

Today's Fresh Fish Selections

Flown in regularly from around the world, our fresh fish is prepared by the city's finest seafood chefs just the way you want it - broiled, grilled, pan-fried, poached, cedar planked, lemon pepper or blackened. To ensure freshness, we buy limited quantities and as a result can't guarantee availability.

Our Fresh Fish selections are served with roasted vegetables and your choice of fresh-cut fries, a baked potato, garlic mash, roasted potatoes or jade-blended rice.

Fillets	6 oz	9 oz
Chilean Sea Bass	\$21.99	\$27.99
American Red Snapper	\$15.99	\$18.99
Yellow Fin Tuna	\$16.99	\$21.99
Swordfish	\$16.99	\$21.99
Pickrel	\$16.99	\$21.99
Atlantic Sole	\$10.99	\$13.99
Tilapia	\$12.99	\$14.99
Arctic Char	\$16.99	\$20.99
Rainbow Trout	\$12.99	\$14.99
Catfish	\$11.99	\$14.49
Mahi Mahi	\$13.99	\$16.99
Chilean Salmon	\$14.99	\$17.99
Orange Roughy	\$14.99	\$16.99
Florida Red Grouper	\$19.99	\$25.99
Florida Kingfish	\$13.99	\$16.99
East Coast Monkfish	n/a	\$16.99

Fish Specials

Grilled Florida Kingfish

Brushed with sundried olive tapenade, served with chorizo sausage and green onion mash, sautéed vegetables and a cabernet tomato reduction.

\$14.99

Seafood Risotto

Italian rice simmered in a saffron lobster tea with fresh fish, calamari, tiger shrimp, sea scallops and mussels. Topped with julienne tomato filet and cilantro relish

\$19.99

Whole Fish

Red Snapper \$22.99 Florida Striped Bass \$22.99
Australian Barramundi \$21.99

Fresh Malpeque Oysters

Served with lemon and seafood sauce

\$2.49 each



Whole Live East Coast Lobster

Available grilled, steamed or broiled

1 lb. \$28.99

1 1/2 lb. \$42.99

2 lb. \$55.99



Today's Fresh Fish Platter

Creole spiced Rainbow Trout, Pickrel and Tilapia with vegetable chili, marinated mushrooms and frizzled leeks.

\$17.99

Please inform your server of any food allergies.

Book our Function Room for your special event, business meeting or holiday season party.

Visit our web site (www.thefishhouse.ca) to learn more about

The Fish House, fascinating fish facts and much more.