

Please Visit Our Website at  
[www.Originalfishmarketpgh.com](http://www.Originalfishmarketpgh.com)  
 or make your reservation today at  
[Opentable.com](http://Opentable.com)

The Original Fish Market is the  
 perfect place to hold your special  
 function. We provide full banquet  
 service. Ask a manager for details.

## JANUARY 29TH 2010

### FRESH LIST

Your choice of preparations to include mesquite grilled, blackened, hong kong, green curry, or seared.  
 Fresh catch of the day served with sauteed spinach and steamed rice.

Shutome swordfish/ HI 25	*Sea scallops/ ME 28	#1 Ahi tuna/ HI 29	*Tilapia/ EC 17
7 oz Lobster tail/ SA 38	*Black cod sablefish/ AK 28	Mahi mahi/ FL 22	Scottish salmon 23
Mediterranean Branzino 25	*Port moller sockeye /AK 26	Catfish/ LA 17	*Rainbow trout/ ID 17

At The Original Fish Market, the sustainability of the world's seafood supply is a great concern. With increased consumer awareness and an increase in seafood consumption worldwide, the demand for aquaculture and sustainable wild sources has increased in recent years. Items marked with an asterisk represent our most sustainable options.

### CHILLED RAW OYSTER BAR

Watch Hill/RI	Blue Point/ CT
Island Creek/MA	Kumomoto/CA Cape May Salt/NJ
Wianno/MA	Malpaque/PEI E fingham/BC
3 dollars each	Sampler platter-22 dollars

### SOUPS & SALADS

Lobster bisque, langoustines, sherry, cream	6/9
Cream of blue crab soup, sweet claw meat	5/8
Seafood gumbo, sausage, oysters, shrimp, clams	7/10
Caesar salad, anchovies, asiago, croutons	6
Spinach salad, cherries, walnuts, chevre, honey-thyme	6
Martha's vineyard, pine nuts, onions, bleu, raspberry	6
Roasted golden beets, greens, blue cheese, truffle vin	7

### APPE T I Z E R S

Hot & sweet fried calamari, chiles, garlic, scallions, cilantro	10	Balsamic chile or buffalo baby shrimp, parsley aioli	10
Smoked trout pasta, mustard, caper, cream, shallot, chive	11	Steamed pork dumplings, edamame, ginger, tetsuyu	8
Steamed middleneck clams, lemon, butter, wine, parsley	12	Smoked salmon, brie cheese, mushrooms, crispy wonton	13
Classic shrimp cocktail, pickling spice, lemon, cocktail sauce	14	Steamed pei mussels, nut brown ale, tomato, shallot	10

### FEATURED MAIN COURSE SELECTIONS

Caramelized jumbo sea scallops, pulled short rib ragout, house made gnocchi, truffled celeriac	31
Sweet and spicy seared ahi tuna, brown sugar-togarashi rub, pickled cucumbers, mushrooms	29
Miso roasted sablefish, clams, edamame, potato, prosciutto vinaigrette	28
Fried mixed seafood platter with shrimp, scallops, tilapia, oysters	25
Jumbo lump crab cakes, fried polenta sticks, chipotle aioli	38
Steamed alaskan king crab legs, sushi rice, drawn butter	44/lb
Market cioppino, saffron potatoes, clams, mussels, shrimp, scallops, roasted pepper aioli	30
Lobster pasta provençal, garlic, roasted tomato, mushrooms, white wine	29

### MEATS

Grilled 8 oz filet mignon, fingerling potatoes, gorgonzola butter, red wine garlic jus	39
16 oz Bone-in ribeye steak, gigantic onion rings, smoked tomato glacage	40
Double cut 14 oz pork chop, char siu marinade, paechu kimchi, steamed rice	26
Surf & turf, 8 oz filet mignon, 7 oz lobster tail, asparagus	75
Jerk marinated grilled chicken breast, sweet potato fries, napa slaw	22

### SIDES

Brussel sprouts w/ bacon	5
Broccoli rabe w/ garlic	6
Asparagus	7
Spicy kimchi	5
Roasted fingerlings	5
Old bay fries	4
Mashed potatoes	4
Steamed rice	3

### CHEF'S PRIX FIXE MENU 32.95

Choice of salad or cup of soup
Seared sockeye salmon, artichoke, mushrooms OR
Blackened swordfish, broccoli rabe, dirty rice OR
Rainbow trout almandine, green beans, wild rice pilaf
Pear cheesecake

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition..

Parties of six or more will be presented with a single check, and a gratuity of 18% will be added to your bill.  
 a five dollar charge will be added for shared entrees.