

COOL SPRINGS FISH BAR AND RESTAURANT

APPETIZERS

Our Oyster Sashimi

HOUSE OYSTER TOPPED WITH SASHIMI GRADE RAW TUNA WITH A TOUCH OF OLIVE OIL, SALT, PEPPER AND HOUSE MADE WASABI SAUCE

Oyster on the Half Shell

Half dozen 12 Dozen 24

HOUSE OYSTER (Blue point Style)
SERVED WITH COCTAIL & MIGNONETTE SAUCE

Fried Calamari 14

HAND CUT, BUTTERMILK SOAKED, DUSTED IN OUR BLENDED FLOURS AND DEEP FRIED, SERVED WITH DIJON DIPPING SAUCE

Steamed Shrimp Dumplings 12

ASIAN SAUCE AND SNOW PEA SHOOTS

Fried Oyster Aioli 10

SERVED WITH SIRACHA AIOLI AND FRIED PICKLED RED ONIONS

Fish Bait 12

SAMPLES OF TONIGHT'S FRESH FISH BATTERED, DEEP FRIED AND SERVED WITH OUR SPECIAL DIPPING SAUCE

Steamer Clams 13

LITTLE NECK CLAMS STEAMED WITH LEMON THYME AND SERVED IN THEIR OWN BROTH

Mini Crab Cakes 16

JUMBO LUMP CRABMEAT WITH OUR OWN SPICE MIX SAUTEED AND SERVED WITH A ROASTED RED PEPPER TARTAR SAUCE

Fire Roasted Shrimp 10

MARINATED IN GARLIC AND OLIVE OIL WITH OUR OWN SPECIAL SPICE, FIRE ROASTED AND SERVED WITH OUR TOMATO RELISH

Stuffed Mushrooms 16

STUFFED WITH OUR CRAB IMPERIAL, TOPPED WITH GRUYERE CHEESE AND BAKED

Old Fashion Clam Casino 10

½ DOZEN LITTLE NECK CLAMS TOPPED WITH GREEN PEPPER, BACON, ONION, SPICES AND BAKED

Blackened Sea Scallops 16

CAJUN SPICED, GRILLED AND TOPPED WITH GORGONZOLA CHEESE

Shrimp Bombay 12

BEER BATTERED SHRIMP ROLLED IN COCONUT, DEEP FRIED, SERVED WITH A SWEET-SOUR SAUCE

Seared Tuna 15

SEARED RARE, SLICED AND SERVED WITH GINGER & WASABI

SOUPS AND SALADS

Seafood Bisque / Soup duJour 8

House Salad 7

House Caesar Salad 8

HOUSE BLENDED DRESSING

Roasted Beet Salad 9

FRESH ROASTED RED BEETS WITH BABY GREENS, GOAT CHEESE, GLAZED SUN FLOWER SEEDS, PICKLED SLICED CARROT AND OUR HONEY POPPY SEED DRESSING

Shrimp Salad 16

HOUSE SALAD TOPPED WITH FIRE ROASTED SHRIMP TOMATO RELISH

Blackened Chicken Salad 15

HOUSE SALAD, TOMATO, BACON BITS, PINE NUTS, CROUTONS

Fresh Tuna Salad 19

SEARED RARE OVER HOUSE SALAD DRIZZLED WITH GINGER DRESSING

Grilled Salmon Caesar 17

HOUSE CAESAR SALAD WITH HOMEMADE CROUTONS AND FRESH GRATED PARMESAN CHEESE

SOMETHING FISHY

Skillet Seared Tuna Steak 29

SERVED WITH GINGER SAUCE AND A SIDE OF WASABI SAUCE

Honey Bourbon Salmon 26

MARINATED IN OUR HONEY BOURBON SAUCE AND GRILLED

Swordfish auPoivre 27

COATED WITH FRESH CRACKED WHITE PEPPERCORNS AND A MILD DEMI GLACE SAUCE

Sautéed Flounder Meuniere 24

LIME, CAPERS, & BROWN BUTTER

Pan Roasted Cod 26

SIMPLY PREPARED WHITE, FLAKEY SUCCULENT FISH

Pan Fried Rockfish 27

WITH LEMON DIJON WINE SAUCE

SEAFOOD SPECIALTIES

Grilled Seafood Quartet 29

SALMON, SWORDFISH, SHRIMP, AND SEA SCALLOPS

Crab Imperial Stuffed Fish 34

Your choice: Flounder or Rock
STUFFED WITH CRAB IMPERIAL, SERVED WITH A DELICATE NEWBURG SAUCE

Baked Stuffed Shrimp 34

STUFFED WITH CRAB IMPERIAL

Maryland Style Crab Cakes 36

LIGHTLY FLOURED AND SAUTEED

Fire Roasted Shrimp 22

MARINATED IN OLIVE OIL, GARLIC AND LEMON, TOMATO RELISH

Crab Imperial 36

OUR OWN SPECIAL BLEND OF SPICES WITH NO FILLERS

Shellfish Pan Roast 30

SHRIMP, SCALLOPS, LITTLENECK CLAMS, MUSSELS, ½ ROCK LOBSTER TAIL IN A LEMON THYME CREAM TOMATO SAUCE

PASTA

Penne Pasta 20

SHRIMP, JULIENNE SNOW PEAS, SUN DRIED TOMATOES, BLACK OLIVES, PENNE NOODLES IN A RICH BRIE CREAM SAUCE

Linguini Alfredo 15

A RICH BLEND OF BUTTER FRESH PARMESAN AND CREAM

BLACKENED CHICKEN 18

BLACKENED TUNA 22

Shrimp Ravioli 20

SHRIMP MOUSSE IN A ROASTED RED PEPPER CREAM SAUCE WITH A TOUCH OF BASIL

NOTHING FISHY

Grilled Filet Mignon 38

ROASTED SHALLOTS AND MUSHROOMS

Center Cut Pork Chop 25

DOUBLE THICK CUT

Oven Roasted Rack of Lamb 40

NEW ZEALAND LAMB ROASTED WITH ROSEMARY AND GARLIC, SERVED WITH A DIJON SAUCE

Thick and Juicy Sirloin 34

10 OZ TOP SIRLOIN BUTT STEAK PAN ROASTED WITH SHALLOTS

Roasted Half Chicken 22

BONELESS HALF CHICKEN ROASTED WITH SPECIAL SPICES SERVED WITH OUR HOMEMADE BARBEQUE SAUCE

Barbeque Baby Back Ribs 24

SERVED WITH MARINATED SLAW AND FRENCH FRIES WITH OUR OWN SPECIAL SPICY RIB SAUCE

COFFEE-TEA-SODA

AWARD WINNING HOUSE BAKED DESSERTS

*We are required to inform you that consuming raw or undercooked proteins can increase the risk of foodborne illness even if they are awesome.
Live your life!*