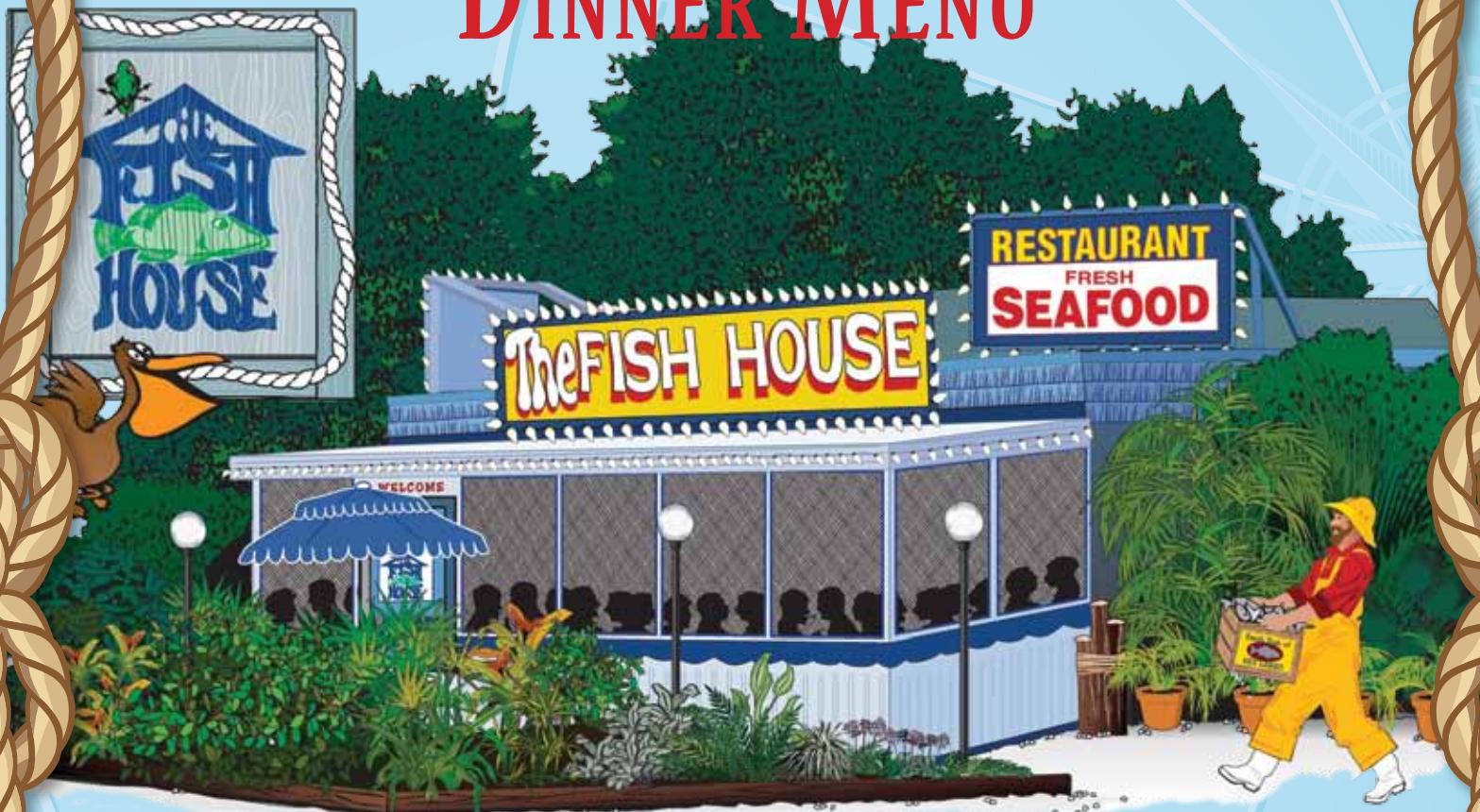


WELCOME TO
THE FISH HOUSE
RESTAURANT & SEAFOOD MARKET
DINNER MENU



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. (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.

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 potato, 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, Broiled, Blackened, Jamaican Jerk or Grilled Mahi Mahi (Dolphin) 20.99 Grouper add 4.00 or Yellowtail Snapper add 4.00

TODAY'S CATCH DELUXE

Choose your fish and preparation style from below:

Mahi Mahi (Dolphin) 22.99 Grouper add 4.00 or Yellowtail Snapper add 4.00

Pan Sautéed **House Specialty!**

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

Black & Bleu

Topped with crumbled bleu cheese, & baked. Covered with a creamy bleu cheese sauce with a dash of Cajun blackening seasoning, wine and garlic.

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 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 different local fish on one platter, broiled. 24.99
Blackened or Jamaican jerk add 1.00

Yellowfin Tuna

Seared, thinly sliced, served with wasabi, pickled ginger and soy sauce. 22.99

Steak-Cut Fish

Broiled or Grilled 22.99
Blackened or Jamaican jerk style. add 1.00

COMBINATION PLATTERS

Broiled Combo

"Catch of the Day," shrimp, scallops, and ½ Florida lobster tail. 27.99

Fried Combo

"Catch of the Day," shrimp, scallops, oysters & clam strips. 23.99

Shrimp & Scallops Scampi

Nine large shrimp and nine scallops in creamy garlic sauce, served over rice or pasta. 23.99

Shrimp & Scallops Key Lime

Nine large shrimp and nine scallops, sautéed with lime juice, white wine, garlic, butter, mushrooms, scallions & hot sauce. Served over rice. 23.99

Fried Shrimp & Baby Back Ribs

Seven succulent shrimp teamed with a ½ rack of ribs. 18.99

Chicken Breast & Baby Back Ribs

Grilled chicken breast and ½ rack of ribs. 17.99

SHRIMP LOVER'S CORNER

Baked Stuffed Jumbo Shrimp (6)

With crabmeat stuffing, topped with cheese. 23.99

Baked Stuffed Large Shrimp (10)

With crabmeat stuffing, topped with cheese. 19.99

Broiled Jumbo Shrimp Platter (6)

Jumbo Shrimp (6)
Blackened or Jamaican jerk style. 22.99

Shrimp Scampi

Thirteen large shrimp in a creamy garlic sauce. Served over rice or pasta. 20.99

Coconut Jumbo Shrimp (6)

Perfectly fried and served with our house mango poppy dipping sauce. 23.99

Fried Shrimp (13)

17.99

Steamed Shrimp Dinner

"Peel & Eat" with Old Bay Seasoning
½ lb. 14.99, 1 lb. 21.99

CRAB & SHELLFISH FAVORITES

Crabcakes

Our own recipe made with lump crabmeat, fried and served with cocktail sauce. (2) 19.99

Soft Shell Crab

Fried or sautéed with lemon, white wine, garlic, butter and paprika. (2) 21.99

Alaskan King Crab

1 lb. 29.99

Stone Crab Claws

1 1/2 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

Snow Crab

1 lb. 18.99

Clam Strips

Perfectly fried clams, served with
cocktail sauce. 14.99

Fried Oysters

Fresh shucked & hand breaded. Market Price

Sea Scallops

Broiled or fried

Succulent and sweet either way! 21.99

Florida Lobster

Fresh in season - Broiled Market Price
For baked stuffed or pan sautéed in
lemon, butter and sherry, add 3.00

FROM THE LAND

Chicken Breasts

Two chicken breasts, grilled,
blackened or Jamaican Jerk style. 14.99

Baby Back Ribs - Full Rack 17.99

Filet Mignon

Grilled eight ounce USDA
center cut tenderloin 27.99

New York Strip

Grilled twelve ounce
USDA center cut. 26.99

PASTAS

Linguine

With house marinara sauce. 13.99

Linguine

With garlic, butter & olive oil. 13.99

Mussels Marinara 18.99

Shrimp Marinara

Thirteen large shrimp with our homemade
marinara sauce. 20.99

Shrimp & Scallops Marinara

Nine large shrimp and nine scallops with
our homemade marinara sauce. 23.99

You hook it, we cook it!
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 onion rings, crumbled bleu
cheese and homemade Catalina dressing. 7.99

Caesar Salad

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

With Grilled Catch or Shrimp 13.99

With Grouper or Yellowtail Snapper 15.99

With Grilled Chicken Breast 11.99

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 or Shrimp 15.99

With Grouper or Yellowtail Snapper 17.99

With Grilled Chicken Breast 13.99

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

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

Peanut Butter Pie

Peanut butter filling in a graham cracker crust, topped with real chunks of Reese's Peanut Butter Cups with chocolate swirls. 4.99

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

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. 9.99

Hamburger

A full half pound of ground beef, grilled and served with lettuce & tomato. 7.99

Add American cheese 1.00

Fried Fish Basket

Catch of the day, lightly fried, served with tartar sauce and French fries. 9.99

Fried Shrimp

(7) 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. 9.99

Fried Chicken Fingers

Served with honey mustard sauce, French fries and corn on the cob. 7.99

Pasta Marinara

Served with corn on the cob. 7.99

Pasta With Garlic Butter

Served with corn on the cob. 7.99

BEVERAGES

Iced Tea 2.25

Coffee or Hot Tea 1.75

Spring Water

16 ounce 2.00

San Pellegrino

Italian Sparkling Water, 500 ml 2.50

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

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

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.

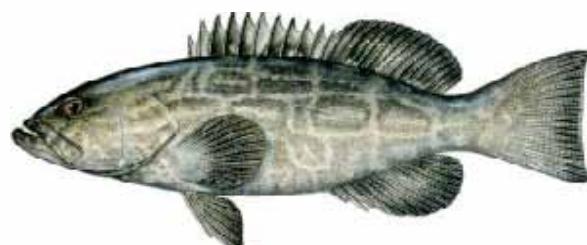
COMMON EATING FISH OF THE FLORIDA KEYS



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.

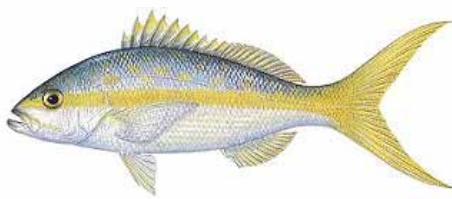
Extra lean darker meat with firm texture and mild flavor, flakes well.



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!

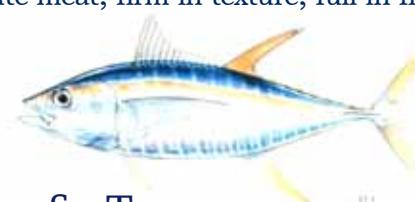
White meat, firm in texture, full in flavor.



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, Reserve, Napa Valley		40
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, Villa Puccini, Italy	7.50
12 Pinot Grigio, Tommasi, Italy	30
13 Pinot Grigio, Santa Margherita, Valdadige, Italy	37
14 Sauvignon Blanc, Sterling, Mendocino County (<i>Made with organic grapes</i>)	47
15 Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	28
16 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	34
17 Fume Blanc, Ferrari Carano, Sonoma County	44
18 Gavi di Gavi, Broglia, Italy	35
	37

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

20 White Zinfandel, Beringer, California	16
21 Reisling, Trimbach, Alsace France	7
22 Viognier, Loredona, Lodi	28
23 Chenin Blanc-Viognier, Pine Ridge, California	30
	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	28
51 Cabernet Sauvignon, Porta Boldo, Chile (<i>Made with organic grapes</i>)	7
52 Cabernet Sauvignon, Murphy Goode, Alexander Valley	33
53 Cabernet Sauvignon, Concha Y Toro, 'Don Melchor', Chile	44
54 Opus One, Napa Valley	97
55 Bordeaux, Chateau Greysac, Medoc, France	195
56 Malbec, Navarro Correas, Argentina	42
57 Chateauneuf-du-Pape, Domaine La Roquette, France	26
58 Beaulieu Vineyard, 'Tapestry Reserve', Napa Valley	72
	59

RED WINE - MEDIUM BODIED

60 Merlot, Casa Viva, Chile	6.50	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, Acacia, California	6.75	27
66 Pinot Noir, Luigi Bosca, Reserva, Argentina		42
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