

# FISH CLUB

BY TODD ENGLISH  
www.fishclubseattle.com

## Small Plates

6-

### Three Cheese & Three Honey

Seasonal preparation

### Moroccan Gambas y Ajo

Prawns with tons of garlic & crusty bread

### Dungeness Crab & Poached Egg

Poached egg, asparagus pecorino romano, & truffle oil

### Beurre de Foie Gras

pickled ramps, baguette

### "Egg Benedict"

Crispy pork belly, sunny side quail egg, curry butter

### Roasted Marinated Calamari

Scarlet beans & piquillo pepper ragu

### Assador de Merguez

Lamb sausage, manchego, flambéed

### Roasted Olives

Garlic & tomato ragu

### Tomato Bread & Soft Scramble

Spanish chorizo, soft scrambled eggs, Tomato bread

### Mediterranean Mezze

Hummus & daily spread, grilled zah'tar pita

## Starters

### Sippin' Mussels \*

Local Penn Cove mussels, red curry Coco Lopez, cilantro  
13

### Iron Pan Clams \*

Oil cured olives, tomatoes, garlic, white wine & rosemary  
13

### Prawn Cocktail

Bloody Mary cocktail sauce with lots of horseradish  
12

### Piri-Piri Calamari Fries

Garlic aioli, lime yogurt & tomato fondue  
12

### New England Style Clam Chowder

Smoky bacon, Manila clams, oyster crackers & chives  
8

### Soup du Jour

7

### Chef's Greek Salad

Organic Baby Greens, roasted artichoke, sweet cherry tomatoes, olives, shaved onions, Sheep & goats milk feta vinaigrette  
9

### Fish Club Caesar Salad

Brioche crouton, elephant garlic chips, parmesan reggiano, white anchovy  
8

### Grilled Asparagus Salad

House-made pancetta & tomatoes, lemon zest, sherry vinegar gastrique  
9

CHRIS FROTHINGHAM EXECUTIVE CHEF   TIM ORMONDE SOUS CHEF  
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

\*WASHINGTON LAW REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# FISH CLUB

BY TODD ENGLISH

www.fishclubseattle.com

## Entrées

### Alaskan Halibut

English peas, caramelized pearl onions, brown butter sage risotto, shallot vinaigrette

28

### Sea Scallop\*

Pan seared sea scallops, cous cous "risotto", roasted fennel, shallots, & garlic, arugula pistou

28

### Grilled Whole Trout

Fondant potatoes, Lacinato kale, mustard caper beurre meunère

27

### Ahi Tuna\* "Pissaladière"

Kalamata olive poached tuna, herbes de Provence, garlic-caramelized onion flatbread, hearty summer salad, & garlic anchovie "aioli"

29

### Simply Fish

Our daily selection of fresh fish, simply grilled, roasted fingerling potatoes & seasonal vegetable, served with your selection of sauce below...

...Romesco vinaigrette

...Turkish curry emulsion

...Shallot vinaigrette

32

Add fresh Dungeness Crab-4

### Half-Chicken Al Matone (Local Natural Chicken)

Roasted garlic mashed potatoes, sautéed rapini, sweet onion jus

24

### Butchers Cut (Natural Beef)

Crispy smashed bliss potatoes tossed with green onion sour cream, grilled asparagus, whiskey onion butter & red wine veal reduction  
Market

### Fish Club Classic Paella Verde\*

Maine lobster, prawns, mussels, Manila clams, roasted chicken house chorizo sausage & charred salsa verde

Half 27 / Full 48

## Sides 6ea

Smashed Bliss Potatoes  
House Cut Garlic Fries  
Garlicy Lacinato Kale

Grilled Asparagus  
Sautéed Rapini  
Garlic Mashed Potatoes

## Vegetarian Tasting

### Three Course \$32

CHRIS FROTHINGHAM EXECUTIVE CHEF TIM ORMONDE SOUS CHEF  
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

\*WASHINGTON LAW REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# FISH CLUB

BY TODD ENGLISH

www.fishclubseattle.com

*Menu changes weekly*

## **Artichoke & Parmigiano Soup**

Grilled crouton

OR

## **Market Salad**

Arugula, frisee, spring onions, snap peas,  
summer corn, pea shoots & balsamic figs

## **Farro Stuffed Zucchini**

Confit Heirloom tomato, Parmigiano Reggiano,  
spring onion & escarole salad

## **Dessert**

Your choice from the  
dessert menu

## ***Flatbreads -14***

### **El Greco Flatbread**

El Greco seasoning, roasted tomatoes,  
Piquillo peppers, Kalamata olives,  
Kassieri & feta Cheese

### **Isabelle's Flatbread**

Shaved country ham, Fontina, asparagus,  
Caramelized onion, garlic & olive oil

### **Fig & Prosciutto Flatbread**

Sweet & sour fig jam, gorgonzola cheese & prosciutto di Parma

### **Israeli Flatbread**

Israeli Zah'tar, baby tomatoes, feta, shaved red onions, cilantro

CHRIS FROTHINGHAM EXECUTIVE CHEF    TIM ORMONDE SOUS CHEF  
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

\*WASHINGTON LAW REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS