

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.

## JULY 19TH 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.

*Mediterranean Branzino 25	*7 oz Lobster tail/SA 38	#1 Ahi tuna/HI 29	Sea Scallops/ME 28
*Alaskan Halibut 27	Black Grouper/FL 26	Mahi Mahi/FL 22	*Rainbow Trout/ID 17
*Tombo Tuna/HI 26			
*Icelandic Arctic Char 24	*Black Cod/AK 28	*Catfish/LA 17	*Tilapia/EC 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

Moonstone/RI	Malpaque/PEI
Fanny Bay/BC	Wianno/MA
Cape May Salt/NJ	Kumamoto/CA
Choptank Sweets/VA	Blue Point/NY
3 dollars each	Sampler platter-23 dollars

### SOUPS & SALADS

<i>Lobster bisque</i> , langoustines, sherry, cream 6/9
<i>Cream of blue crab soup</i> , sweet claw meat 5/8
<i>Seafood gumbo</i> , sausage, oysters, shrimp, clams 7/10
<i>Baby heirloom tomato</i> , marinated feta, mozzarella, balsamic 7
<i>Fresh figs and aslan greens</i> , almonds, chevre-yogurt dressing 7
<i>Spinach salad</i> , cherries, walnuts, chevre, honey-thyme 6
<i>Martha's vineyard</i> , pine nuts, onions, bleu, raspberry 6
<i>Caesar salad</i> , anchovies, asiago, croutons 6

### APPETIZERS

<i>Scallop stuffed zucchini blossoms</i> , baby greens, citrus vin 14	<i>Shrimp &amp; roasted corn tostada</i> , tomatilla, flour tortilla 7
<i>Grilled shrimp &amp; sausage brochette</i> , smoked paprika rub 9	<i>Duck confit spring roll</i> , vegetables, orange, mint 12
<i>Tombo tuna carpaccio</i> , avocado oil, sea salt, cress 11	<i>Balsamic chile or buffalo baby shrimp</i> , parsley aioli 10
<i>Hot &amp; sweet fried calamari</i> , chiles, garlic, scallions, cilantro 10	<i>Steamed pork dumplings</i> , edamame, ginger, tetsuyu 8
<i>Steamed middleneck clams</i> , lemon, butter, wine, parsley 12	<i>Steamed pel mussels</i> , shallot, belgian white ale, orange 10
<i>Classic shrimp cocktail</i> , pickling spice, lemon, cocktail sauce 14	<i>Smoked salmon</i> , house crackers, cream cheese terrine 13

### FEATURED MAIN COURSE SELECTIONS

<i>Togarashi seared tombo tuna loin</i> , baby bok choy, raisin, cold cucumber-yogurt sauce 27
<i>Jumbo soft shell crab sautee</i> , chipotle-roasted corn and crab salad, baby greens 29
<i>Blackened mahi mahi fillet</i> , toasted orzo salad, pineapple chutney, citrus beurre blanc 24
<i>Lobster pasta provençal</i> , garlic, roasted tomato, mushrooms, white wine 29
<i>Fried mixed seafood platter</i> , shrimp, tilapia, scallops, oysters, fries, slaw 25
<i>Jumbo lump crab cakes</i> , fried polenta sticks, chipotle aioli 38
<i>Steamed alaskan king crab legs</i> , sushi rice, drawn butter 44/lb

### MEATS

<i>16oz Bone-in ribeye steak</i> , gigantic onion rings, smoked tomato glacage 40
<i>Grilled 8 oz filet mignon</i> , roasted fingerling potatoes, gorgonzola butter, red wine garlic jus 39
<i>Surf &amp; turf</i> , 8 oz filet mignon, 7 oz lobster tail, asparagus 75
<i>Jamaican jerk roasted half chicken</i> , toasted orzo pilaf, pickapeppa sauce 24
<i>10 Oz duroc dry aged pork chop</i> , couscous, french beans, calvados sauce 25

### SIDES

Sauteed spinach 5	Baby bok choy w/ ginger 6	
Roasted fingerlings 5	Asparagus 7	Old bay fries 4
French bean medley with almonds 6	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.