

# 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** 14.95

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

### **BUFFALO SHRIMP** 21.95

Tempura Battered, Honey Buffalo Sauce, Gorgonzola

### **FRIED CRAB CAKE** 19.95

Fall Vegetable Hash, Habenero Honey

## Fresh Catch

### **CRUSTED WHITEFISH** 25.95

Horseradish Mustard, Roasted Beets,  
Carrots, Braised Kale

### **BLACKENED MAHI MAHI** 28.95

Etoufee, Shrimp, Andouille Sausage, Vegetables, Rice

### **BLACK TEA TUNA** 26.95

Stir Fried Rice, Seaweed Salad, Edamame Cream Sauce

### **ATLANTIC SALMON** 28.95

Rock Shrimp Potato Hash, Citrus Beurre Blanc

### **KASU MARINATED CHILEAN SEA BASS** 37.95

Sticky White Rice, Stir Fried Vegetables

### **FISH AND CHIPS** 23.95

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

### **GRILLED SWORDFISH** 25.95

Potatoes O'Brien, Sundried Tomatoes, Tarragon Lemon Butter Sauce

## Shellfish

### **1½ lb LIVE MAINE LOBSTER** MP

Drawn Butter

### **NEW ORLEANS STYLE STUFFED LIVE MAINE LOBSTER** 46.95

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

### **SEAFOOD RAVIOLI** 26.95

Jumbo Shrimp, Poratbella Mushrooms, Spinach,  
Roasted Garlic Alfredo Sauce

### **SEAFOOD RISOTTO** 32.95

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

### **FISHERMAN'S STEW** 33.95

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

### **SURF AND TURF** 31.95

Flat Iron Steak, Rock Shrimp, Grape Tomatoes, Ricotta Gnocchi,  
Herbs, Lobster Jus

### **FILET MEDALLIONS** 28.95

Herb Roasted Potatoes, Asparagus, Bacon,  
Truffled Microgreens, Toasted Garlic,  
Red Wine Demi-Glace

### **ON THE HALF SHELL**

Served by the each

**Mid Atlantic** East Coast *Mild, salty, very meaty* 3.00

**Caraquet** New Brunswick, Canada *Firm texture, light salt* 3.00

**Malpeque Bay** Prince Edward Island, Canada *Very salty, selicate texture* 3.00

**Wellfleet** Cape Cod, Massachusetts *Small, briny, clean finish* 3.00

**Dabob Bay** North Hood Canal, Washington *Mild salt, fruity finish* 3.00

**Sweet Petite** Martha's Vineyard, Massachusetts *Firm, briny, creamy* 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

### **QUINOA SALAD** 11.95

Roasted Butternut Squash, Dried Cranberries, Brussels Sprouts Leaves,  
Feta Cheese, Pecans, Kale, Honey Balsamic Vinaigrette

### **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

## Sides

**Wilted Baby Spinach** 5.95

**Marinated Vegetables** 8.95

**Crab and Shrimp Mac and Cheese** 13.95

**Lyonnais Potatoes** 8.95

**Rock Shrimp Potato Hash** 6.95