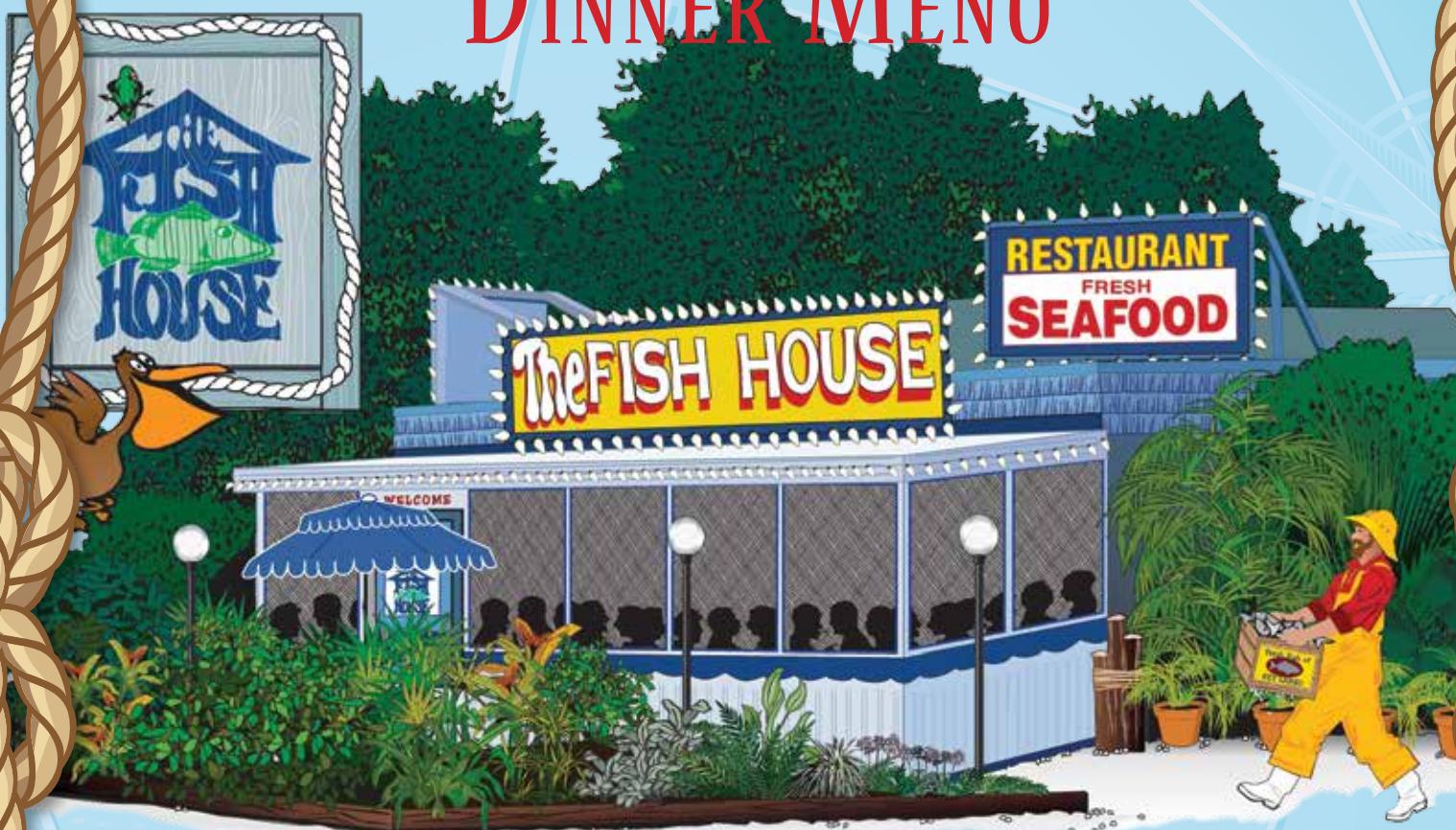


WELCOME TO
THE FISH HOUSE
RESTAURANT & SEAFOOD MARKET
DINNER MENU



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. 9.99

Buffalo Fried Shrimp

Large perfectly fried shrimp, tossed in a spicy buffalo sauce and served with bleu cheese dipping sauce. 10.99

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. 13.99 • 3/4 lb. 19.99

Shrimp with Garlic Butter

10.99

Fried Oysters

Fresh extra select Apalachicola, Florida oysters, hand breaded in light cracker meal and fried. 13.99

Oysters on the Half Shell *

Raw or Steamed (when available)
Half Dozen 9.99 • Dozen 16.99

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) 10.99

Crabmeat Stuffed Mushroom Caps

Topped with a mixture of cheeses and sherry, then baked. 10.99

Oysters Key Largo

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

(6) 11.99

Conch Fritters

Served with cocktail sauce.
(6) 8.99

Steamed Mussels

Delicately steamed in a white wine, garlic-butter sauce. 11.99

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

Angels on Horseback

Large sea scallops, wrapped in bacon and baked. 13.99

Fried Mozzarella Sticks

Served with marinara sauce. 7.99

Clams *

Raw or Steamed (when available)
Half Dozen 7.99 • Dozen 12.99

Jumbo Shrimp Cocktail

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

Ceviche

A Keys favorite - fresh fish marinated in lime juice with onions, tomatoes and cilantro. 11.99

Smoked Fish Dip

Made from our own smoked fish! 8.99

Smoked Fish Appetizer

We smoke our own! 8.99

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 4.99 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.

DINNER ENTREES

FRESH FISH INFORMATION

The Fish House is one of the few remaining seafood establishments that buys only whole fish from local commercial fishermen. We fillet the catch on the premises to maintain the highest quality. Stone crab and lobster, when in season, are also brought to us fresh by the trappers. Since we offer only the freshest fish available, we may not have your favorite on a particular day. Friendly faces and fresh fish are our hallmark!

Dinner entrees are served with red potatoes, rice or French fries, corn on the cob and homemade coleslaw OR black beans and rice and coleslaw (unless pasta dish).

TODAY'S CATCH

Choose Fried, Blackened, Jamaican Jerk, Grilled or Broiled & Dusted with Paprika
Mahi Mahi (Dolphin) 23.99 Grouper or Yellowtail Snapper Market Price

TODAY'S CATCH DELUXE

Choose your fish and preparation style from below:

Mahi Mahi (Dolphin) 24.99 Grouper or Yellowtail Snapper Market Price

Pan Sautéed **House Specialty!**

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

Black & Bleu

Crowned with bleu cheese crumbles and baked. Topped with a cream sauce of bleu cheese, garlic, blackening seasoning and white wine.

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.

Hemingway

Lightly breaded with Italian breadcrumbs and baked, topped with a basil cream, wine and garlic sauce.

Baked Stuffed

Stuffed with our blue crabmeat stuffing, a standard favorite for years! add 2.00

MORE FRESH FISH

Whole Yellowtail Snapper

When available.

Choose fried or broiled.

Market Price per pound

Trio Platter

Chef's selection of three fish on one platter. Broiled & dusted with paprika, Blackened or Jamaican jerk. 26.99

Yellowfin Tuna

Seared, thinly sliced, served with wasabi, pickled ginger and soy sauce. 24.99

Steak-Cut Fish

Broiled & dusted with paprika, Blackened or Jamaican jerk. 24.99

COMBINATION PLATTERS

Broiled Combo

"Catch of the day", shrimp, scallops & 1/2 Florida lobster tail, dusted with paprika & broiled. 29.99

Fried Combo

"Catch of the Day," shrimp, scallops, oysters & clam strips. 25.99

Shrimp & Scallops Scampi

Large shrimp and scallops in creamy garlic sauce, served over rice or pasta. 25.99

Shrimp & Scallops Key Lime

Large shrimp and scallops, sautéed with lime juice, white wine, garlic, butter, mushrooms, scallions & hot sauce. Served over rice. 26.99

Fried Shrimp & Baby Back Ribs

Succulent fried shrimp teamed with a 1/2 rack of ribs. 22.99

Chicken Breast & Baby Back Ribs

Grilled chicken breast and 1/2 rack of ribs. 17.99

SHRIMP LOVER'S CORNER

Baked Stuffed Jumbo Shrimp

With crabmeat stuffing, topped with cheese. 24.99

Baked Stuffed Large Shrimp

With crabmeat stuffing, topped with cheese. 23.99

Jumbo Shrimp

Broiled & dusted with paprika, Blackened or Jamaican jerk. 22.99

Shrimp Scampi

Large shrimp in a creamy garlic sauce. Served over rice or pasta. 22.99

Coconut Jumbo Shrimp

Perfectly fried and served with our house mango poppy dipping sauce. 24.99

Fried Shrimp

19.99

Steamed Shrimp Dinner

"Peel & Eat" with Old Bay Seasoning 1/2 lb. 17.99 • 3/4 lb. 21.99

CRAB & SHELLFISH FAVORITES

Crabcakes

Our own recipe made with lump crabmeat, fried and served with cocktail sauce. (2) 21.99

Soft Shell Crab

Fried or sautéed with lemon, white wine, garlic, butter and paprika. (2) 26.99

Dungeness Crab

Sweet mild flavor, slightly nutty taste with firm leg meat.

1 lb. 30.99 • 1½ lb. 39.99 • 2 lbs. 48.99

Snow Crab

Sweet delicate flavor, snowy white meat with a fibrous texture.

1 lb. 21.99 • 1½ lb. 29.99 • 2 lbs. 37.99

Stone Crab Claws

1 ½ lbs. (Season October 15 - May 15)
HOT with drawn butter or COLD with our homemade mustard sauce. Market Price

Fried Cracked Conch

A Caribbean Classic. Fried conch, served with cocktail sauce. 20.99

Clam Strips

Perfectly fried clams, served with cocktail sauce. 14.99

Fried Oysters

Fresh extra select Apalachicola, Florida oysters, hand breaded in light cracker meal and fried. 24.99

Sea Scallops

Broiled or fried
Succulent and sweet either way! 25.99

Florida Lobster

Fresh in season - Broiled Market Price

For baked stuffed or pan sautéed (dusted with flour, dipped in egg wash & sautéed with lemon, butter and sherry), add 3.00

FROM THE LAND

Chicken Breasts

Two chicken breasts, grilled, blackened or Jamaican Jerk style. 15.99

Baby Back Ribs - Full Rack 22.99

Filet Mignon

8 oz USDA center cut. The most tender cut of beef tenderloin 31.99

Rib Eye

12 oz USDA choice Black Angus. Boneless and well marbled for peak flavor. 26.99

Churrasco

12 oz USDA choice Black Angus boneless cut of skirt steak. Marinated & served with chimichurri sauce.
Best grilled rare to medium rare. 22.99

PASTAS

Linguine

With house marinara sauce. 14.99

Linguine

With garlic, butter & olive oil. 14.99

Mussels Marinara 20.99

Shrimp Marinara

Large shrimp with our homemade marinara sauce. 22.99

Shrimp & Scallops Marinara

Large shrimp and scallops with our homemade marinara sauce. 25.99

Ask your server for details.

SALADS

House Salad

Romaine lettuce, tomatoes, carrots, cucumber, bell pepper and sliced red onion. 4.50

House Salad - Substitution for Cole Slaw 2.50

"Jean's Greens"

A Fish House exclusive, family recipe and customer favorite! Romaine lettuce, French-fried onions, crumbled bleu cheese and homemade Catalina dressing. 8.99

Caesar Salad

Romaine lettuce, shaved Parmesan cheese, homestyle croutons and creamy Caesar dressing. 8.99

With Grilled Catch 14.99

With Grilled Shrimp 16.49

With Grouper or Yellowtail Snapper 16.99

With Grilled Chicken Breast 13.99

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 15.99

With Grilled Shrimp 17.49

With Grouper or Yellowtail Snapper 17.99

With Grilled Chicken Breast 14.99

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

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

Hush Puppies 2.99

Black Beans and Rice 3.99

Steamed Mixed Vegetables 3.99

As Substitute for a Standard Side Dish 1.50

Corn on the Cob 1.99

Steamed New Red Skin Potatoes 1.99

Garlic Bread 2.50

DESSERTS

Peanut Butter Pie

Peanut butter filling in a graham cracker crust, topped with real chunks of Reese's Peanut Butter Cups with chocolate swirls. 6.75

Dulce de Leche Cheesecake

Dulce caramel-infused cheese entwined with pockets of dulce and a creamy marbling on top. 6.75

COFFEE DRINKS

Irish Coffee

Jameson Irish Whiskey topped with green crème de menthe. 6.75

Keoke Coffee

Kahlua, brandy & dark crème de cacao. 7.50

Jamaican Coffee

Light rum & Kahlua. 6.75

Mexican Coffee

Kahlua with a splash of tequila. 6.75

Nutty Irishman

Bailey's Irish Cream & Frangelico. 6.75

FOR THE MINNOWS (CHILDREN UNDER 12)

Served only to Children under 12 years of age.

Children's sandwiches are served with French fries. Corn on the cob, rice, coleslaw or applesauce may be substituted for French fries.

"Catch of the Day"

Fish Sandwich

Fried, broiled, blackened or Jamaican jerk style. 11.99

Hamburger

A full half pound of ground beef, grilled and served with lettuce & tomato. 8.99
Add American cheese 1.00

Grilled Cheese

Served with French fries. 5.99

Fried Fish Basket

Catch of the day, lightly fried, served with tartar sauce and French fries. 12.99

Fried Shrimp

Served with cocktail sauce, French fries and corn on the cob. 9.99

Baby Back Ribs

½ Rack served with French fries and corn on the cob. 10.99

Kraft Macaroni & Cheese

Served with French fries. 5.99

Fried Chicken Fingers

Served with honey mustard sauce, French fries and corn on the cob. 8.99

Pasta Marinara

Served with corn on the cob. 8.99

Pasta With Garlic Butter

Served with corn on the cob. 8.99

BEVERAGES

Iced Tea 2.25

Coffee or Hot Tea 1.75

Spring Water
16 ounce 2.00

San Pellegrino
Italian Sparkling
Water, 500 ml 2.75

Sodas 2.25

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

Fruit Juices 2.50

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

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, Presidente,
Negra Modelo, Heineken
Blue Moon Belgian
Wheat Ale,
Stella Artois Lager

Micro Breweries 4.25

Key West Sunset Ale,
Sam Adams Boston Lager,
Harpoon India 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!

Coconut Martini

Coconut vodka, splash of pineapple juice
& a splash of Coco Lopez. 10.50

Spiegel Grove

Coconut Rum, Bacardi O, Bacardi Limon, a
dash of blue curaçao and a splash of sour
mix. Captain Dana's signature drink! 9.00

Los Ranchos Martini

Patron Silver, Grand Marnier, fresh lime juice & a splash
of fresh orange juice, with a salt rim. 11.00

Cosmopolitan

Ketel One Citron, Cointreau, cranberry
juice & lime juice. 9.00

Espresso Martini

Bailey's, Kahlua, Grey Goose vodka & espresso. 10.50

Ginger Pear

Ginger liquor, pear vodka, fresh squeezed lemon
& simple syrup. Joey's signature drink! 9.00

FROZEN DRINKS

A FROZEN CONCOCTION TO HELP YOU HANG ON!

Pina Colada 7.00

Kahlua Colada 7.00

Bushwacker

Dark rum, Bailey's, Kahlua,
Frangelico, Amaretto, dark creme
de cacao & a hint of Coco Lopez 8.50

Daquiris 7.00

Banana, Mango, Strawberry
or Watermelon

Frozen Margaritas 7.00

Traditional, Mango or Strawberry

Rum Runner 7.00

Creamsicle

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

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.

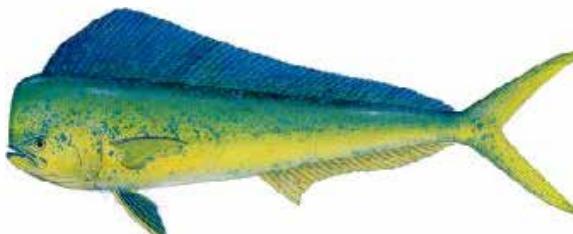
ANY OF OUR FOOD ITEMS ON OUR MENU MAY BE ORDERED "To Go"

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

WE THANK YOU FOR DINING WITH US! VISIT OUR WEBSITE AT [WWW.FISHHOUSE.COM](http://www.fishhouse.com)

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.

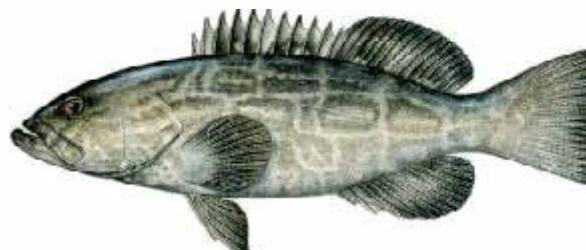
COMMON EATING FISH OF THE FLORIDA KEYS



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.

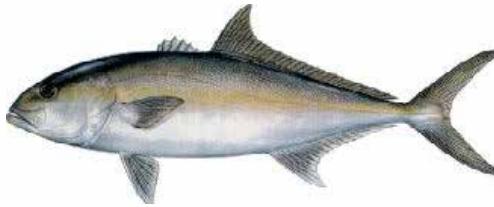
Texture is soft and moist with nice white flake and full flavor.



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.



Amberjack

Dark stripe extends from nose to front of dorsal fin. Found off shore near rocky reefs, debris and wrecks, in 60-240 feet of water. Sometimes caught near shore in South Florida.

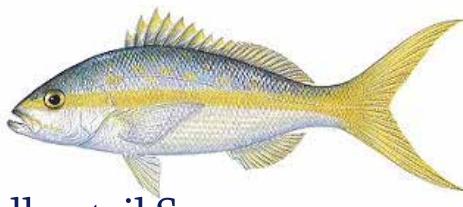
Extra lean darker meat with firm texture and mild flavor, flakes well.



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, 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

WHITE WINE - LIGHTLY SWEET TO MEDIUM INTENSITY

	GLASS	BOTTLE
10 Albariño, Santiago, 'Ruiz', Spain		39
11 Pinot Grigio, Villa Puccini, Italy	8.00	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

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

	GLASS	BOTTLE
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		28

RED WINE - FULL BODIED

	GLASS	BOTTLE
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
50 Cabernet Sauvignon, Beringer, Knights Valley		48
51 Cabernet Sauvignon, Uppercut, Goode, Napa Valley	8	44
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		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

RED WINE - MEDIUM BODIED

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

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
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		7