

# Piscoes SEAFOOD & Jazz

<u>SOUP</u>	<u>cup</u>	<u>bowl</u>
<b>Soup of the Day</b>	3	5
<b>Manhattan Clam Chowder</b>	3	5
<u>APPETIZERS</u>		
<b>Crab Cakes</b>		13
<i>Atlantic "Jumbo Lump" Crab Cakes w/ Creole Mustard Sour Cream</i>		
<b>Mozzarella</b>		8
<i>Fried Buffalo Mozzarella Parmesan w/ Charred Tomato Basil Vinaigrette</i>		
<b>Mussels</b>		10
<i>Steamed Mussels w/ Tomato Broth, Lime, Jalapenos and Cilantro</i>		
<b>Risotto</b>		8
<i>Risotto with Wild Mushrooms, Spinach and Asiago Cheese</i>		
<b>Oyster Rockefeller</b>		11
<i>Baked Gulf Oysters w/ Creamy Spinach, Bacon, and Parmesan Cheese</i>		
<b>Tuna</b>		14
<i>Chermoula Spiced Seared Ahi Tuna w/ Shaved Fennel and Baby Spinach Salad</i>		
<i>Honey Caper Riata</i>		
<b>Shrimp 'in a rocks'</b>		13
<i>Jumbo Shrimp w/ Mango Slaw and a Lemon Curry Dressing</i>		
<b>Calamari</b>		9
<i>Cornmeal Crusted Squid w/ House Made Spicy Marinara</i>		
<b>Half Rack Ribs</b>		12
<i>Half Rack of 'Chipotle' BBQ Ribs with Fried Pickle Slices</i>		
<b>Pecan Crusted Chicken</b>		9
<i>Skinless, Fatless, Boneless Chicken Thigh tossed w/ Caramelized Honey</i>		
<u>SALADS</u>		
<b>House Salad</b>		6
<i>Assorted Field Lettuce w/ Charred Tomato Basil Vinaigrette</i>		
<b>Summer Salad</b>		9
<i>Assorted Field Lettuce, Summer Berries and Almond Pralines w/ Goat Cheese Bruschetta and a Champagne Tarragon Dressing</i>		
<b>Caprese Salad</b>		8
<i>Beef Steak Tomatoes, Fresh Buffalo Mozzarella w/ Fresh Basil and Aged Balsamic Vinaigrette Dressing</i>		
<b>Caesar Salad</b>		/8
<i>Romaine Spears, Garlic Toast, Shaved Parmesan Cheese and Charred Tomato Compote</i>		
<b>Grilled Mesquite Chicken Breast</b>		/11
<b>Grilled Salmon</b>		/12
<b>Buffalo Fried Shrimp</b>		/17
<b>Oyster Salad</b>		13
<i>Country Fried Oysters w/ Crispy Potatoes on a Warm Spinach, Apple and Bacon Salad</i>		
<b>Crispy Lobster Salad</b>		20
<i>Crispy Slipper Lobster Salad tossed w/ Plum Tomatoes, Endive, Bibb, Baby Spinach and Bleu Cheese Vinaigrette</i>		
-A gratuity of 20% will be added to parties of eight or more- -Please no split checks for parties of eight or more- -A service charge of \$2.00 will be added for any substitutions-		
<b>ENTREES: Chef Specialties</b>		
<b>Shrimp Scampi</b>		18
<i>Linguine Prosciutto, Leeks, Plum Tomatoes in a Parmesan Broth</i>		
<b>Pan Roasted Chilean Sea Bass</b>		24
<i>Black Chilean Sea Bass w/ Wild Mushroom Marsala Cream on Herb Cheese Grits</i>		
<b>Seared Red Snapper</b>		24
<i>Wilted Greens, Beets, Red Skin Potatoes and Carrot, Tangerine Pecan Butter</i>		
<b>Grilled Cajun Spiced Tuna</b>		23
<i>Crawfish and Andouille Green Gumbo w/ Bleu Cheese Cream and Garnished w/ Corn Meal Slipper Lobster</i>		
<b>Sun-Dried Tomato Curd Halibut</b>		24
<i>Roasted Beet Salad tossed w/ Cherry Tomatoes, Green Beans and Scallops</i>		
<b>New England Fish Stew</b>		29
<i>Half Lobster Tail, Halibut, Shrimp, Mussels, Clams, Scallops and Bacon simmered w/ Tomatoes, Corn, Carrots and Potatoes in a Brandy Mustard Cream</i>		

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<b>Country Fried Lobster Tail</b>	<b>31</b>
<i>Twin Lobster Tail w/ Vanilla Sweet Potato Mash, Asparagus and Vidalia Blueberry Relish</i>	
<b>Grilled Swordfish</b>	<b>25</b>
<i>Lobster and Spinach Risotto w/ Tomato Anise Cream</i>	
<b>Peppercorn Molasses Atlantic Salmon</b>	<b>21</b>
<i>Peppercorn Atlantic Salmon glazed w/ Molasses over Vanilla Sweet Potato Mash and Asparagus</i>	
<b>Pan Roasted Chicken Breast</b>	<b>16</b>
<i>Herb Stuffed Chicken Breast w/ Tomato Caper Pan Sauce, Herb Cheese Grits and Garlic Spinach</i>	
<b>8 oz Black Angus Tenderloin</b>	<b>29</b>
<i>Black Angus Fillet w/ Loaded Baked Potato and Chef Vegetables</i>	
<b>14oz New York Strip</b>	<b>29</b>
<i>Pan Fried New York Strip w/ Creamed Spinach and Roasted Red Skin Potatoes</i>	
<b>Baby Back Ribs</b>	<b>21</b>
<i>Honey Chipotle BBQ Baby Back Ribs w/ Mango Slaw and Steak Fries</i>	
<b>Pisces 'Magnificent' (grilled or steamed)</b>	<b>79</b>
<i>King Crab Legs, Snow Crab Clusters, Lobster Tail, Mussels, Clams, Large Shrimp, Crispy Calamari and Crab Cakes</i>	
 <b>Land and Sea</b>	 <b>39</b>
<i>8oz Black Angus Tenderloin, Roasted Garlic Red Potatoes, Sautéed Spinach and choice of:</i>	
<b>Shrimp (grilled, fried, scampi)</b>	
<b>Scallop (seared, grilled, fried)</b>	
<b>Lobster Tail (broil, grilled, fried)</b>	
 <b>Sea and Sea</b>	 <b>34</b>
<i>8oz Atlantic Salmon, Roasted Garlic Red Potatoes, Sautéed Spinach and choice of:</i>	
<b>Jumbo Lump Crab Cakes</b>	
<b>Shrimp (grilled, fried, scampi)</b>	
<b>Scallop (seared, grilled, fried)</b>	

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