

Please Visit Our Website at  
www.Originalfishmarketpgh.com  
or make your reservation today at  
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.

## FEBRUARY 21ST 2010

### FRESH LIST

Your choice of preparations to include mesquite grilled, blackened, hong kong, green curry, or seared.  
Fresh catch of the day garnished with sauteed spinach and steamed rice. Not all ingredients are listed on the menu so  
please alert your server of any food allergies or concerns you may have.

Shutome swordfish/ HI 25	*Black cod sablefish/AK 28	*Tilapia/ EC 17	#1 Ahi tuna/HI 29
*7 oz Lobster tail/SA 38	*Port moller sockeye /AK 26	*Mahi mahi/FL 22	Scottish salmon 23
*Sea scallops/ ME 28	*Mediterranean Branzino 25	*Catfish/ LA 17	*Rainbow trout/ID 17
Black grouper/FL 26	*Icelandic Arctic Char 24	Red snapper/ FL 25	

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	La St Simon/NB
	Kumomoto/CA	Saddle Rock/NY
Wianno/MA	Malpaque/PEI	Emerald Cove/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

### APPETIZERS

Duck leg confit, toasted barley risotto, tart cherry jus	13	Balsamic chile or buffalo baby shrimp, parsley aioli	10
Hot & sweet fried calamari, chiles, garlic, scallions, cilantro	10	Steamed pork dumplings, edamame, ginger, tetsuyu	8
Steamed middleneck clams, lemon, butter, wine, parsley	12	Steamed pei mussels, nut brown ale, tomato, shallot	10
Classic shrimp cocktail, pickling spice, lemon, cocktail sauce	14	Smoked salmon, port salut, mushrooms, crispy wonton	13

### 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 rub, watermelon radish, cucumber, mushroom	29
Port moller sockeye salmon, mushrooms, artichoke hearts, fennel, vanilla butter	27
Lobster pasta provençal, garlic, roasted tomato, mushrooms, white wine	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

### MEATS

Grilled 6 oz filet mignon, mixed fingerling potatoes, gorgonzola butter, red wine garlic jus	31
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, 6 oz filet mignon, 7 oz lobster tail, asparagus	65
Jerk marinated grilled chicken breast, sweet potato fries, napa slaw	22

### SIDES

Green beans with almonds	5	Broccoli rabe w/ garlic	6	Asparagus	7
Spicy kimchi	5	Roasted fingerlings	5	Old bay fries	4
Barley risotto	4	Mashed potatoes	4	Steamed rice	3

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.