

## **GOLDFISH**

### **RAW BAR**

Oysters -ask your server about today's chef selections - 3/per oyster

Little Neck Clams - 2/per clam

Jumbo Shrimp - 3/per shrimp

### **APPETIZERS**

Mussels sautéed in a garlic lemon broth, herb aioli, oregano crostini

9

Crab Cake served with a Sicilian orange, shaved fennel salad, basil aioli

10

Portobello mushroom ravioli with reggiano and white truffle essence

10

Tuna Tartare, caper lemon basil served with charred pita bread

10

Fried Shrimp served with an orzo, rock shrimp, scallion salad

10

Baked Little Neck Clams Oreganate

9

Pan Roasted Octopus with potatoes, mushroom sauce and basil oil

9

Shrimp and Crab Bisque

9

New England Clam Chowder

7

### **SALADS AND LIGHT FARE**

Hearts of Romaine with herbed croutons, reggiano and anchovy

7

Mesclun greens with herbed croutons, marinated tomato

6

Arugula Salad with asparagus, pistachios, roasted pear and gorgonzola

10

Field greens with Portobello, goat cheese bruschetta and mushroom vinaigrette

9

Taramasalata with charred pita bread

5

Shrimp, tomato, avocado tzaziki wrap

14

Steak Focaccia, tomato, mozzarella, pesto basil aioli

14

Grilled Chicken, oven roasted tomato, broccoli rabe panini

11

# **GOLDFISH**

## **ENTREES**

- Roasted Cod, fresh herbs, bread crumbs with broccoli rabe and rustichella ceppo pasta**  
22
- Sesame Encrusted Tuna served with arugula hashed potatoes, pesto, tomato vinaigrette**  
20
- Roasted Chilean Sea Bass served with marinated artichokes, sautéed spinach and cured tomatoes**  
28
- Pan-seared Salmon served with mushroom hashed potatoes, spinach, shiitake thyme sauce**  
19
- Seared Sea Scallops served with grilled asparagus, herbed potato cake, Vin Cotto glaze**  
22
- Steamed Manilla Clams in a lightly spiced tomato broth, linguini, arugula and olive oil**  
18
- Crab Cakes served with creamed corn, tomato salsa, basil pesto**  
22
- Battered Jumbo Shrimp served with a spinach orzo, lemon, shallot cream sauce**  
21
- Seared Filet Mignon served with herbed potato cake, Calabrian Zucchini, mushroom sauce**  
28
- Chicken Milanese served with arugula salad, marinated tomatoes, basil oil**  
17
- Penne Rigate with shrimp, arugula and light tomato shrimp broth**  
18
- Pan Roasted Lobster served with finger link potatoes, artichokes and basil sauce**  
27

## **SIDES**

5

**CALABRIAN ZUCCINNI**  
**HERBED POTATO CAKE**  
**BROCCOLI RABE**  
**GRILLED ASPARAGUS**  
**SPINACH SAUTEE**  
**MUSHROOM HASHED POTATOES**  
**TRUFFLE FRIES**