueuse sauce au fromage romano et cuit au four pour une texture dorée et...	**$9.50**
Sourdough Rolls (4 Pieces) with salted butter packets	**$2.95**

Oysters

ITEM	PRICE
Oysters on the Half Shell (6 Pieces) shucked raw oysters packed with ice and ramekins of cocktail sauce, freshly ground horseradish & lemon	**$16.50**
Baked Oysters Rockefeller (4 Pieces) fresh oysters baked with creamy spinach & romano cheese	**$17.25**

Appetizers

ITEM	PRICE
Prawn Cocktail Cinq crevettes délicatement pochées dans un mélange de vin blanc, citron et herbes aromatiques, accompagnées de notre sa...	**$17.95**
Salt and Pepper Calamari Morceaux de calamars tendres, rehaussés de poivrons et de jalapenos, délicatement enrobés puis dorés à la perfection. Se...	**$15.95**
Crab Spinach Artichoke Dip spiced pita chips	**$17.75**
Ahi Poke ginger, soy, green onion, sesame, chili, wonton chips	**$18.75**
Rockfish Ceviche lime, coconut milk, red onion, tomato, serrano, avocado, tortilla chips	**$14.25**
Fish Market Crab Cakes Deux croquettes de crabe servies avec une sauce tartare maison, accompagnées d'un délicat mélange de jeunes pousses.	**$17.95**
Ahi Tuna - Sashimi or Seared Fines tranches de thon ahi servies crues en sashimi ou légèrement grillées. Accompagnées de wasabi piquant, gingembre ma...	**$17.95**
Smoked Fish Sampler you can only get this here! House smoked at our very own farallon fisheries in south san Francisco. Sampler includes sal...	**$22.50**
Steamed West Coast Clams 14 oz steamed with white wine, butter, fresh garlic; served with garlic bread.	**$18.25**

ITEM	PRICE
Steamed West Coast Black Mussels 14 oz steamed with white wine, butter, fresh garlic; served with garlic bread.	**$18.25**

Salad

ITEM	PRICE
Baby Kale Salad Betteraves rôties, quinoa rouge, pomme croquante, fromage de chèvre crémeux et noisettes. Parfait avec une vinaigrette c...	**$12.95**
Caesar Salad Laitue romaine croquante, parsemée de fromage pecorino Romano, accompagnée de nos croustillants croûtons à l'ail sur lev...	**$10.50**
The Cobb Salad bacon, egg, avocado, blue cheese crumbles, cucumber, tomato - we suggest white balsamic vinaigrette	**$12.75**
Louie Salad egg, cucumber, tomatoes, red onion - we suggest louie dressing	**$19.75**

Sandwiches

ITEM	PRICE
Crispy Fish Tacos guajillo salsa, pico, queso fresco, lime slaw, cilantro, side pinto beans	**$17.75**
Nashville Hot Halibut Du flétan fraîchement pêché enrobé d'une huile de chili piquante, accompagné d'une onctueuse aïoli à l'estragon. Se glis...	**$20.95**
Crab and Shrimp Roll Roll garni de crabe royal et crabe des neiges, accompagné de crevettes tigrées, concombres croquants, une touche de citr...	**$19.50**
Bacon Cheeseburger cheddar, lettuce, tomato, onion, brioche bun	**$19.75**
Jam'n Salmon Burger fresh scottish salmon ground in-house then perfectly seared + our bacon jam, swiss, lettuce, tomato, buttery brioche bun...	**$18.95**

Fish & Chips

ITEM	PRICE
Beer Battered Canadian Cod made with stone's house blonde ale and served with French fries and coleslaw + ketchup, house cocktail sauce and house t...	**$22.50**
Beer Battered Pacific Prawns Prawns enrobées dans une pâte légère à la bière blonde de la maison, accompagnées de frites croustillantes et de salade...	**$22.95**
Beer Battered Combo Plate Une assiette de délices marins qui marie un morceau de morue canadienne et trois crevettes, tous enveloppés dans une pât...	**$23.25**

Grilled Fresh Catch

ITEM	PRICE
Fresh Farmed Idaho Rainbow Trout with choice of two sides	**$25.95**
Fresh Farmed Scottish Salmon with choice of two sides	**$28.25**
Fresh Wild California Halibut with choice of two sides	**$35.75**

ITEM	PRICE
Fresh Wild Yellowfin Tuna (Ahi) Un choix de deux accompagnements pour accompagner notre thon ahi sauvage et frais.	**$39.25**
Fresh Wild Pacific Swordfish with choice of two sides	**$30.95**
Fresh Wild Pacific Sea Bass with choice of two sides	**$31.95**

Lobster & Crab

ITEM	PRICE
Wild Honduran Lobster Tail 10-12oz tail; served with drawn butter and choice of two sides	**$59.95**
Wild Bering Sea King Crab Legs (1 lb) with drawn butter and choice of two sides	**$75.00**

Specialties

ITEM	PRICE
Fish and Shrimp Yellow Curry Crevettes et poisson baignant dans un curry jaune à la noix de coco, agrémenté de légumes sautés pour une touche de croq...	**$18.95**
Seared East Coast Scallops Fregola perlée, concombre croquant, chutney de tomates savoureux et jeunes pousses de pois, le tout rehaussé d'une touch...	**$33.50**
Panko Crusted Calamari Steak with choice of two sides	**$23.25**
Ahi Poke Bowl marinated yellowfin tuna, edamame, cucumber, pickled ginger, avocado, sushi rice, spicy aioli	**$21.25**
Garlic Prawn Linguine five (5) sautéed prawns, garlic butter, fresh linguine; served with garlic bread	**$26.50**
Angus Strip Steak (10oz) Un morceau de steak Angus de 10 oz, servi avec du beurre parfumé aux herbes et parsemé d'oignons croustillants. Accompag...	**$36.25**
Crab Cioppino Un mélange varié de fruits de mer mijoté dans notre sauce marinara maison, parsemé de fromage Romano. Accompagné de ling...	**$31.25**
Chicken Breast with choice of two sides	**$20.75**

Scratch Dessert

ITEM	PRICE
Key Lime Pie graham cracker crust, raspberry sauce, raspberry garnish	**$9.95**
Snickerdoodle Bar	**$5.00**

Sides

ITEM	PRICE
Side Pomegranate Glazed Cauliflower Cauliflower florets are lightly roasted until tender and golden, then tossed in a tangy pomegranate glaze. Hints of swee...	**$4.00**
Sourdough Rolls (4) Rouleaux de levain servis avec des sachets de beurre salé.	**$2.95**

ITEM	PRICE
Side Au Gratin Potatoes	**$4.00**
Side Green Beans with Balsamic Pearl Onions and Almonds	**$4.00**
Side Fishwife Rice	**$4.00**
Side French Fries	**$4.00**
Side Coleslaw Chou fraîchement râpé et carottes croquantes, mélangés dans une vinaigrette crémeuse légèrement sucrée et acidulée. Une...	**$4.00**
Side Salad greens, tomatoes, cucumber, house garlic sourdough croutons	**$5.50**

Kid's Menu

ITEM	PRICE
Kid's Broiled Atlantic Cod	**$9.95**
Kid's Broiled Teriyaki Chicken	**$9.95**
Kid's Chicken Strips Bâtonnets de poulet tendre enrobés d'une chapelure légère, dorés au four jusqu'à l'obtention d'une croûte croustillante....	**$9.95**
Kid's Fish and Chips Morceaux de cabillaud enrobés d'une pâte croustillante, accompagnés de frites dorées.	**$9.95**
Kid's Linguine	**$9.95**

Soft Drinks

ITEM	PRICE
Hank's Gourmet Root Beer 12 oz bottle	**$4.25**
San Pellegrino Sparkling Fruit Beverage	**$4.25**
Watermelon Cooler Généreux morceaux de pastèque, rehaussés par des feuilles de menthe fraîche et un soupçon de jus de lime, le tout couron...	**$6.95**
Acqua Panna Water (still) 1 liter; glass bottle	**$8.25**
San Pellegrino Sparkling Water 750 ml; glass bottle	**$7.00**
Blackberry Breeze blackberry, mint, fresh lime, ginger beer	**$6.95**

Wine List

ITEM	PRICE
Cambria Julia's Vineyard Rose of Pinot Noir Santa Maria Valley, CA, ABV 13.5%	**$22.00**
La Crema Chardonnay Monterey, CA, ABV 13.5%	**$26.00**
The Fish Market Chardonnay California, ABV 13.5%	**$18.00**
Vive Malbec by Alta Vista Mendoza, AR, ABV 13.5%	**$18.00**

ITEM	PRICE
The Fish Market Cabernet Sauvignon California, ABV 13.5%	**$18.00**
Domaine Carneros Brut by Taittinger California, ABV 12.0%	**$42.00**
Oyster Bay Sauvignon Blanc Marlborough, Nouvelle-Zélande, TAV 13,0%	**$22.00**
J. Lohr Falcon's Perch Pinot Noir Monterey County, CA, ABV 14.0%	**$22.00**