

OCEAN CLUB BUSINESS LUNCH \$14.95
(PROMOTIONAL OFFERS OR DISCOUNTS ARE NOT AVAILABLE ON BUSINESS LUNCH)

Go Fish House Salad ~or~ Soup of the Day
Fresh from the Grill
Fresh Catch, Salmon Fillet, or Chicken Breast
Served with seasonal vegetables
House made Sorbet or Gelato

STARTERS

- Thai Mussels* 10
Nestled in a broth of curry, coconut, kaffir lime leaves and lemongrass
- Pink Pepper Dusted Calamari Strips* 10
Sweet and Spicy Chili Sauce
- Pan- Fried Crab Cake* 10
Over Mesclun green, Saffron Aioli, and caper Dijon sauce
- Oysters on the Half Shell* market price
Served with Remoulade & Cocktail Sauce
- Lobster Bisque** 6
A Creamy Lobster broth with a touch of sherry and cream
- Soup of the Day** 4
- Go Fish Salad** 6
mixed greens, candied spicy walnuts, apples, cherry tomatoes, blue cheese and honey whole grain mustard dressing
- Pappadam Caesar* 6
romaine hearts, parmesan, crisp eggplant croutons in a pappadam shell
- Add Chicken \$4 Grilled Shrimp or Salmon \$6

ENTRÉE SALADS

- Pecan Crusted Salmon Salad* 15
Mixed greens, dried berries, oranges, candied walnuts and honey balsamic vinaigrette
- Thai Chicken Salad* 12
Fresh crisp greens, cucumber, tomatoes, carrots, and creamy peanut dressing with a hint of coconut
- Louis Salad~Gulf Crab* 14
Layered salad of avocado, tomato, cucumber, chopped egg and Louis dressing on the side
- Grilled Tenderloin Salad* 13
Char grilled romaine lettuce, tomato, blue cheese, egg, cheddar cheese, bacon, crispy onions & creamy Dijon dressing

SUSHI BAR

<i>Go Fish Sashimi Sampler</i> 12 Assortment of Sashimi Tuna, Salmon, Tuna "Tataki," & Kampachi	<i>Rainbow Tower</i> 10 Salmon, Tuna, Crab & Kampachi over sushi rice. Served with wasabi crème, seaweed salad & Masago
<i>Tropical Shrimp Tempura Roll</i> 10 Shrimp Tempura, Cream Cheese, Avocado and Pineapple with eel sauce	<i>Spicy Tuna "Tataki" Roll</i> 12 Seared "Tataki" Tuna over crunchy Spicy Tuna Roll. Topped with pickled Jalapeno and Ponzu sauce
<i>California "King Crab" Roll</i> 10 King Crab, cucumber, & avocado	<i>BBQ Eel Roll</i> 9 Eel, avocado, cream cheese, and eel sauce
<i>Dynamite Crawfish</i> 13 Spicy Mayo, tempura flakes, cucumber, and avocado	

WINTER FAVORITES

- Grilled Achiote Fish Tacos* 14
Corn tortillas, pickled red onion, roasted jalapeno salsa & New Mexico City Style Rice pilaf
- Blackened Redfish* 15
Shrimp Nantua over white rice and seasonal vegetables
- Go Fish & Chips* 14
Tempura battered fish fillets, seasoned fries, and spicy mango slaw
- Rainbow Trout* 15
Trout topped with shrimp stuffing, caper butter sauce and sautéed spinach
- Char grilled Newman's Ranch Flank Steak* 15
6oz. Char grilled Flank Steak, shitake & oyster mushroom ragout, blistered tomatoes in red wine demi glace
- Chinese Stir Fry* 13
Crispy shredded pork loin, broccolini, mushrooms, tomatoes with sweet and spicy sauce over steamed rice

WINTER SPECIALS

- Steak & Provolone Sandwich* 12
Grilled Tenderloin with onions, bell peppers, mushrooms, provolone cheese and horseradish sauce on a hoagie roll. Served with crispy fries
- Mahi Wrap* 11
sautéed seasoned Mahi, spicy mango slaw, black bean corn salsa, pico de gallo and Chipotle mayo. Served with house made Chips
- Oyster or Shrimp Poboy* 10
Lettuce, tomato, red onions and Remoulade sauce. Served with crispy fries
- Bacon Cheddar Burger* 10
Char-broiled and topped with lettuce, tomato, red onion and pickles. Served with Crispy fries
- Grilled Chicken Cordon Bleu Sandwich* 13
Grilled Chicken, prosciutto, fontina cheese, and spinach on pressed Sourdough bread & sweet potato fries

SIDES

- Lobster Orzo Mac & Cheese 9
- Jumbo Tempura Onion rings 5

Executive Chef – Tiffany Derry
General Manager – Manuel de Martino

Winter Menu 2009

20% gratuity will be added for parties of 6 or more.

There may be small bones in some fresh fish. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. The consumption of raw or undercooked seafood, meats or eggs may increase your risk of food-borne illness, especially if you have a medical condition or weakened immune system.