

## The Seafood Peddler Restaurant and Fish Market Catch and Carry Menu

### Today's Fresh Catch

Sold by the Pound

<b>Wild King Salmon</b> .....	skin on 21.99
<b>Loch Duarte Scottish Salmon</b> .....	skin on 14.99
<b>Rainbow Trout</b> Idaho .....	5.99
<b>Royal Dorado</b> Mediterranean .....	10.99
<b>Branzino</b> Atlantic Ocean .....	10.99
<b>Whole Petrale Sole</b> California .....	6.99
<b>Halibut Filet</b> Alaska .....	skin on 23.99
<b>Petrале Sole Filet</b> California .....	12.99
<b>Swordfish</b> Hawaii .....	23.99
<b>Ahi Tuna</b> Hawaii .....	27.99

### Steaks and Shellfish

Sold by the Pound or by the each

<b>Filet Mignon</b> .....	17.99
<b>Georges Bank Day Boat Scallops</b> .....	20.99
<b>Bay Shrimp</b> .....	7.99
<b>Calamari</b> ... {already cut and cleaned} .....	8.59
<b>R.I. Littleneck Clam</b> .....	6.59
<b>Mediterranean Black Mussels</b> .....	5.99
<b>Dungeness Crab 2-2.25 lbs</b> .....	Mrkt
<b>Lobsters Maine 1 to 3 lbs</b> .....	Mrkt
<b>Lobster Tails Canadian</b> .....	27.99
<b>Dungeness Crab Meat</b> .....	39.99
<b>Prawns White U15 (Shell on)</b> .....	17.99
<b>Prawns White U15 (Peeled &amp; Deveined)</b> .....	18.99

#### Oysters:

<b>Blue Point</b> (ea) .....	1.50
<b>Chesapeake</b> (ea) .....	1.50
<b>Hood Canal</b> (ea) .....	1.50
<b>Miyagi</b> (ea) .....	1.50
<b>Oysters Rockefeller</b> (ea) .....	1.99
<b>Oyster Platter</b> . on the 1/2 shell .....	2.79ea
with cocktail and mignonette sauces	

### Soups and Sauce's

Sold by the Pint

<b>New England Clam Chowder</b> .....	4.99
<b>Maine Lobster Bisque</b> .....	6.99
<b>Cocktail Sauce</b> .....	2.99
<b>Tartar Sauce</b> .....	5.99
<b>Creamy Cole Slaw</b> .....	1.99
<b>Basil Sauce</b> (Halibut, Mahi Mahi, Black Cod, etc) .....	5.99
<b>Capt. Morgan Tarragon</b> (Salmon, Halibut, Black Cod) .....	9.99
<b>Ginger-Orange</b> (Tuna) .....	9.99
<b>Piccata Sauce</b> (Sole, Salmon, Halibut, Black Cod) .....	4.99
<b>Port Wine Balsamic</b> (Salmon) .....	9.99
<b>Orange-Basil Butter</b> .....	9.99
<b>Pesto Sauce</b> (Pasta, Scallops) .....	9.99
<b>Tomato Sauce Marinara</b> .....	1.99

### Ready To Cook and Serve

<b>Macadamia Nut Crusted Petrale Sole</b> (per lb) .....	13.99
<b>Prawns Cocktail U15 Cooked</b> (per lb) .....	21.99
<b>Lump Crab Meat Crab Cakes</b> (per lb) .....	17.99
<b>Herbed Loch Duarte Salmon</b> (per lb) .....	15.99
<b>Herbed Wild King Salmon Filet</b> .....	26.99
<b>Searred Rare Ahi Carpaccio</b> (lb) .....	27.99
<b>Swordfish Horseradish Crusted</b> (lb) .....	24.99
<b>Ahi Tuna Sesame Crusted</b> (per lb) .....	27.99
<b>Garlic Mashed Potatoes</b> (pint) .....	2.59
<b>Au Gratin Potatoes</b> (pint) .....	2.59
<b>Smoked Salmon</b> (per lb) .....	22.99
<b>Prawns Party Platter</b> 30 Prawn 16/20 .....	34.99
45 Prawns 16/20 .....	49.99
<b>Lobster Clambake for 2 New England Style</b> .....	49.99

<b>antry</b>	
<b>Cesar Salad Dressing</b> (pint).....	4.99
<b>Italian or Sourdough Bread</b> .....	2.99
<b>Lemon</b> .....	.39
<b>Olive Oil Extra Virgin</b> (gallon).....	33.99
<b>Sachet Bag</b> .....	.99
<b>Seafood Stuffing</b> (per lb).....	4.99
<b>Blue Cheese Dressing</b> (pint).....	3.99
<b>Vinaigrette Carpaccio</b> (pint).....	4.99
<b>Ocean Clam Juice</b> pint.....	1.99
<b>House Made Key Lime Pie</b> Serves 6.....	14.50



303 Johnson St. Sausalito, Ca 94965  
 Phone 415-332-1492 Fax 415-332-1861  
**Voted Best Seafood Restaurant in Marin County**  
**2004 - 2005 - 2007 - 2008 - 2009**  
**FISH MARKET IS OPEN DAILY**  
**11:30 TO 8:00**  
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**Happy Hour 7 Days a week**