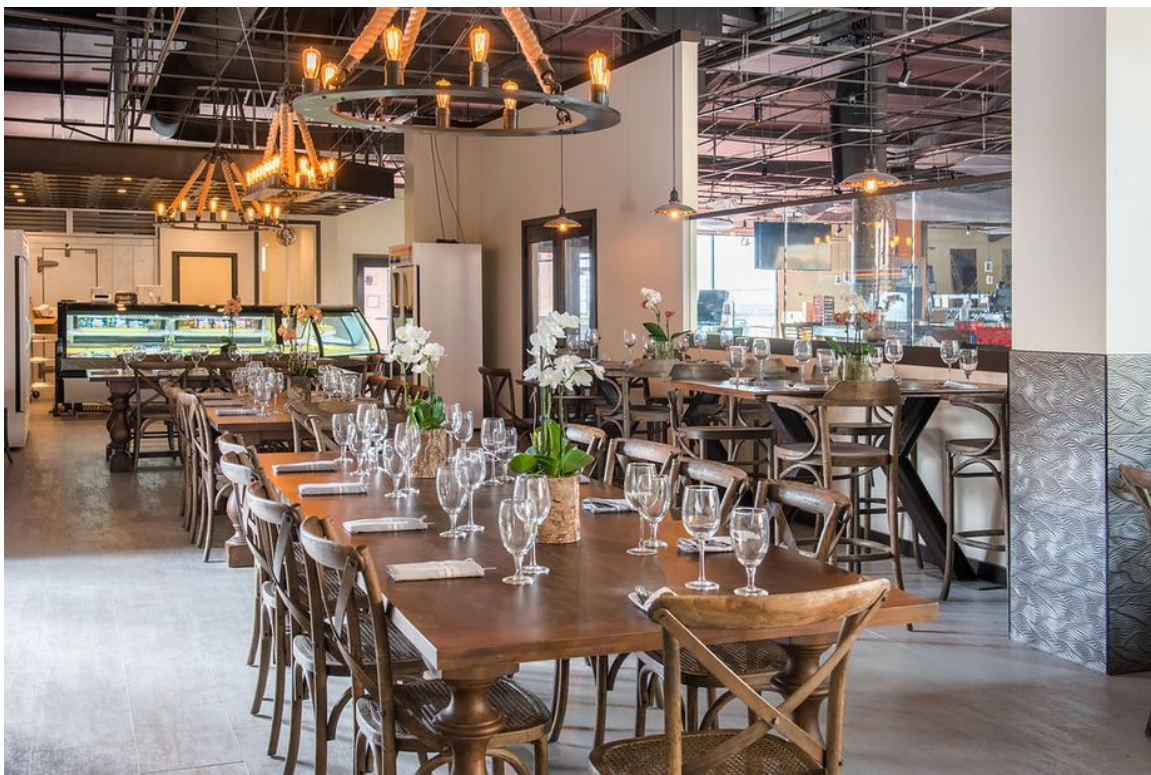




New Seafood Restaurant and Fish Market Reaches Harbor

Fishmonger's Market and Seafood Bar opens this weekend



Local chef Frank Terzoli, or **"Frankie The Bull"**, who once competed on 'Top Chef', is launching Fishmonger's Market and Seafood Bar this weekend. The new **5,000-square-foot restaurant and market**, which has seating for 130 and multiple outdoor patios, shares space with 57 Degrees, an existing wine and beer bar.

To celebrate **Fishmonger's** opening this weekend, Terzoli will be offering 20 percent off to diners in the restaurant on Saturday, October 21. His mostly-seafood menu includes shareable seafood towers, a tomato-based fishermen's stew, grilled octopus and arugula salad, Sicilian-style swordfish and shellfish-stuffed calamari. The attached fish market, which will offer fresh seafood and ready-to-cook meals, will also be feature 15 percent off purchases made on Saturday.

Going forward, the restaurant will be open for lunch Tuesday through Sunday from 11 a.m. to 2:30 p.m. (lunch service starts Wednesday, November 1) and dinner Tuesday through Thursday from 5 p.m. to 9 p.m. and Friday and Saturday from 5 p.m. to 10 p.m. The market will be open Tuesday through Saturday from 9 a.m. to 7 p.m.

[Fishmonger Menu](#) by [EaterSD](#) on Scribd

FISHMONGER MARKET
SEAFOOD MARKET

CRUDO BAR
DAILY SELECTION
check out crudo board for today's specials

APPETIZERS

COLD

SEAFOOD TOWER
SMALL (3-2 PEOPLE) \$4.95
LARGE (3-4 PEOPLE) \$10.95
- seasonal crab legs or lobster tail - oysters
- mussels - clams - prawns
serves with mignonette cocktail sauce & pickled horseradish

GULF PRAWN COCKTAIL 14.95
avocado mousse, cocktail sauce

AHI POKE 12.95
wakame, Maui onion, shoyu sesame, tobiko

CEVICHE 14.95
wild gulf shrimp, mango, red onion, cilantro, citrus

TOFU CEVICHE 14.95
japanese tofu, heirloom tomatoes

HOUSE-SMOKED ALASKAN SALMON PLATTER 18.95
indian candy, applewood-smoked tuna, salmon spread

CHEESE AND CHARCUTERIE 17.95
chef's selection of imported and local items

HOT

LOBSTER MAC & CHEESE GRATIN 14.95
Maine lobster, emmental & jack cheeses,
parmesan breadcrumbs

BACCALA-STUFFED PEPPERS 12.95
whipped salt cod, remoulade, potato, and parsley oil

FRIED CALAMARI 12.95

SOUPS

NEW ENGLAND-STYLE CLAM CHOWDER 9.95
ocean clams with potatoes and vegetables

FISHERMAN'S STEW 12.95
fresh market fish and shellfish, Manhattan-style broth

SALADS

GRILLED OCTOPUS & ARUGULA 12.95
hearts of palm, guiso vinaigrette, roasted almonds

ORANGE CAESAR 11.95
wedged romaine, blood oranges, crostons, and
shaved parmesan
add salmon or steak tips +7.50

BACCALA SALAD 11.95
Atlantic salt cod, garbanzo beans, red onion,
olive oil, lemon

GRILLED TUNA OR SALMON NICOISE 13.95
green beans, potato, egg, olives, tomatoes,
lemon-thyme vinaigrette

HOUSE SALAD 9.95
mixed greens, hearts of palm, house vinaigrette

SANDWICHES

MAINE LOBSTER ROLL 14.95
mayo-butter, toasted top-loader bun

GULF SHRIMP PO' BOY 12.95
French roll, shredded lettuce, tomato, spicy remoulade

FISHMONGER'S "PLT" 14.95
ahi tuna, gancetta, butter leaf lettuce, heirloom tomatoes,
brioche roll

Show me more about this topic ^

SCRIBD 1 of 1