

THE FISH HOUSE ENCORE

RESTAURANT, LOUNGE & SUSHI BAR



Specializing in the finest seafood available, The Fish House opened just as the Conch Republic was born.

We knew that the key to terrific seafood lies in its freshness... and we made that our trademark.

At our doorstep we find one of the most prolific areas in the world for marine life, and a host of edible fish and shellfish. Fresh-caught fish arrives daily at the dock and is brought directly to our kitchen. Our experienced staff hand picks the best fish, separating them by size, then weighing them. The fish are then carefully filleted on site, combined with only the freshest ingredients and spices and cooked to perfection. When in season, the delectable Florida lobster and stone crab are specially delivered by our fleet of trappers the day they are harvested, when they are at their tastiest peak.

In late 2003, proprietors CJ and Doug opened The Fish House Encore, their second restaurant venture. Looking to offer their guests a new dining experience. Encore became a special extension of the landmark Fish House. Still serving the same fresh seafood but adding a selection of premium meats, exciting specials, sushi menu and live music, Encore was born.

We are proud of our menu and the variety of menu items we have to offer.

So, relax, and welcome to our island. Get laid back like the locals do and enjoy our food, our music and the beautiful climate.

Make sure you try one of our signature infusion martinis and you may also want to save room for our white chocolate baby grand piano dessert!

Appetizers

Fried Green Tomato Napoleon

Fried green tomatoes layered with fried Chevre cheese, drizzled with a sweet Thai chili sauce. 12.99

Fried Buffalo Mozzarella

Two pieces of fresh buffalo mozzarella cheese, encrusted with Japanese bread crumbs and fried, served with a spicy marinara sauce. 12.99

Buffalo Mozzarella and Tomato Salad

Sliced buffalo mozzarella, sliced tomato and fresh basil, drizzled with pesto, balsamic vinegar and extra virgin olive oil. 14.99

Conch Fritters - A Keys "Must"

Ground conch in seasoned batter, served with cocktail sauce. 8.99

Fried Calamari

Lightly dusted with seasoned flour. Fried and served with your choice of marinara or cocktail sauce. 10.99

Oyster Rockefeller

Six freshly shucked oysters baked with spinach, bacon, Asiago cheese, butter, onion and garlic. market price

Seared Yellowfin Tuna

Fresh Yellowfin tuna lightly seared, served with wasabi, pickled ginger and soy sauce. 12.99

Lobster Macaroni and Cheese

Sautéed fresh Florida Lobster with elbow macaroni in a three cheese cream sauce. 15.99

Scallops Santa Fe

Toast points with grilled Andouille sausage and scallops topped with a pumpkin seed, pine nut, chipotle pepper and virgin olive oil paste, baked in the oven and drizzled with cilantro oil. 14.99

Pear & Cheese Fiocchi

Pasta pillows stuffed with pear and four cheeses, sautéed with a bleu cheese cream sauce and Granny Smith apples. 12.99

Baked Brie

A wheel of Brie cheese, baked in the oven, served with fresh grapes and warm sour dough bread. 12.99

Hide the Scallops

Three large mushrooms stuffed with large scallops, topped with sautéed spinach, fresh tomatoes, scallions, onions, garlic, andouille sausage and goat cheese, then baked in the oven. 13.99

Soups

Soup Du Jour

Cup 4.99 Bowl 5.99

White Conch Chowder

Cup 4.99 Bowl 5.99

Lobster Bisque

Cup 4.99 Bowl 5.99

The Raw Bar

Oyster (1/2 dozen or dozen)

Freshly shucked, on the half shell or steamed. market price

Oyster Moscow (each)

Succulent raw oysters topped with sour cream & horseradish finished with caviar. market price

Smoked Fish Dip

Fresh fish smoked on premise & specially seasoned. Prepared daily, our famous Fish House recipe. 8.99

Jumbo Shrimp Cocktail

Served with cocktail sauce. 12.99

Stone Crab

One pound served hot or cold.

Season is October 15 to May 15. market price

Salads

House Mixed Salad

Mixed greens with tomato wedges, cucumber, carrots & sliced red onion. 4.99

Caesar Mixed Salad

Torn romaine lettuce tossed with homemade croutons, aged cheeses and Encore's special creamy Ceaser dressing. 8.99

Add grilled chicken 5 Add shrimp 7.50 Add catch 6

Greek Salad

Mixed greens, tomato wedges, Feta cheese, red onion, cucumbers and Kalamata olives. 12.99

Add grilled chicken 5 Add shrimp 7.50 Add catch 6

Salad Roquefort

Mixed greens, crumbled bleu cheese, sliced red onion, tomatoes and cucumbers, topped with balsamic vinaigrette. 11.99

Add grilled chicken 5 Add shrimp 7.50 Add catch 6

Fried Chevre Cheese Salad

Fried goat cheese nestled in tossed mixed greens, topped with candied walnuts, fresh mango, and Granny Smith apples, served with raspberry vinaigrette dressing. 14.99

Bimini Salad

Baby iceberg lettuce, avocados, red onions and tomatoes, served with housemade buttermilk peppercorn parmesan dressing. 11.99

Add grilled chicken 5 Add shrimp 7.50 Add catch 6

Choice of salad dressings: Bleu Cheese, Basil Vinaigrette, Ranch, Honey Mustard, Thousand Island or Oil and Balsamic Vinegar



~ Try one of Fish House Encore's signature items.

Sushi Appetizers

Miso Soup 4.99

Hiyashi Wakame

Seaweed salad. 5.99

Spicy Octopus

Topped with kimchee sauce. 11.99

Sashimi Appetizer

6 piece selection - Octopus, Salmon, Tuna, White Tuna, Mackerel and Yellowtail. 10.99

Edamame 6.99

Chuka Ikasansal

Seasonal squid salad. 7.99

Sushi Appetizer

6 pieces of Nigiri - Crab, Ebi (shrimp), Octopus, Salmon, Tuna, Yellowtail. 10.99

Tuna Tataki 11.99

Two Pieces of Nigiri "Sushi" & Sashimi

2.99

Cucumber

Hotategai / Scallop

Maguro / Tuna

Saba / Mackerel

Kani / Crab

Ebi / Boiled Shrimp

Escolar / White Tuna

Masago / Smelt Egg

Sake / Salmon

Ono / Wahoo

3.49

Tako / Octopus

Hamachi / Yellowtail

Unagi / Grilled Eel

Hosomaki "Rolls"

Spicy Tuna Roll

Tuna & scallions, topped with a spicy sauce. 6.99

J. B. Roll

Salmon, cream cheese & scallions. 8.99

Encore Roll

Lobster tail tempura, smelt roe, sesame seeds, asparagus, scallions, avocado & mayonnaise, topped with sweet sauce. 14.99

Captain's Crunch Roll

Crunchy fried wahoo with cream cheese, avocado, scallions, masago and crunchy panko chips, topped with spicy mayonnaise. 14.99

California Roll

Crab, avocado, cucumber, smelt roe & sesame seeds. 6.99

Unagi Roll

Grilled eel and cucumber, topped with avocado and Moki sauce. 8.99

Dragon Roll

Shrimp tempura, asparagus, avocado, scallions masago, sesame seeds & mayonnaise, topped with sweet sauce. 12.99

Mango Tuna Tango

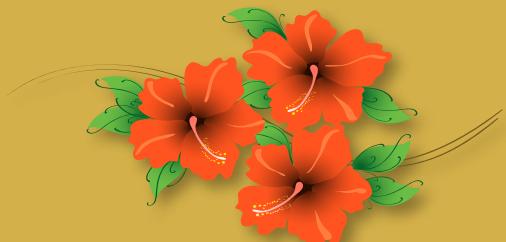
Mango, tuna & avocado, topped with sesame seeds. 9.99

Key Largo Roll

Shrimp tempura, ½ soft shell crab, asparagus, avocado, scallions masago, sesame seeds & mayonnaise topped with sweet sauce. 14.99

Volcano Roll

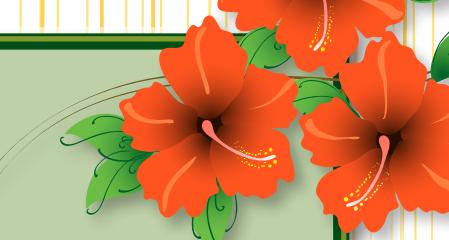
California roll topped with a mixture of shrimp, scallops, crab & spicy mayonnaise. Covered with crunchy panko chips and garnished with kimchee, mayonnaise and scallions. 12.99





Main Players

Fresh Fish



Choose Mahi Mahi (Price Listed). Or Choose Yellowtail Snapper Or Grouper. Market Price
Main Players Are Served With Warm Bread & Butter, Chef's Selection Of Seasonal Vegetables
And Selection Of Potato Or Rice Du Jour.

Matecumbe

Baked and topped with fresh tomatoes, shallots, capers, fresh basil, olive oil and lemon juice. A true favorite (and a healthy choice) - The Fish House's original creation, often copied, never duplicated! 24.99

Pan Sautéed

Dusted with flour, dipped in egg wash & sautéed with butter, lemon and sherry. The Fish House's signature dish! 24.99

Black and Bleu Style

Topped with a cream sauce with crumbled bleu cheese, a dash of Cajun seasoning, white wine & garlic. 24.99

Fish Florentine

Topped with cream sauce of fresh spinach, Asiago cheese, garlic & white wine. 24.99

Fish Encore

Hand breaded in Japanese breadcrumbs, sautéed & topped with freshly chopped tomatoes, scallions, Parmesan cheese & Key lime butter. 24.99

Add One
Crab Cake
To Any Entree

11.00

Classic Meats

Classic Meats Are Served With Warm Bread & Butter, Chef's Selection Of Seasonal Vegetables And Selection Of Potato Or Rice Du Jour.

Filet Mignon

Grilled 8 ounce center cut of beef, topped with herb compound butter.

Filet Oscar

Grilled 8 ounce choice, center cut of beef, topped with fresh blue crabmeat, asparagus and béarnaise sauce.

Crown of Lamb

New Zealand roasted crown of lamb specially seasoned with olive oil, oregano and lemon juice. Perfectly roasted to your taste, & served with mint jelly. 33.99

Cowboy Steak

Twenty-four ounce Black Angus bone-in rib eye steak. Topped with sweet and sour red wine sauce and mushrooms. 36.99

Rib Eye

Grilled 16 ounce Black Angus rib eye, topped with herb compound butter. 33.99

Chicken Encore

Breast of chicken hand breaded in Japanese breadcrumbs, sautéed & topped with freshly chopped tomatoes, scallions, Parmesan cheese & Key lime butter. 18.99

Veal Parmesan

Prime veal cutlet encrusted with Japanese bread crumbs, fried & topped with marinara & mozzarella cheese. Finished in the oven, accompanied by a side of linguine. 21.99

Surf & Turf

8 ounce center cut filet mignon, grilled to your taste, and 1 lb. broiled fresh Florida lobster in season (out of season 6 oz. tail), served with drawn butter. Market Price

* CONSUMER INFORMATION WARNING *

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.

Shellfish Favorites

Shellfish Favorites Are Served With Warm Bread & Butter, Chef's Selection Of Seasonal Vegetables And Selection Of Potato Or Rice Du Jour.

Oven Baked Scallops

Large sea scallops baked with white wine and lemon butter. 25.99

Oven Baked Shrimp and Scallops

Shrimp and scallops baked with white wine and lemon butter. 27.99

Broiled Seafood Combo Platter

Shrimp, scallops and mahi-mahi, broiled with white wine, butter and lemon. 29.99

The Crab Cake Extraordinaire Platter

Two specially seasoned jumbo lump crab cakes, baked and served atop a creamy shrimp sauce. 28.99

And One Crab Cake To Any Entrée. 13.00

Baked Stuffed Shrimp

Large shrimp encircling crabmeat stuffing, topped with bearnaise sauce. 23.99

Fried Shrimp

Lightly breaded and fried to delicate perfection, served with cocktail sauce. 19.99

Fresh Florida Lobster - Broiled Market Price

Baked stuffed or pan-sautéed in lemon, butter and sherry. Add 3.00



Parties of six or more, 18% gratuity may be added to your check.
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 \$5.00 for guests with small appetites.
We are happy to provide the extra plate and choice of side dish for this small fee.
Corking charge \$10.00 per bottle. Bring your favorite wine, and we will gladly open and serve your wine in the appropriate glass.
Please remember Florida law prohibits smoking indoors.

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.

Sonata of Pastas

Add One
Crab Cake
To Any Entrée
13.00

Our pastas are a duet of white and whole wheat linguine. Pastas are served with warm bread & butter and a house salad or a half of caesar salad.

Shrimp Scampi

Large shrimp sautéed with garlic, scallions and white wine butter sauce. Served over linguine or over a bed of rice. 22.99

Shrimp Fra Diavolo

Large shrimp in our housemade spicy marinara sauce, served over linguine. 22.99

Shrimp & Scallops Fra Diavolo

Large shrimp and scallops in a housemade spicy marinara sauce, served over linguine. 26.99

Shrimp & Scallops Key Lime

Large shrimp and scallops, mixed with a sauce orchestrated with lime juice, white wine, garlic, butter, mushrooms, scallions and hot sauce. Served over rice or linguine. A Fish House Favorite. 26.99

Seafood Scampi

Shrimp, scallops and catch of the day sautéed with garlic, scallions and white wine sauce. Served over rice or linguine. 28.99

Chicken Pesto

Strips of chicken breast sautéed in a pesto cream sauce, tossed with linguine. 18.99

Pasta Alfredo

Encore's very own old world style creamy Alfredo sauce prepared with fresh garlic and Parmesan cheese. Served over linguine. 15.99
Add grilled chicken 5.00 Add Shrimp 7.50 Add catch 6.00

Linguine Marinara 14.99

Linguine with Garlic & Olive Oil 14.99

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For The Minnows

Entrees Especially For Our Younger Friends. Available Only To Children Under 12.
Rice, Daily Potato Selection Or Vegetable Of The Day May Be Substituted For French Fries.

Grand Burger

A full half pound of Black Angus beef, served with French fries. 8.99

Add American cheese. 1.00

Mozzarella Sticks

(5) Fried cheese, served with marinara sauce & French fries. 8.99

Fried Shrimp

Golden shrimp. Served with cocktail sauce & French fries. 9.99

Linguine

A duet of white and whole wheat linguine accompanied by your choice of butter sauce or marinara sauce. 8.99

Chicken Fingers

Served with honey mustard sauce & French fries. 8.99

Fish Sandwich

Catch of the day grilled, fried, cajun blackened or Jamaican jerk style.

Served with French fries. 11.99

"Catch of the Day" Fish

Grilled, broiled, fried, cajun blackened or Jamaican jerk. Served with French fries. 11.99

Grand Finale Desserts

White Chocolate Baby Grand Piano

Encore's signature dessert! Creamy chocolate mousse served in an exquisite white chocolate baby grand piano. This experience can easily be shared. 12.99

Key Lime Pie

Graham cracker crust, with a creamy sweet and tart key lime filling, topped with a lightly browned meringue. The authentic according to most! 5.99

Crème Brûlée

Chilled custard sprinkled with sugar and caramelized, garnished with Encore's signature chocolate note! 8.99

Chocolate Fudge Torte

A colossal size, rich, multi-layered chocolate fudge cake. 9.99

"High Emotions" Pecan-Cranberry Pie

Pecans, cranberries and cream cheese blended together and baked in a deep dish pie shell. A one of a kind creation by Chef Peter. 7.99

Pina Colada Cake

Coconut infused sponge cake layered with pineapple and coconut cream, topped with whipped cream and shredded coconut. 8.99

NY Cheesecake

New York style cheesecake. Chef's selection of flavor.
Ask your server for today's feature. 7.99

Coffee Drinks

All Coffee Drinks Topped With Whipped Cream.

Cappuccino

3.50

Espresso

2.50

B-52 Coffee

Irish Cream, Kahlua & Grand Marnier. 8.00

Caribbean Night Coffee

Rum & Kahlua 6.75

Irish Coffee

Jameson Irish Whiskey topped with Green Crème de Menthe. 7.00

Koeko Coffee

Kahlua, Brandy & Dark Crème De Cacao. 7.50

Jamaican Coffee

Light Rum & Tia Maria. 7.00

Mexican Coffee

Kahlua with a splash of Tequila. 7.00

Nutty Irishman

Bailey's Irish Cream & Frangelico. 7.00

Cognac & Brandy

Busnel Calvados Pays D'Auge

Vieille Reserve 8

Courvoisier VS 7

Courvoisier VSOP 9

Courvoisier Napoleon 16

Courvoisier Erte La Part des Anges 65

Gran Duque D' Alba 10

Hennessy VS 7

Hennessy Privilège 15

Martell VS 7

Martell XO 25

Remy Martin VSOP 11

Remy Martin XO 32

Remy Martin Louis XIII 130

Single Malt Scotch

Dimple Pinch 15 Year 10

Glenfarclas 17 Year 24

Glenfiddich 12 Year 10

Glenfiddich 15 Year 14

Glenlivet 12 Year 11

Glenmorangie 12 Year 15

Lagavulin 12 Year 19

Macallan 12 Year 15

Macallan 18 Year 33

Oban 14 Year 16

Scapa 16 Year 15

Penderyn 35

Single Malt Welsh Whiskey

Talisker 10 Year 14

Tequila

Casa Noble 7

Cuervo 1800 Reposado 7

Don Julio Blanco 9

Don Julio 1942 21

Espolon Silver 7

Herra Dura Suprema 46

Partida Reposado 9

Patron Anejo 10

Patron Silver 8

Patron XO Cafe 7

Penca Azul Blanco 11

Penca Azul Anejo 15

Revolucion Silver 7

Sauza Tres Generaciones Anejo 11

Sauza Tres Generaciones Silver 9

Ports & Sherrys

Cockburn's Special Reserve Port 6

Dow's 10 Year Tawny Port 8

Dow's 20 Year Tawny Port 13

Dow's 30 Year Tawny Port 22

Dry Sack Medium 6

Graham's 10 year Tawny Port 9

Graham's Six Grape Port 6

Harvey's Bristol Cream 5

Toasty

1 Pouilly-Fuisse, Louis Latour, France	10.50	42
2 Chardonnay, Beaulieu Vineyard, Carneros, Napa Valley		30
3 Chardonnay, Rosenblum Cellars, Vintner's Cuvee	6.25	25
4 Chardonnay, Kendall Jackson, 'Vintner's Reserve', California	8	32
5 Chardonnay, Sonoma-Cutrer, Russian River Valley		44
6 Chardonnay, Rombauer, Carneros		60
7 Chateauneuf-du-Pape, Chateau La Nerthe, Rhone, France		75

Forever Fun

10 Albariño, Santiago, 'Ruiz', Spain		39
11 Pinot Grigio, Villa Puccini, Italy	8	32
12 Pinot Grigio, Albola, Italy		26
13 Pinot Grigio, Santa Margherita, Valdadige, Italy		47
14 Sauvignon Blanc, Casas Del Bosque, Gran Reserva, Chile		37
15 Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	7.50	30
16 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		45
17 Fume Blanc, Ferrari Carano, Sonoma County		35
18 Gavi di Gavi, Broglia, Italy		39

Slightly Sweet

20 White Zinfandel, Beringer, California		18
21 Riesling, Dr. Loosen, Germany	7.50	30
22 Sauvignon Blanc-Semillon, Cape Mentelle, Australia		30
23 Chenin Blanc-Viognier, Pine Ridge, California	7	28

Bubbles

30 Moet & Chandon, 'White Star', France 187 ml		23
31 Chandon Brut Classic, California		36
32 Veuve Clicquot, 'Yellow Label', France		95
33 Moet & Chandon, Rose Imperial, France		78
34 Dom Pérignon, France		215
35 Prosecco, Zonin, Italy 187 ml		7

Dramatic

40 Shiraz, The Stump Jump, McLaren Vale, Australia		27
41 Zinfandel, Rosenblum Cellars, Paso Robles		29
42 Zinfandel, Seven Deadly Zins, Lodi		39
43 Meritage, Sterling, 'Vintner's Collection', Central Coast		25
44 Rioja, Marques de Riscal, 'Reserva', Spain	9	36
45 Petite Syrah, Stag's Leap, Napa Valley		68

Sensational

50 Cabernet Sauvignon, Beringer, Knights Valley	12	48
51 Cabernet Sauvignon, Uppercut, Napa Valley	8	32
52 Cabernet Sauvignon, Concha Y Toro, 'Don Melchor', Chile		130
53 Opus One, Napa Valley		225
54 Bordeaux, Chateau Greysac, Medoc, France		42
55 Malbec, Navarro Correas, Argentina	6.50	26
56 Malbec, Terrazas Reserva, Argentina		36
57 Chateauneuf-du-Pape, Vidal-Fleury, France		80
58 Beaulieu Vineyard, 'Tapestry Reserve', Napa Valley		72
59 Côtes du Rhône, Lupè-Cholet, France		29

Soft Curves

60 Merlot, Jean Bouchard, France	6.50	26
61 Merlot, Provenance, Napa Valley		46
62 Merlot, Burgess, Napa Valley		36
63 Carmencere, Casas Del Bosque, Reserva, Rapel Valley, Chile	7.75	31
64 Pinot Noir, Acacia, California	7.50	30
65 Pinot Noir, A to Z, Oregon	11	44
66 Pinot Noir, Iron Horse, Green Valley of Russian River Valley		78
67 Brunello di Montalcino, Castello Banfi, Italy		115