

# Fisher's

## Featured Selections

Exceptional Offerings  
available for a limited time

Not available on the  
A la carte Menu

### *Market Catch of the Day*

*Enticing creations, fresh from the Sea*

#### *Stuffed Brook Trout*

*A whole Boned Brook Trout filled with Lobster Stuffing,  
baked and finished with a Seafood Bechamel 18.99*

#### *Swordfish Ossobuco,*

*A Char Grilled, Frenched Swordfish Steak.  
Served with a Wild Mushroom & Smoked Salmon  
Cream Sauce, over Risotto 22.99.*

#### *Baked Chilean Sea Bass*

*Baked, boned Chilean Sea Bass, Medium-dense, light  
meat with a delicate mild-to-moderate flavor.  
Finished with Lobster Butter. 22.99*

#### *Cedar Planked Salmon*

*Fillet of King Salmon is Char-Broiled on a Cedar plank  
giving it a unique flavor, and then topped  
with a Maple Pecan Glaze 19.99*

#### *Mahi Mahi*

*Fresh Fillet of Mahi-Mahi, Pole & line caught off the Florida Keys  
Baked, then topped with a Pistachio Butter 18.99*

#### *Baked Parmesan Scrod*

*Boned Scrod is encrusted in Parmesan Cheese and baked,  
finished with a Tomato Coulis and Basil 17.99*

## *Appetizer*

### *Asparagus & Smoked Salmon*

*Tender Asparagus Spears are wrapped with  
fillets of Smoked Salmon then finished  
with Hollandaise Sauce 11.99*

## *Meat Entree*

### *Veal Cordon Bleu*

*A Choice cutlet of Veal, topped with thinly sliced Black Forrest  
Ham and shredded Swiss Cheese. Rolled, then lightly breaded  
and sauteed. Finished with Mushroom Demi Glaze. 21.99*

## *Served with Pasta*

### *Red Snapper Seville*

*Fillet of Red Snapper is Broiled and then topped  
with a rich Lobster and Jumbo Crabmeat sauce.  
Served over Pasta (complete) 20.99*

### *Crabmeat & Grilled Eggplant*

*Fresh Eggplant is sliced, grilled and then layered with Lump  
Crabmeat, Roasted Red Peppers and Provolone Cheese  
topped by a rich Lobster Sauce .  
Served over Pasta (complete) 18.99*

*Your Dessert Selections  
are created and prepared  
for you  
in our Bakery*

*Feel free to share your ideas*

*Your Suggestions  
are always welcome.*