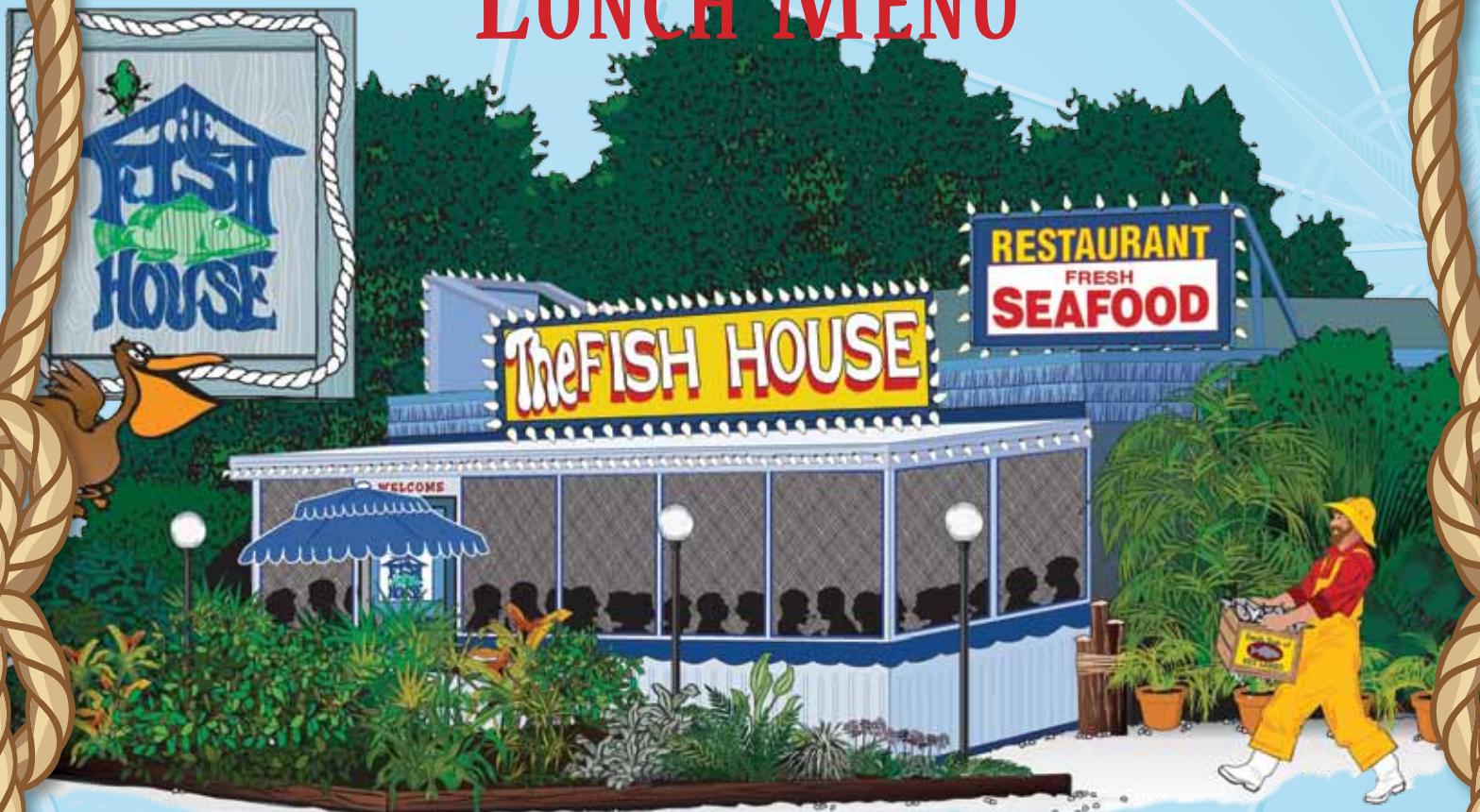


WELCOME TO
THE FISH HOUSE
RESTAURANT & SEAFOOD MARKET
LUNCH MENU



Specializing in the finest seafood available, The Fish House opened just as the Conch Republic was born. Since the key to terrific seafood lies in the freshness... we made that our trademark.

At our very doorstep we find one of the most prolific areas in the world for marine life, including a host of edible fish. Daily we supervise the harvest of the finest eating critters on earth...and we put them on your table while they are at their tastiest peak.

Fresh-caught fish arrives daily at the dock and is brought directly to The Fish House. Our experienced staff hand picks the best fish, separating it by size, then weighing it. The fish are then carefully filleted on site, combined with only the freshest ingredients and spices, and cooked to perfection.

So relax. Get laid back like the locals do, and dig into our scrumptious conch-style cooking. Keys people know that fine fish meals start at The Fish House.

If you don't have time for lunch or dinner, check out the fish market. We'll pack it up for your trip home, or we'll ship it. You'll be glad you did!

Yours Truly,
C.J., Doug, & The Fish House Gang

APPETIZERS

Fried Shrimp

Perfectly fried shrimp. (7) 8.99

Buffalo Fried Shrimp

Large perfectly fried shrimp, tossed in a spicy buffalo sauce and served with bleu cheese dipping sauce. (7) 9.99

Coconut Jumbo Shrimp

Perfectly fried and served with our house mango poppy dipping sauce. (4) 13.99

Steamed Shrimp

"Peel & Eat" with Old Bay Seasoning.
1/2 lb. 10.99 • 1 lb. 17.99

Shrimp with Garlic Butter

(7) 8.99

Fried Oysters

Fresh oysters hand breaded in light cracker meal and fried. Served with cocktail sauce. Market Price

Oysters on the Half Shell *

Raw or Steamed (when available)
Half Dozen Or Dozen Market Price

Seared Yellowfin Tuna *

5 oz. of thinly sliced fresh tuna served with wasabi, pickled ginger and soy sauce. 12.99

Crabcake

Our own recipe made with lump crabmeat, fried and served with cocktail sauce. (1) 9.99

Crabmeat Stuffed Mushroom Caps

Topped with a mixture of cheeses and sherry, then baked. 9.99

Oysters Key Largo

Baked with seasoned bread crumbs, butter, sherry & mixed cheeses.

(6) Market Price

Conch Fritters

Served with cocktail sauce.
(6) 8.99

Steamed Mussels

Delicately steamed in a white wine, garlic-butter sauce. 10.99

Fried Calamari

Lightly breaded, served with marinara sauce. 9.99

Soft Shell Crab

Fried or sautéed with lemon, white wine, garlic, butter & paprika. 11.99

Fried Cracked Conch

A Caribbean Classic. Fried conch, served with cocktail sauce. 10.99

Chicken Wings

Served with hot sauce on the side. (8) 7.99

Barbecued Ribs,

1/2 Rack 8.99

Fried Mozzarella Sticks

Served with marinara sauce.
(5) 6.99

Clams *

Raw or Steamed (when available)
Half Dozen Or Dozen Market Price

Jumbo Shrimp Cocktail

We mean "jumbo" shrimp, served with cocktail sauce. (5) 12.99

Ceviche

A Keys favorite - fresh fish marinated in lime juice with onions, tomatoes and cilantro. 10.99

Crabmeat Cocktail

4 oz. of delicious fresh lump crab meat. Enjoy with lemon and your choice of cocktail sauce or melted butter. 11.99

Smoked Fish Dip

Made from our own smoked fish! 8.99

Smoked Fish Appetizer

We smoke our own! 7.99

Stone Crab Claws-1 Lb.

(Season is October 15 - May 15)
COLD with our homemade mustard sauce or HOT with drawn butter. Market Price

DAILY HOMEMADE SOUPS & CHOWDERS

Our Soups And Chowders Are All Original Fish House Recipes.

Cup 4.50 Bowl 5.99

Conch Chowder

New England Clam Chowder

Lobster Bisque

* CONSUMER INFORMATION *

There is risk associated with consuming raw shellfish or other raw or undercooked meats, poultry, eggs or seafood. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw shellfish or raw seafood and should eat them fully cooked.

If unsure of your risk, consult a physician.

LUNCH ENTREES

FRESH FISH INFORMATION

The Fish House is one of the few remaining seafood establishments that buys only whole fish from local commercial fishermen and fillets them on premises. Since we offer only the freshest fish available, we may not have your favorite on a particular day. Our local species - mahi-mahi, grouper and yellowtail snapper - are considered to be premier fare by seafood lovers. Your server will tell you about today's "fresh catch."

FRESH FISH PREPARATIONS

Choose your preparation below
Grouper or Yellowtail Snapper, add 2.00

Fish 'n Chips Basket

Fried mahi mahi, served in a basket over French fries with tartar sauce and lemon. 11.99

Fried Catch

Very lightly breaded with cracker meal and fried. 11.99

Broiled or Grilled

11.99

Blackened Catch

Baked in the oven using the BEST spicy Cajun style seasoning! 11.99

Jamaican Jerk Catch

A spicy sweet seasoning. 11.99

Pan Sautéed Catch

House Specialty!

Dusted with flour, dipped in egg wash and sautéed with butter, lemon and sherry, our signature dish! 12.99

Matecumbe **House Specialty!**

Topped with fresh tomatoes, shallots, basil, capers, olive oil and lemon juice, then baked. The Fish House's original creation, often copied, but never duplicated! Featured on The Food Network Food Nation with Bobby Flay and in Cooking Light Magazine. 12.99

Baked Stuffed

Enhanced with our blue crabmeat stuffing and baked. 13.99

WHOLE FISH

Whole Yellowtail Snapper

When available.

Choose fried or broiled.

Market Price per pound

"SHORE LUNCH"

Fried Chicken Fingers

Served with honey mustard dipping sauce. 7.99

Baby Back Ribs

½ Rack of ribs. 9.99

Pasta Marinara

7.99

Pasta with Garlic & Olive Oil

Lunch entrees and sandwiches are served with your choice of homemade coleslaw, French fries, potato salad, rice, or black beans and rice (unless pasta dish).

A house salad may be substituted for 2.50

SHELLFISH

Clam Strips

Perfectly fried clams. Served with cocktail sauce. 8.99

Fried Oysters

Fresh shucked and hand breaded. Market Price

Fried Shrimp (8)

Shelled, split and hand breaded. 9.99

Coconut Jumbo Shrimp (4)

Perfectly fried and served with our house mango poppy dipping sauce. 14.99

Steamed Shrimp Lunch

"Peel & Eat" with Old Bay seasoning.
½ lb. 11.99 • 1 lb. 18.99

Sea Scallops - Broiled or Fried

Either way they are succulent and sweet! 13.99

Fried Combo

"Catch of the Day," shrimp, scallops, oysters & clam strips. A perfect seafood sampling! 15.99

SANDWICHES

FROM THE SEA

FROM THE LAND

Catch of the Day Fish Sandwich

Fried, broiled, grilled, blackened or Jamaican jerk Style. 9.99

Grouper Sandwich

Broiled, chargrilled, blackened or Jamaican jerk. 11.99

Yellowtail Snapper Sandwich

Broiled, blackened or Jamaican jerk (in the oven). 11.99
Note: Yellowtail snapper is too delicate to be chargrilled.

Fried Oyster Sandwich

Market Price

Soft Shell Crab Sandwich

12.99

Seafood Fajita Wrap

Seasoned fish & shrimp sautéed with onions, green & red peppers, rolled in a flour tortilla with tomatoes.
Served with a side of sour cream. 10.99

Crabwich

Homemade crabcakes served on a sesame bun with cocktail sauce. 10.99

Tuna Salad Sandwich

Light, delicious, white Albacore tuna served on whole wheat bread. 6.99

Hamburger

A full ½ lb of ground beef, chargrilled.
Served with lettuce & tomato. 7.99

Add American cheese 1.00

Key Largo Burger

A Fish House creation. Chargrilled & topped with mixed cheeses, sautéed onions & mushrooms. 9.99

Chicken Breast Sandwich

Grilled, blackened or Jamaican jerk. 7.99

Key Largo Chicken Sandwich

Grilled chicken breast topped with mixed cheeses, sautéed onions & mushrooms. 9.99

Chicken Fajita Wrap

Seasoned chicken breast sautéed with onions, green & red peppers, rolled in a flour tortilla with tomatoes.
Served with a side of sour cream. 9.99

Sirloin Steak Sandwich

6 oz. aged USDA choice sirloin, grilled & served on a Ciabatta roll with horseradish cream sauce. 10.99

Key Largo Sirloin Steak Sandwich

6 oz. aged USDA choice sirloin, grilled & topped with mixed cheeses, sautéed onions & mushrooms. Served on a Ciabatta roll with horseradish cream sauce. 11.99

SALADS

House Salad

Romaine lettuce, tomatoes, carrots, cucumbers, and sliced red onion. 4.50

Caesar Salad

Romaine lettuce, shaved Parmesan cheese, homestyle croutons and creamy Caesar dressing. 7.99

With Grilled Catch or Shrimp add 6.00 With Grouper or Yellowtail Snapper add 8.00

With Grilled Chicken Breast add 4.00

Cobb Salad

In the original Brown Derby style. Romaine lettuce, tomato, crumbled blue cheese, chopped bacon, hard boiled egg and avocado. 9.99

With Grilled Catch or Shrimp add 6.00 With Grouper or Yellowtail Snapper add 8.00

With Grilled Chicken Breast add 4.00

FISH HOUSE SIGNATURE SALADS

"Jean's Greens"

A Fish House exclusive, family recipe and customer favorite! Romaine lettuce, French-fried onion rings, crumbled bleu cheese and homemade Catalina dressing. 7.99

Crab and Asparagus Salad

A generous serving of blue crabmeat atop a bed of romaine lettuce, surrounded by fresh asparagus, sliced avocado, cucumber and tomato, accompanied by our homemade ginger dressing. 14.99

SALAD DRESSINGS:

House Mango Poppy, Basil Vinaigrette, Bleu Cheese, Catalina, Honey Mustard, Ranch, Thousand Island, Oil & Vinegar

Soup Combos

Soup & Salad Combo

Choice of soup and either a Caesar salad or Jean's Greens salad. 11.99

Soup & Tuna Sandwich Combo

Choice of soup with a Tuna salad sandwich on whole wheat. 11.99

A LA CARTE

House Salad

Romaine lettuce, tomatoes, cucumbers, bell peppers, carrots and sliced red onion. 4.50

Cole Slaw 1.99

French Fries 1.99

Rice 1.99

Potato Salad 1.99

Hush Puppies 2.99

Black Beans and Rice 3.99

DESSERTS

Key Lime Pie

Graham cracker crust, creamy sweet/tart key lime filling, topped with a lightly browned meringue. The authentic Florida Keys version! Homemade daily by Chef Jose! 5.99

Oreo Cheesecake

Oreo crust holds this creamy cheesecake that is loaded with Oreo cookies throughout, topped with chocolate and chunks of cookies. 4.99

COFFEE DRINKS

Cappuccino 3.50

Espresso 2.50

B-52 Coffee

Irish Cream, Kahlua & Grand Marnier. 7.50

Caribbean Coffee

Conch Republic Rum with a touch of Tia Maria. 6.50

Irish Coffee

Jameson Irish Whiskey topped with green crème de menthe. 6.50

Keoke Coffee

Kahlua, brandy & dark crème de cacao. 7.00

Jamaican Coffee

Light rum & Kahlua. 6.50

Mexican Coffee

Kahlua with a splash of tequila. 6.50

Nutty Irishman

Bailey's Irish Cream & Frangelico. 6.50

BEVERAGES

Iced Tea 2.25

Coffee or Hot Tea 1.75

Spring Water

16 ounce 2.00

San Pellegrino

Italian Sparkling Water, 500 ml 2.50

Sodas 2.25

Coca-Cola, Diet Coke, Club Soda, Ginger Ale, 7Up, Tonic Water

Fruit Juices 2.25

Berry Fruit Punch, Cranberry, Grapefruit, Lemonade Orange, Pineapple

NOTES

A 15% gratuity may be added to your check • If separate checks are required, please notify your server prior to ordering • If you have any kind of promotional coupon, please present it before ordering • Sharing charge of 2.50 for guests with smaller appetites. We are happy to provide the extra plate and table set up for this small fee. Corking charge 10.00. Bring your favorite wine, and we will gladly open and serve your wine in the appropriate glasses. Chilled or room temperature, your choice • Please remember Florida law prohibits smoking indoors.

ANY OF OUR FOOD ITEMS ON OUR MENU MAY BE ORDERED "To Go"

WE CAN ALSO PACK ANYTHING FROM OUR SEAFOOD MARKET, INCLUDING CHOWDERS & HOMEMADE KEY LIME PIE.

VISIT OUR WEBSITE AT www.fishhouse.com

WE THANK YOU FOR DINING WITH US!

IF YOU ENJOYED YOUR MEAL, PLEASE TELL YOUR FRIENDS. IF YOU DID NOT, PLEASE TELL US. YOUR COMMENTS AND SUGGESTIONS ARE MOST WELCOME, AND VERY MUCH APPRECIATED.

ICE COLD BOTTLED BEER

Domestic 3.75

Budweiser, Bud Light,
Coors Light, Michelob Ultra,
Miller Lite, Yuengling Lager,
O'Doul's Non-Alcoholic

Imported 4.25

Amstel Light, Corona,
Corona Light, Guinness,
Presidente, Heineken
Blue Moon Belgian
Wheat Ale,
Stella Artois Lager

Micro Breweries 4.25

Key West Sunset Ale,
Sam Adams Boston Lager,
Hurricane Reef Pale Ale

HOUSE WINES

BY THE GLASS

Liberty Creek, California 5.50
Chardonnay • White Zinfandel
Merlot

Barefoot Wines, California 5.50
Pinot Grigio
Cabernet Sauvignon

FEATURED MARTINIS

ASK YOUR SERVER FOR YOUR FAVORITE!

Apple Martini

Vodka, sour apple
& a splash of lemon-lime soda. 8.00

Spiegel Grove

Coconut Rum, Bacardi O, Bacardi Limon, a
dash of blue curaçao and a splash of sour
mix. Captain Dana's signature drink! 8.00

Red Delicious

Our secret recipe! 9.00

Cosmopolitan

Absolut Citron, Cointreau, cranberry juice
& lime juice. 9.00

Great White

Bailey's, Captain Morgan & Kahlua. 8.50

Ginger Pear

Ginger liqueur, pear vodka, fresh squeezed lemon
& sour mix. Joey's signature drink! 9.00

FROZEN DRINKS

A FROZEN CONCOCTION TO HELP YOU HANG ON!

Pina Colada 6.50

Kahlua Colada 6.50

Rum Runner 6.50

Daquiris 6.50

Banana, Mango,
Strawberry or Watermelon

Creamsicle

Bacardi O, strawberry mix,
pina colada, an orange slice
and Maraschino cherries
blended together for a
refreshing drink! 7.00

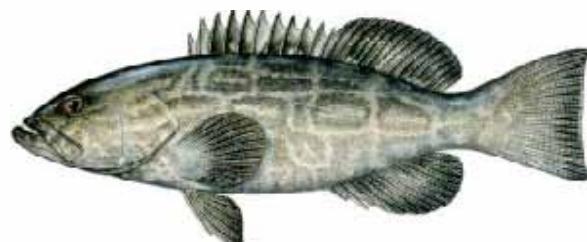
COMMON EATING FISH OF THE FLORIDA KEYS



Mahi Mahi (dolphin or dorado)

Bright greenish blue above, yellow on sides. Flashes neon bright purple under stress. Body tapers sharply from head to tail. Found off shore in warm waters, and commonly reaches 30 lbs. Very fast growing, and lacking scales, swims at speeds to 50 knots.

Lean white meat with slightly firm texture, medium flake and mild flavor.



Black Grouper

Olive or gray body covered with black blotches and brassy spots; of the sea bass group. Found off shore on rocky bottoms, reefs and by drop-off walls in water over 60 feet deep. Commonly as large as 40 lbs., may be as large as 100 lbs.

Extra lean white meat is quite firm with large flake and medium flavor.



Cobia

Long, slim fish with broad, depressed head; projected lower jaw and dark lateral stripe. Found in shore and near shore in inlets and bays, near structures like pilings and wrecks.

Texture is soft and moist with nice white flake and full flavor.



Hogfish

A member of the Wrasse family, the hogfish is sometimes mistakenly called a Hog Snapper. With a pointy snout, thick lips and protruding canine teeth, it reaches up to 45 lbs., but averages 4-6 lbs.

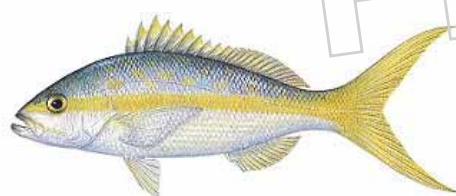
Pure white meat with subtly sweet mild flavor, with a medium to small flake.



Wahoo

Also called Oahu or Pacific Kingfish, the wahoo is found worldwide in tropical and temperate waters. It can reach up to 100 lbs. Back is a brilliant electric blue, with bright blue tiger stripes banding down to the belly. The wahoo is one of the fastest fish in the sea and when hooked, can peel off several hundred feet of line in seconds. Hence its name!

White meat, firm in texture, full in flavor.



Yellowtail Snapper

Back and upper sides olive to blue with yellow spots; lower sides and belly with alternating longitudinal pink and yellow stripes. Mid-lateral yellow stripe from mouth to tail. Found off shore or near shore on grass beds, back reefs and sandy areas.

Lean white meat with less firm texture, very delicate, with a small flake and very mild flavor.



Yellowfin Tuna

Back silvery gray to dark at top. Muscular body with thin fins, pectoral fins trail. Found off shore, common to 20 lbs. Schools from the summer in the north to winter in South Florida.

Extra lean meat is firm and dense with a large flake and a full flavor. Meat color is pink to deep red.

WINE LIST

WHITE WINE - DRY, FULL INTENSITY

	GLASS	BOTTLE
1 Pouilly-Fuisse, Louis Latour, France		42
2 Chardonnay, Beaulieu Vineyard, Reserve, Napa Valley		36
3 Chardonnay, Rosenblum Cellars, Vintner's Cuvee	6.25	25
4 Chardonnay, Kendall Jackson, 'Vintner's Reserve', California	7.50	30
5 Chardonnay, Sonoma-Cutrer, Russian River Valley		44
6 Chardonnay, Rombauer, Carneros		59
7 Chateauneuf-du-Pape, Chateau La Nerthe, Rhone, France		75

WHITE WINE - LIGHTLY SWEET TO MEDIUM INTENSITY

10 Albariño, Santiago, 'Ruiz', Spain		38
11 Pinot Grigio, Livio Felluga, Italy	8	32
12 Pinot Grigio, Tommasi, Italy		37
13 Pinot Grigio, Santa Margherita, Valdadige, Italy		47
14 Sauvignon Blanc, Sterling, Mendocino County (<i>Made with organic grapes</i>)	7	28
15 Sauvignon Blanc, Whitehaven, Marlborough, New Zealand		34
16 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		44
17 Fume Blanc, Ferrari Carano, Sonoma County		35
18 Gavi di Gavi, Broglia, Italy		37

WHITE & BLUSH WINE - MILDLY SWEET, LIGHT TO MEDIUM INTENSITY

20 White Zinfandel, Beringer, California		16
21 Reisling, Sagelands, Columbia Valley	6.25	25
22 Viognier, Loredona, Lodi		30
23 Chenin Blanc-Viognier, Pine Ridge, California		28

RED WINE - FULL BODIED

40 Syrah, Rosenblum, 'Vinters Cuvee', California		27
41 Zinfandel, Gnarly Head, 'Old Vine Zin', Lodi		26
42 Zinfandel, Seven Deadly Zins, Lodi		39
43 Cabernet/Shiraz (74%/26%), Archetype, Australia		28
44 Rioja, Marques de Riscal, 'Reserva', Spain		39
45 Petite Syrah, Stag's Leap, Napa Valley		68
46 Beaulieu Vineyard, 'Dulcet Reserve', 2004, Napa Valley		42
50 Cabernet Sauvignon, Sonoma Junction, Sonoma County	7	28
51 Cabernet Sauvignon, Porta Boldo, Chile (<i>Made with organic grapes</i>)		33
52 Cabernet Sauvignon, Murphy Goode, Alexander Valley		44
53 Cabernet Sauvignon, Concha Y Toro, 'Don Melchor', Chile		97
54 Opus One, Napa Valley		195
55 Bordeaux, Chateau Greysac, Medoc, France		42
56 Malbec, Navarro Correas, Argentina		26
57 Chateauneuf-du-Pape, Domaine La Roquette, France		72
58 Beaulieu Vineyard, 'Tapestry Reserve', Napa Valley		59

RED WINE - MEDIUM BODIED

60 Merlot, Casa Viva, Chile		26
61 Merlot, Kenwood, Jack London, Sonoma Valley		52
62 Merlot, Burgess, Napa Valley		35
63 Carmenere, Casas Del Bosque, Reserva, Rapel Valley, Chile		31
65 Pinot Noir, Echelon, Central Coast	6.50	26
66 Pinot Noir, Oyster Bay, Marlborough NZ		38
67 Pinot Noir, Iron Horse, Green Valley of Russian River Valley		75
68 Brunello di Montalcino, Castello Banfi, Italy		115

CHAMPAGNE & SPARKLING WINE

30 Moet & Chandon, 'White Star', France 187 ml		23
31 Chandon Brut Classic, California		36
32 Veuve Clicquot, 'Yellow Label', France		95
33 Piper-Heidsieck, Brut Rose Sauvage, France		85
34 Dom Pérignon, France		210