



LUNCH MENU

860 721-9188

SAYBROOKFISHHOUSE.COM

RAW BAR

OYSTERS ON THE HALF SHELL
CLAMS ON THE HALF SHELL
FRESH JUMBO SHRIMP COCKTAIL

2.75 EACH
2.25 EACH
MKT PER PIECE

SOUPS AND CHOWDERS

OUR FISH HOUSE CHOWDER CLEAR BROTH CHOCK FULL OF FRESH FISH
NEW ENGLAND CLAM CHOWDER RICH AND CREAMY

4/6

SALADS

FISH HOUSE SALAD

GREEN SALAD WITH TOMATO, CUCUMBER, PEPPERS, CABBAGE, MUSHROOMS,
ONIONS, CARROTS, AND CHEESE

8.5

SPINACH SALAD

WITH BACON, SLICED EGG, MUSHROOMS, PEPPERS, ONIONS, AND CROUTONS

10.5

CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH A CREAMY CAESAR DRESSING AND TOPPED WITH
SEASONED CROUTONS AND PARMESAN CHEESE

9.5

ADD ANY OF THE FOLLOWING TO THE ABOVE SALADS:

GRILLED CHICKEN

5.5

GRILLED SALMON

7.5

GRILLED SHRIMP

6.5

SHRIMP AND CRAB SALAD

7.5

SMALL VERSION OF OUR FISH HOUSE SALAD

5.5

SANDWICHES (SERVED WITH FRENCH FRIES)

CLASSIC FISH

BREADED FLOUNDER FILLETS, GOLDEN FRIED AND TOPPED WITH MELTED CHEESE

11.5

FISH HOUSE BURGER

1/2 LB. CERTIFIED ANGUS GROUND BEEF, GRILLED TO ORDER, WITH OR WITHOUT CHEESE

9.5

VEGGIE BURGER

TOPPED WITH CHEESE, SAUTÉED ONIONS AND MUSHROOMS

8.5

CRAB CAKE SANDWICH

A HEFTY CRAB CAKE PATTY FRIED AND SERVED WITH DELTA TARTAR SAUCE

12.5

GRILLED CHICKEN SANDWICH

TOPPED WITH MELTED CHEESE

10.5

SHRIMP AND CRAB SALAD

FRESH COLD SHRIMP AND CRAB WITH TOSSED WITH LIGHT MAYONNAISE

14.5

ADD A CUP OF SOUP OR SIDE SALAD TO ANY OF THE FOLLOWING ENTREES FOR ONLY \$2.75

TRADITIONAL ENTREES

SOLE FRANCAIS

SOLE LIGHTLY COATED AND PAN SAUTÉED IN BUTTER, FINISHED WITH FRESHLY SQUEEZED LEMON AND CAPERS. SERVED WITH BROWN RICE

12.5

BAKED STUFFED SOLE

STUFFED WITH OUR BUTTERY SHRIMP AND SCALLOP STUFFING AND ACCOMPANIED BY BROWN RICE

15.5

SHRIMP SCAMPI

FIVE LARGE SHRIMP SAUTÉED IN A BROWN BUTTER GARLIC SAUCE AND SERVED OVER LINGUINI

13.5

SCROD

THICK, FLAKY FILLET, SPRINKLED WITH PARSLEY AND BREADCRUMBS THEN BAKED IN WHITE WINE AND BUTTER AND SERVED WITH BROWN RICE

14.5

SEA SCALLOPS

THE LARGER DEEP SEA SCALLOPS BROILED WITH BREADCRUMBS AND PARSLEY, SERVED WITH BROWN RICE

MKT

THAI SEA SCALLOPS

FOR THE MORE ADVENTUROUS, SEARED SEA SCALLOPS TOPPED WITH A THAI PEANUT SAUCE AND SERVED WITH AN ASIAN COLESLAW

MKT

STUFFED SCROD

RICH SHRIMP AND SCALLOP STUFFING ATOP A SCROD FILLET WITH BROWN RICE

15.5

SALMON

FRESH SALMON FILLET PREPARED TO ORDER. GRILLED, BLACKENED, OR POACHED, SERVED WITH RICE

15.5

BAY SCALLOPS

TENDER AND SWEET BROILED IN A WHITE WINE BUTTER SAUCE, ACCOMPANIED WITH BROWN RICE

12.5

BAKED STUFFED SHRIMP

FOUR JUMBO SHRIMP WITH A SHRIMP AND SCALLOP STUFFING OVER BROWN RICE

16.5

SEARED AHI TUNA

QUICK SEARED TUNA SLICED AND SERVED WITH WASABI, SOY SAUCE, AND AN ASIAN COLESLAW

13.5

FROM THE FRYER (SERVED WITH FRENCH FRIES AND COLESLAW)

FISH AND CHIPS

FRESH WHITE FISH BATTERED AND BREADED AT THE TIME OF YOUR ORDER MAKES THE DIFFERENCE

11.5

BAY SCALLOPS

TENDER AND SWEET DEEP FRIED TO A GOLDEN BROWN

12.5