



Byward Market

Ottawa Canada

08/07

MAINS...

Deep Fried Fish and Chips Atlantic Halibut one piece \$13.95 two pieces \$15.95

..... Atlantic Cod one piece \$11.95 two pieces \$13.95

In a classic English batter, cooked until crisp and served with our own green tartar sauce, creamy coleslaw and a wedge of lemon. Has to be one of the best you have ever had.

Smoked Salmon Linguini..... \$16.95

Salmon and fresh vegetables are cut into bite size chunks tossed with cream and a little white wine, then poured over natural linguini and finished with freshly grated parmesan.

Sundried Tomato Pesto Linguini with Tiger Shrimp \$18.95

We have prepared our own sundried tomato pesto with garlic sautéed tiger shrimp and tossed this all together in linguini. Try the tasty pasta with fresh sea scallops or grilled chicken for the same price.

Chicken Caesar Wrap \$14.95

Wrap up your chicken caesar salad. Creamy garlic dressing tossed in fresh romaine leaves with bacon and grilled chicken, wrapped in a toasted lemon scented tortilla. Served with a fresh garden salad with our own vinaigrette dressing or golden brown fries.

Orange & Ginger Chicken \$16.95

Sauteed chicken cut into strips and tossed in olive oil with a medley of fresh vegetables, served on a bed of seasoned rice. Just at the last moment orange brandy is added to complete this stir fry. Garnished with toasted sesame seeds.

Tender Chicken Almondine..... \$16.95

Strips of tender chicken breast, lightly dusted in flour and sauteed in butter. Drizzled with a spicy Thai glaze, served with roasted potatoes and bell peppers tossed in oil and seasoned with basil.

Parmesan & Basil Crusted Halibut or Salmon..... \$21.95

Baked to a gourmet's delight with fresh parmesan cheese and generous sprinkles of basil leaves to form a light brown crust. Accompanied by roasted bell peppers and seasoned rice.

New York Strip Steak Au Poivre Bordelaise..... \$21.95

A 10 ounce strip smothered with green, black, and red cracked peppercorns, then splashed with a deep flavoured red wine sauce. Served with garlic mashed potatoes and roasted bell peppers.

Shrimp & Scallop Brochette..... \$19.95

A bacon weaved skewer of succulent shrimp & sea scallops with peppers and onions, seasoned in our own aromatic blend of spices, then flame broiled to perfection. Served over seasoned rice.

Shrimp & Scallops in your choice of Gourmet Sauces \$20.95

Shrimp and Sea Scallops tossed over an open flame and prepared in your choice of freshly prepared sauces: **Garlic & Herb** with mushroom, tomato, onion and fresh chopped parsley, or **Creamy Dijon** with mushrooms, green onions, fresh cream and white wine, or **Spicy Creole** with our own tangy creole of tomato, peppers and onions, or **Cajun Butter** with onions, red peppers and mushrooms. Served with seasoned rice.

Broiled Stuffed Shrimp \$21.95

A presentation of succulent shrimp butterflied with a stuffing of Alaskan crab meat in golden brown garlic bread crumbs, a blend of fresh chopped herbs, served with roasted bell peppers and fluffy rice.

Coasters Surf & Turf..... \$29.95

A 10 ounce strip steak smothered in a peppercorn bordelaise sauce, accompanied by a bacon weaved skewer of shrimp, sea scallops, peppers and onions, flame broiled with our aromatic seasonings or sauteed garlic shrimp with mushrooms, tomatoes and onions. Served over fluffy seasoned rice.

Seafood Paella \$18.95

This classic Spanish dish of seasoned rice is chock full of the best of the land and sea. Shrimp, scallops, squid, fresh fish, mussels and chunks of chicken are tossed in this feast with small garden peas, bell peppers and spices.

Crab & Cream Cheese Stuffed Salmon Steak \$19.95

The most popular of all Canadian fish, gently sauteed with a stuffing of crab meat, cream cheese, garden vegetables, garlic bread crumbs and selected herbs & spices, complimenting the full salmon flavour. Served with rice pilaff and roasted bell peppers, a very satisfying dish.

Grilled Lobster Wrap..... \$16.95

Fresh Lobster meat is tossed with a dill and onion mayo, diced tomatoes and celery and stuffed into a grilled tomato and basil soft tortilla. Served with your choice of market salad, caesar salad or crispy fries.

*Upgrade your sides to onion rings or sweet potato fries for \$3.00

Today's Fresh Fish Selection

All You Can Eat Fresh Mussels \$12.99 Everyday All Day. (no sharing please)

A mirepoix of fresh vegetables & garlic, steamed in white wine with one basket of fresh baguette.

Add a basket of fries & side of mayo \$3.50 each basket ordered...

***All You Can Eat Creole Mussels \$15.99**

Fresh peppers, onions and Cajun spices make up our tangy tomato Creole Sauce.

The Fresh Fish Experts

Thank You



STARTERS...

Fresh Oysters On The Half Shell
 Served chilled over ice with our homemade seafood sauce, lemon and parsley
1 Dozen \$22.95 1/2 Dozen \$12.95

Caesar Salad \$9.95
 Tasty creamy garlic dressing over romaine with bacon bits, croutons and parmesan.
 *Add baby pink shrimps or grilled chicken slices or fried crisp calamari for \$4.00.

Bruschetta..... \$7.95 with chicken or Feta cheese \$12.95
 Plum tomatoes, zesty onions and a blend of Italian herbs on a lightly toasted baguette.

Fresh Steamed Mussels \$9.95
 Your choice of, **Mirepoix**: a steaming bowl of fresh mussels cooked in a broth of fresh vegetables, garlic and white wine, or **Creole**: our hot, thick and spicy sauce with fresh tomato, onion, garlic and peppers with the addition of southern spices.

Deep Fried Calamari for one \$8.95 for two \$14.95
 Tender calamari sliced into rings, deep fried and seasoned, served with creamy dill sauce and lemon.

Spicy Crab Cakes \$10.95
 Our homemade cakes of fresh stone crab meat in a mixture of fresh herbs, garlic, onions and finely chopped peppers with parsley. The shallow fried medallions are presented over our own fresh coleslaw then drizzled with tangy Szechwan sauce.

Triple Pile of Triple Nachos \$10.95
 3 kinds of Nacho chips, 3 kinds of cheese, 3 kinds of peppers. Served with salsa sauce, sour cream, diced tomatoes, green onions. * **With chicken or shrimp add \$4.00**

Half Dozen Escargot \$7.95 with cheese \$9.95
 Escargot flamed in garlic butter with mushrooms and just a hint of white wine.

Classic Shrimp Cocktail \$10.95
 Succulent sweet shrimp served tail on and chilled, accompanied by our red seafood sauce, lemon and parsley.

Coconut Shrimp \$10.95
 Tender shrimp tossed in coconut and mild curry, deep fried to golden brown. Served with mustard mayonnaise.

Greek Salad \$11.45
 The Classic... Kalamata olives, tomatoes, cucumbers, julliennes of onions, green peppers, fresh romaine greens and feta cheese. * **With chicken or shrimp add \$4.00**

Scallops & Bacon \$10.95
 A broiled skewer of fresh sea scallops wrapped in bacon served with our own red seafood sauce and lemon. A simple classic.

Coasters Lobster & Crab Dip \$11.95
 Nova Scotia lobster and Alaskan crab meat in a cream cheese spinach dip, warmed and served with plenty of grilled pita bread triangles and crisp nacho chips. A dish you will return for time after time.

Shrimp and Scallop Insalata \$12.95
 Fresh mixed greens tossed in the finest extra virgin olive oil with fresh mozzarella cheese and sun ripened tomato chunks. Tail on steamed shrimp and fresh sea scallops with garden fresh basil leaves and a drizzle of balsamic vinegar complete this tantalizing dish.

Popcorn Shrimp single \$12.25 double \$16.95
 Sweet, tender large crevettes, lightly breaded and deep fried until golden brown. Served with tartar sauce and seafood sauce with lemon.

Baked Pernod Stuffed Oysters 1/2 dozen \$13.95 1 Dozen \$ 23.95
 Fresh oysters on the half shell with our own seafood stuffing splashed with Pernod liqueur, finished with a dusting of parmesan cheese and fresh chopped parsley. The baking mingles and burst the flavours together.

Soups and Sides

*Grilled Chicken Breast added to any meal \$4.00 * Baby Pink Shrimp added to any meal \$4.00

East Coast Clam Chowder, our own delicious recipe with extra clams Small bowl \$5.95 Large bowl \$6.95

French Onion Soup, baked full of onions with a toasted crouton and a blend of melted cheeses \$8.25

Jumbo Onion Rings, a full basket of our own seasoned rings \$3.95

Garlic Bread, on its own, or topped with a blend of cheeses \$3.95 ... with cheese \$6.95

Add a Shrimp & Scallop Brochette to any meal \$12.95

Sweet Potato Fries, with dipping sauces of roasted red pepper and garlic cream sauce \$7.95

Lobster Bisque, laced with fresh cream small \$6.95 ... large \$7.95

Spicy Conch Chowder, a dark chowder with spicy conch meat from the Islands small \$6.95 ... large \$7.95

Side of Fries \$3.50	Basket of Baguette \$2.95	Side Caesar Salad \$3.95
Sautéed Mushrooms \$2.95	Coleslaw \$2.95	Garden Side Salad \$3.95
Garlic Mashed Potatoes \$2.95	Caramelized Onions \$2.95	Side Greek Salad \$3.95

Desserts

Ask your server about our delicious dessert selections.

All prices subject to applicable taxes

Gift Certificates are available, redeemable in Coasters Seafood Grill, The Fish Market Restaurant and Vineyards Wine Bar Bistro.

The Fresh Fish Experts

Thank You