

60 BRIDGE STREET • EAST WINDSOR CT • 860.623.2281

MAINE



FISH MARKET RESTAURANT

W E L C O M E !

We are happy to have you with us
and hope you are pleased with our food and service.

Your food is prepared when ordered. No pre-breading or pre-cooking.
No microwaving from frozen. It might take a little longer
to get your order to the table, but it's worth the wait!

The Venvelis Family

APPETIZERS

BROILED OR FRIED

LOBSTER MEAT - Market Price

FRIED CALAMARI Full - 11.99 Half - 6.99

FRIED MOZZARELLA Full - 11.99 Half - 6.99

GOLDEN ONION RINGS Full - 11.99 Half - 6.99

JALAPEÑO PEPPER POPPERS

Full - 11.99 Half - 6.99

CRISPY CHICKEN FINGERS

Choose Plain, Mild, Hot, Extra Hot or Barbecue.
Full - 11.99 Half - 6.99

BUFFALO WINGS

Choose Plain, Mild, Hot, Extra Hot or Barbecue.
Full - 11.99 Half - 6.99

STUFFED MUSHROOMS - 10.99

SEA SCALLOPS

Wrapped in bacon with pineapple - 14.59

OUR FAMOUS GARLIC BREAD

The Fish Market's garlic bread with cheese
Large - 4.99 Small - 3.99

STEAMED LITTLENECKS - 18.99

RAW LITTLENECKS ON THE HALF SHELL*

One Dozen - 17.99 Half Dozen - 8.99

RAW OYSTERS ON THE HALF SHELL*

One Dozen - 17.99 Half Dozen - 8.99

STEAMERS

Two lbs - Market Price One lb - Market Price

SHRIMP COCKTAIL

Six plump shrimp served with our cocktail sauce. (6) - 9.59 (3) - 6.59



FRIED ANTIPASTO

Featuring Buffalo Wings, Pepper Poppers, Fried Mozzarella and Onion Rings - 18.99



SOUPS & SALADS

SOUP OR CHOWDER OF THE DAY

Bowl - 6.39 Cup - 4.39

OUR OWN LOBSTER BISQUE

Bowl - 6.39 Cup - 4.39

TOSSED SALAD - 5.99

GREEK SALAD

Featuring feta cheese, olives and pepperoncini - 9.99

MARKET PLATTERS

*COMBINATION ONE

Six Raw Oysters and Six Raw Littlenecks served ice cold with our delicious cocktail sauce - 17.99

*COMBINATION TWO

Six Raw Littlenecks and Six Cocktail Shrimp served ice cold with cocktail sauce - 17.99

*COMBINATION THREE

Four Raw Littlenecks, Four Raw Oysters and Four Cocktail Shrimp served ice cold with cocktail sauce - 18.99

*COMBINATION FOUR

Six Raw Oysters and Six Cocktail Shrimp served ice cold with cocktail sauce - 17.99

FROM THE DEEP

Deep Fryer, that is...

Our golden fried entrées are cooked in low cholesterol oil—the lowest in polyunsaturated fat!

Includes salad, fries or rice, bread and butter and choice of cole slaw, Chef's vegetable or pasta salad. After 3 pm, baked potato may be substituted for fries or rice. There is a 4.00 charge for split dinners.

POLLOCK

Two flaky pieces of pollock coated in our special batter - 15.59

HADDOCK

Three tender pieces of fresh haddock in our special batter - 17.99

WHOLE BELLY CLAMS

Mouth watering whole clams in a special seafood batter - Market Price

FRIED CLAM STRIPS

Crispy, tasty clams - 16.99

CALAMARI

Deep fried squid. A seafood lover's delight - 17.99

BAY SCALLOPS

Small, sweet mouth watering scallops - 20.99

SEA SCALLOPS

Hand dipped in our special seafood batter - 22.59

FRIED GULF SHRIMP

Batter dipped and served with our house cocktail sauce - 19.99

FRIED GULF COCONUT SHRIMP

Batter dipped with coconut and served with sweet and sour sauce - 19.99



MAINE FISH MARKET'S FAMOUS FRIED SEAFOOD PLATTER

Featuring Fried Shrimp, Pollock, Whole Belly Clams, Sea Scallops and Seafood Salad - 29.99

GOLDEN FRIED CHICKEN

Four savory pieces of our crispy chicken - 16.99

CHICKEN FINGERS

Tasty, crispy chicken tenderloins - 16.99

FILLET OF SOLE

Tender fillets, hand battered and lightly fried - 18.99

FRIED OYSTERS

Fresh fried oysters - 19.99 (In season only)

FRIED COMBO PLATTER

Choose Two of your Favorites - 27.99

Pollock, Haddock, Fillet of Sole, Shrimp, Calamari, Whole Belly Clams, Coconut Shrimp, Clam Strips, Sea Scallops, Bay Scallops or Oysters (in season)

*Shellfish are served raw. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

DINNER FEATURES

Includes salad, fries or rice, bread and butter and choice of cole slaw, Chef's vegetable or pasta salad. After 3 PM, baked potato may be substituted for fries or rice. There is a 4.00 charge for split dinners.

BOILED LOBSTER DINNER

1 ¼ lb or 1 ½ lb - Single or Twin - Market Price
(LARGER LOBSTERS AVAILABLE IN SEASON)

BAKED STUFFED LOBSTER

1 ¼ lb or 1 ½ lb - Single or Twin - Market Price

LAZYMAN'S LOBSTER DINNER

8 oz hand picked prime fresh lobster meat served in butter - Market Price

STEAMER DINNER

Two lbs served with drawn butter and broth - Market Price

STUFFED SWORDFISH

Featuring our scallop and crabmeat stuffing - Market Price

ALASKAN KING CRAB LEGS

Market Price

BOILED LOBSTER & CRAB LEGS COMBO

1 ¼ lb Lobster with 1 lb Crab Legs - Market Price

KING CRAB & STEAMER COMBO

One lb Crab Legs with One lb Steamers - Market Price

BOILED LOBSTER & STEAMERS COMBO

1 ¼ lb Lobster with 1 lb Steamers - Market Price

BROILED OR GRILLED SALMON

Broiled or Cajun Style - 24.59
Stuffed Salmon - 27.99

SURF 'N TURF*

10 oz Delmonico with your choice of any Single Non-Market Seafood Entree - 31.59

SUPER SURF 'N TURF*

10 oz Delmonico with your choice of Lazyman's Lobster, Boiled Lobster, Stuffed Lobster, Crab Legs or Other Market Items - Market Price

DELMONICO RIBEYE*

Tender and tasty 14 oz ribeye steak - 25.99

CHICKEN PARMESAN - 19.99

GRILLED BREAST OF CHICKEN

Prepared to your liking:
Marinated, Cajun or Barbecue - 19.99

STEAKS PREPARED TO YOUR LIKING: RARE • Cool, Red Center

MEDIUM RARE • Warm, Red Center

MEDIUM • Pink Center

MEDIUM WELL • Pink

WELL • Thoroughly Cooked

We cannot be responsible for steaks well done.

Includes salad, fries or rice, bread and butter and choice of cole slaw, Chef's vegetable or pasta salad. After 3 PM, baked potato may be substituted for fries or rice.

BAKED BOSTON SCROD - 20.99

BROILED FILLET OF SOLE - 20.99

BROILED HADDOCK - 20.99

BROILED OR GRILLED SWORDFISH - Market Price

BAKED STUFFED FILLET OF SOLE & SEA SCALLOP COMBO - 27.99

BAKED STUFFED SHRIMP

Five jumbo shrimp - 22.59

BROILED SEA SCALLOPS - 22.59

BROILED SEAFOOD PLATTER

Featuring Haddock, Sea Scallops and Shrimp - 28.99

BAKED STUFFED FILLET OF SOLE - 26.99

BROILED SHRIMP - 21.99

BROILED SEAFOOD CASSEROLE

Featuring Sea Scallops, Crabmeat and Shrimp with grated romano cheese - 27.99

BAKED & BROILED COMBO PLATTER

Choose Two of your Favorites - 27.99

Boston Scrod, Fillet of Sole, Haddock, Sea Scallops, Shrimp or Calamari

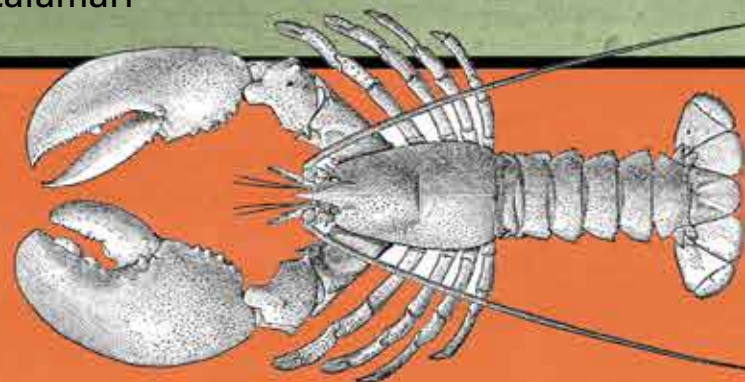
Boiled or fried dinners cooked parmesan style add 2.00

Cajun cooking and lemon pepper seasoning available upon request.

Baked and broiled dinners are prepared with many seasonings, please let us know if you have a special diet.

LOOK FOR MAINE FISH MARKET FAVORITES!

*Steaks are cooked to order upon request. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.



BAKED AND BROILED

SANDWICHES

Served with two of your choice: Cole Slaw, Pasta Salad, Chef's Vegetable, French Fries, Rice or Baked Potato

SEAFOOD SALAD ROLL - 11.99

FRIED SEA SCALLOP ROLL - 15.59

LOBSTER ROLL

Fresh lobster meat cold with mayonnaise or hot with butter - Market Price

FRIED SHRIMP ROLL - 14.99

STEAK SANDWICH* - 15.59

FRIED OYSTER ROLL - 14.99

FRIED WHOLE BELLY CLAM ROLL - Market Price

FRIED CLAM STRIP ROLL - 11.99

FRIED FILLET OF SOLE SANDWICH - 14.59

HAMBURGER/CHEESEBURGER* - 11.99

FILLET OF CHICKEN SANDWICH

Choose Fried, Marinated, Cajun or Barbecue - 11.99



DESSERTS

CHEESECAKES

RICE PUDDING

CREAM PIES

ICE CREAM

CAKES & PIES

ICE CREAM SUNDAES

Ask your server for a full list!

ON THE SIDE

FRIED WHOLE BELLY CLAMS - Market Price

BAKED SCROD - 14.99

FRIED OYSTERS - 15.99

BAKED STUFFED SHRIMP - 16.99

FRIED BAY SCALLOPS - 14.99

BAKED STUFFED SOLE - 18.59

FRIED CLAM STRIPS - 11.59

BROILED SHRIMP - 15.59

FRIED CALAMARI - 14.99

BROILED OR GRILLED SWORDFISH - Market Price

FRIED SEA SCALLOPS - 17.59

BROILED FILLET OF SOLE - 14.99

FRIED POLLOCK - 9.59

BROILED HADDOCK - 14.99

FRIED SHRIMP - 15.99

BROILED SEA SCALLOPS - 16.99

FRIED HADDOCK OR SOLE FILLET - 12.99

COLE SLAW, PASTA SALAD, BAKED POTATO OR CHEF'S VEGETABLE - 2.59

FRIED CHICKEN - 10.59

FRENCH FRIES

Large - 3.99 Small - 2.59

RIBEYE STEAK* - 18.99

All entrée side orders include one side of cole slaw, vegetable or pasta salad.

*Beef items are cooked to order upon request. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

ON THE LIGHTER SIDE

Includes salad, fries or rice, bread and butter and choice of cole slaw, Chef's vegetable or pasta salad. After 3 pm baked potato may be substituted for fries or rice.

BAKED STUFFED SOLE

With Scallop and Crab meat stuffing - 18.99

BROILED HADDOCK - 17.99

BROILED OR GRILLED SALMON - 19.99

STUFFED SALMON - 22.99

BAKED STUFFED SHRIMP

Three Jumbo Shrimp - 18.99

BROILED SEA SCALLOPS - 18.99

BROILED OR GRILLED SWORDFISH - Market Price

BAKED BOSTON SCROD - 17.99

BROILED FILLET OF SOLE - 17.99

BROILED SHRIMP - 18.99

1 LB. ALASKAN KING CRAB LEGS DINNER - Market Price

DELMONICO RIBEYE* - 22.99

BROILED OR FRIED LAZYS MAN'S LOBSTER - Market Price

STEAMERS

One pound served with drawn butter and broth - Market Price

GRILLED BREAST OF CHICKEN

Prepared to your liking, Marinated, Cajun or BBQ - 16.99

FRIED SEA SCALLOPS - 19.99

FRIED SHRIMP - 17.99

FRIED WHOLE BELLY CLAMS - Market Price

FRIED BAY SCALLOPS - 18.59

FRIED FILLET OF SOLE - 16.59

FRIED COCONUT SHRIMP - 17.99

CHICKEN PARMESAN - 16.99

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MARTINIS & MARGARITAS

MARTINIS

CLASSIC COSMOPOLITAN

Absolut Citron vodka, Cointreau, lime juice and a splash of cranberry juice.

FRENCH MARTINI

Absolut vodka, Grand Marnier, Chambord, orange juice and cranberry juice.

ESPRESSO MARTINI

Absolut Vanilia vodka, Kahlua, a splash of Bailey's and Café Patron.

SOUR APPLE MARTINI

Absolut vodka, Dekuyper Sour Apple Pucker and Triple Sec.

WHITE CHOCOLATE MARTINI

Absolut vodka, Godiva White Chocolate liqueur and White Crème de Cacao.

CHOTCKIE-TINI

Grey Goose La Poire, St. Germain, Chambord and a splash of cranberry.

DIRTY MARTINI

Absolut vodka and olive juice, garnished with three olives.

PINA TINI

Absolut vodka, Malibu rum, pineapple juice and piña colada mix.

THE BELLINI

Absolut vodka, Dekuyper Peachtree Schnapps with a splash of orange juice.

THE PEACH NEON MARTINI

Grey Goose vodka, Midori, Dekuyper Peachtree Schnapps and a splash of pineapple.

RASPBERRY LEMON DROP MARTINI

Stolichnaya Razberi vodka, Lemoncello, sour mix, simple syrup and a sugar rim.

WHITE CHOCOLATE RASPBERRY TINI

Absolut Vanilia vodka, Chambord, Godiva White Chocolate liqueur and a splash of milk.

BLUE HAWAIIAN MARTINI

Bacardi rum, Blue Curacao, orange and pineapple juice.

TEQUILA SUNRISE TINI

Don Julio tequila, orange juice and a splash of grenadine.

CHOCOLATE MARTINI

Absolut Vanilia vodka, Godiva Chocolate liqueur and Crème de Cacao.

MARGARITAS

RASPBERRY

Tequila with lime juice, raspberry Chambord, sour mix and a splash of orange juice.

CLASSIC

Tequila with lime juice, Triple Sec, sour mix and a splash of orange juice.

ITALIAN

Tequila with Amaretto, Triple Sec, sour mix and a splash of orange juice.

NEON

Tequila with Blue Curacao, Midori and sour mix.