

# Holy Mackerel!

FRESH SEAFOOD & COCKTAILS

Welcome to Holy Mackerel! Where all our fish is always fresh. We fly our seafood in daily and adjust our menu accordingly to ensure that we offer only the best and freshest fish.

## Appetizers

### FRIED SHRIMP TACOS 13.95

Poblano Corn Relish, Pickled Onions, Queso Fresco, Cajun Ranch  
Add Avocado 2.50

### STEAMED BELGIAN STYLE MUSSELS 13.95

Belgian Ale, Celery, Fennel, Thyme, Cream

### WARM CRAB AND BRIE DIP 14.95

Garlic Crostini

### JUMBO LUMP CRAB CAKE 16.95

Fresh Apple Relish, Sun-Dried Cherries, Chipotle Honey

### BUFFALO SHRIMP 16.95

Tempura Battered, Honey Buffalo Sauce, Gorgonzola

### TEMPURA TUNA 16.95

Sweet Potato Waffle, Pecans, Spiced Maple Syrup, Scallions

### ON THE HALF SHELL

Served by the each

**Alpine Bay** Prince Edward Island, Canada *Mild salt, clean finish* 3.00

**Raspberry Point** Prince Edward Island, Canada *Briny, clean, sweet* 3.00

**Malpeque Bay** Prince Edward Island, Canada *Salty, crisp, delicate* 3.00

**Pemaquid** Damariscotta River, Maine *Bright, firm, lemony* 3.00

**Bevans** Westmoreland, Virginia *Salty, sweet, smooth finish* 3.00

**Mayflower Point** Cape Cod, Massachusetts *Mild, robust, sweet finish* 3.00

**Oyster Sampler** One of each 18.00 Two of each 36.00

## Soup & Salads

### NEW ENGLAND CLAM CHOWDER Cup 4.95 Bowl 6.95

Chives

### ITALIAN WEDDING Cup 3.95 Bowl 5.95

Crispy Tuscan Kale Chips

### OCTOPUS SALAD 12.95

Leeks, Brussels Sprouts, Celery, Fennel, Jullienne Carrots,  
Grape Tomatoes, Cilantro, Citrus Oil, Balsamic Glaze

### SPINACH AND BEETS 8.95

Pickled Shallots, Goat Cheese Truffles, Candied Walnuts,  
Bulls Blood Micro Greens, Champagne Vinaigrette

### SEAFOOD COBB SALAD 21.95

Chopped Greens, Jumbo Lump Crab, Poached Jumbo Shrimp,  
Applewood Smoked Bacon, Grape Tomatoes, Avocado, Sliced Egg,  
Scallions, Gorgonzola, Citrus Poppyseed

### SANTA FE STEAK SALAD 18.95

Sliced Beef Tenderloin over Mixed Greens, Pico de Gallo, Avocado,  
Roasted Corn, Chihuahua Cheese, Cilantro-Jalapeño Dressing

## Fresh Catch

### CRAB AND GORGONZOLA STUFFED FLOUNDER 28.95

Grilled Vegetables, Lemon Caper Sauce

### HONEY CHIPOTLE WHITEFISH 27.95

Avocado Mashed Potatoes, Cilantro Lime Purée, Black Bean Relish

### WALNUT ROASTED GROUPEL 27.95

Roasted Brussels Sprouts, Crispy Soppresata, Maple Cider Jus

### BLACK TEA TUNA 24.95

Stir Fried Rice, Seaweed Salad, Edamame Cream Sauce

### PARMESAN CRUSTED LEMON SOLE 26.95

Mashed Potatoes, Tomato-Olive Relish, Lemon Butter Sauce

### ATLANTIC SALMON 28.95

Rock Shrimp Potato Hash, Citrus Beurre Blanc

### KASU MARINATED CHILEAN SEA BASS 36.95

Sticky White Rice, Stir Fried Vegetables

### FISH AND CHIPS 23.95

Beer Battered Fresh Cod, Tartar Sauce, Vinegar Slaw, French Fries

### GRILLED SWORDFISH 24.95

O'Brien Potatoes, Tomato, Tarragon Beurre Blanc

## Shellfish

### ROASTED SCALLOPS 26.95

Quinoa, Dried Cranberries, Butternut Squash, Granny Smith Apple, Fresh Sage

### 1½ lb LIVE MAINE LOBSTER MP

Drawn Butter

### NEW ORLEANS STYLE STUFFED LIVE MAINE LOBSTER 42.95

Rock Shrimp, Andouille Sausage, Maque Choux, Cajun Cream Sauce

### SEAFOOD RAVIOLI 24.95

Fennel, Braised Chard, Pernod Cream

### SEAFOOD RISOTTO 27.95

Jumbo Shrimp, Lobster, Jumbo Lump Crab, Littleneck Clams, Mussels, Asparagus

### FISHERMAN'S STEW 29.95

Scallops, Shrimp, Mussels, Clams, Fresh Fish, Vegetables

### ALASKAN RED KING CRAB LEGS 1lb 49.95 1.5lb 74.95

Steamed or Chilled, Drawn Butter, Mustard Sauce

## Turf

### FILET AND SCALLOPS ROCKEFELLER 31.95

Parmesan Risotto, Spinach, Grape Tomato, Hollandaise, Grilled Fennel

### SURF AND TURF 34.95

Colossal Shrimp, Petite Filet Mignon, Roasted Vegetables,  
Red Wine Onions, Truffle Butter

### COFFEE RUBBED PORKLOIN 23.95

Pork and Vegetable Stuffing, Maple Red Wine Demi

## Sides

### Wilted Baby Spinach 5.95

Marinated Vegetables 8.95

### Rock Shrimp Potato Hash 6.95

Smashed Yukon Gold Potatoes 7.95

### Lobster Mashed Potatoes 12.95

Crab and Shrimp Mac and Cheese 13.95