

## Copper Fish on Broadway

### appetizers

- ~**oyster shooters**-nantuxent jersey oyster shots, blood orange margerita-15
- ~**firecracker calamari**-fresh, not frozen, tossed in a jalapeno herb vinaigrette-12
- ~**herb seared scallops**-blueberry merlot reduction-13
- ~**cape may steamers**-littleneck clams, roasted tomato, leeks, white wine broth-10
- ~**island shrimp**-phyllo wrapped & fried, pineapple salsa-12
- ~**black-n-blue mussels**-cajun spiced w. a touch of cream, apple wood bacon, roasted tomato, baby spinach, crumbled bleu-11
- ~**grilled pacu ribs**-fresh water fish in the piranha family, honey chipotle bbq, pineapple salsa-13
- ~**tempura blowfish tails**-roasted tomato & gorgonzola cream-15

### soup & starter salads

- ~**lobster bisque**-6/8
- ~**gazpacho**- alaskan king crab leg-6/8
- ~**house salad**-greens tossed w. roasted tomato, onion, pecans, goat cheese, cucumber, citrus vinaigrette-8 split add-2
- ~**grilled caesar**-traditional goodness-10 split add-2
- ~**fresh cantaloupe**-feta, baby arugula, black plum & lavender vinaigrette-11 split add-2

### cheff's choice

- ~**wild alaskan steel head salmon**-sautéed baby spinach, moroccan chick pea salsa, lobster chive vinaigrette-34
- ~**wild blackened brazilian pintado fillet**-pineapple salsa, sautéed baby spinach, haystack potato-34
- ~**aussie barramundi**-out of the waters of new zealand, lobster potato hash, thai chili reduction, sautéed spinach-35
- ~**tuna mignon**-seared rare, sautéed spinach, lobster béarnaise, haystack potato-31
- ~**king neptune**-broiled ½ lobster, flounder, shrimp, scallops, & alaskan king crab leg, white wine, lemon & butter, roasted potato, grilled asparagus-35
- ~**surf & turf**-6 oz. filet & tempura soft shell, roasted potato, grilled asparagus-40
- ~**soft shell crab**-sautéed or fried w. a chipotle remoulade o. lobster risotto, sautéed spinach-35
- ~**big ass scallops**-lobster risotto, sautéed baby spinach, citrus grape reduction-35
- ~**whole pocono trout**-bone out, mild sweetness, fresh summer squash ratatouille, sautéed baby spinach, red wine mustard remoulade-33
- ~**18oz. black angus cowboy**-ribeye on the bone and has nice fat marbling, plum onion marmalade, roasted potato, grilled asparagus-40
- ~**ancho chili spiced florida grouper fillet**-guava puree, basil butter, lobster peruvian potato hash, sautéed spinach-35
- ~**10 braised osso bucco pork shank**-rich marsala tomato based demi, roasted potato, grilled asparagus-38
- ~**wild east coast halibut fillet**-basil pesto Israeli cous cous, compari tomato reduction, baby spinach-35

Restaurant.com gift certificates are not honored

Some things on the menu may change due to availability of ingredients or geoff's whim

A \$10 plate sharing charge will be added to split entrees