

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

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.

# FROM THE DEEP

# DINNERS

# 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

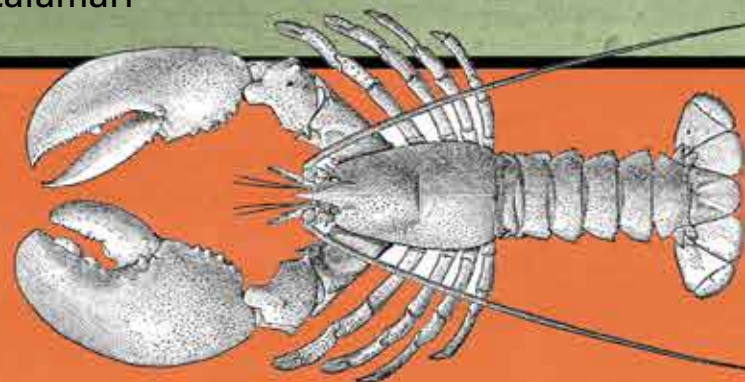
Boiled or fried dinners cooked parmesan style add 2.00

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**

**CREAM PIES**

**CAKES & PIES**

**RICE PUDDING**

**ICE CREAM**

**ICE CREAM SUNDAES**

Ask your server for a full list!

# ON THE SIDE

**FRIED WHOLE BELLY CLAMS** - Market Price

**FRIED OYSTERS** - 15.99

**FRIED BAY SCALLOPS** - 14.99

**FRIED CLAM STRIPS** - 11.59

**FRIED CALAMARI** - 14.99

**FRIED SEA SCALLOPS** - 17.59

**FRIED POLLOCK** - 9.59

**FRIED SHRIMP** - 15.99

**FRIED HADDOCK OR SOLE FILLET** - 12.99

**FRIED CHICKEN** - 10.59

**RIBEYE STEAK\*** - 18.99

**BAKED SCROD** - 14.99

**BAKED STUFFED SHRIMP** - 16.99

**BAKED STUFFED SOLE** - 18.59

**BROILED SHRIMP** - 15.59

**BROILED OR GRILLED SWORDFISH** - Market Price

**BROILED FILLET OF SOLE** - 14.99

**BROILED HADDOCK** - 14.99

**BROILED SEA SCALLOPS** - 16.99

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

**FRENCH FRIES**

Large - 3.99 Small - 2.59

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.