

# G CATERING

Offsite Clambakes and Raw Bars available

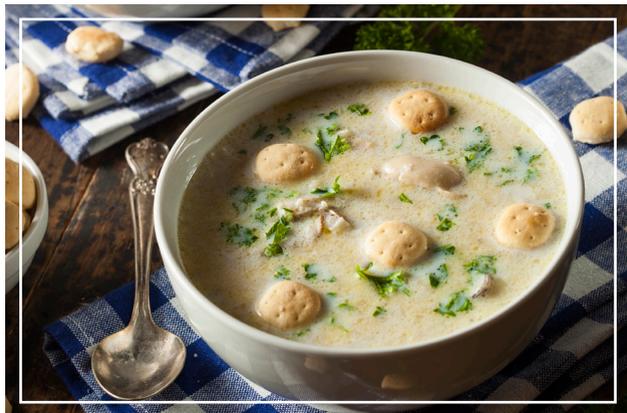
**Clambake** ..... **\$ 45.00\***  
1.5 lb Steamed lobster, corn on the cob, potatoes,  
mussels, littleneck clams, coleslaw, drawn butter  
Per Person

**Raw Bar** ..... **\$ 25.00\***  
Clams and oysters on the half shell, cooked shrimp,  
cocktail sauce, mignonette sauce  
Per Person

\* Price for catering services does not include labor,  
a minimum of 5 hours at \$ 50.00 per hour is required

# G SOUPS

**New England Clam Chowder** .....



**Lobster Bisque** .....



**New Brunswick Fisherman's Stew** .....

TAKE OUT  
*Menu*

MARKET



SUSHI

*Call us at*  
**203.990.0801**

*Stop by at*  
**5 Riverside Lane  
Riverside, Connecticut**

*or Visit us at*  
**[www.greenwich.fish](http://www.greenwich.fish)**

**Fish and Chips** ..... \$ 15.99

Fresh cod fried in our own batter, served with coleslaw, French fries and remoulade sauce

**Lobster Bake** ..... MARKET PRICE

1.5 lb Steamed lobster, mussels, littleneck clams, corn on the cob, oven roasted potatoes, coleslaw, drawn butter, lemon

**Spicy Halibut** ..... \$ 19.99

Fresh halibut fried in our own spicy batter, served with French fries, coleslaw and spicy chipotle aioli

**Lobster Roll** ..... MARKET PRICE

Fresh picked lobster meat on a butter-toasted, split top bun, French fries, coleslaw. Hot butter or cold salad

**Salmon Burger** ..... \$ 14.99

On a toasted brioche roll with lettuce, tomato, wasabi aioli, French fries

**Crab Cake Sandwich** ..... \$ 15.99

Homemade crab cake on a toasted brioche roll, remoulade sauce, lettuce tomato, French fries

**Fish Tacos** ..... \$ 19.99

Three fresh corn tortillas with lightly seasoned halibut topped with guacamole, pico de gallo, French fries

**Shrimp Tacos** ..... \$ 19.99

Three fresh corn tortillas topped with our wild spicy grilled shrimp, guacamole, pico de gallo, French fries

**Grilled Shrimp** ..... \$ 21.99

Six wild jumbo shrimp lightly seasoned, served with grilled vegetables and oven roasted potatoes

**Fried Shrimp** ..... \$ 19.99

Wild shrimp fried in our own batter, served with French fries, coleslaw and remoulade sauce

**Fried Calamari** ..... \$ 15.99

Served with French fries, remoulade sauce and spicy marinara

**Fried Scallops** ..... \$ 21.99

Sea scallops fried in our own batter, served with French fries, coleslaw, remoulade sauce and spicy marinara

**Fried Oysters** ..... \$ 16.99

Served with French fries, remoulade sauce and spicy marinara

**Grilled Fish Dinner**..... \$ 21.99

Pick your favorite fish from our display case, we will grill, bake or pan sear. Served with oven roasted potatoes and grilled mixed vegetables

**Wild Salmon Dinner**..... \$ 26.99

**Chlean Sea Bass Dinner**..... \$ 26.99

 PLATTERS

**Poached Salmon** Faroe Island farmed raised, decorated. Includes creamy dill sauce

-  **Small** approx. 2.5 lbs ..... \$ 75.00
-   **Medium** approx. 4.5 lbs ..... \$ 145.00
-    **Large** approx. 8.5 lbs ..... \$ 260.00

**Shrimp Cocktail Platter** Our large wild cooked shrimp. Includes cocktail sauce

-  **Small** 2 lbs ..... \$ 80.00
-   **Medium** 4 lbs ..... \$ 150.00
-    **Large** 6 lbs ..... \$ 220.00

**Seafood Lovers Platter** Fresh picked lobster meat, cooked shrimp, jumbo lump crab meat, Jonah crab claws or snow crab claws, ginger mustard, cocktail sauce

-  **Small** ..... \$ 145.00
-   **Medium** ..... \$ 235.00
-    **Large** ..... \$ 340.00

**Sliced Smoked Salmon Platter** Hand sliced Nova Scotia style smoked salmon, chive cream cheese, capers, onions, toast points

-  **Small** 1.5 lbs ..... \$ 85.00
-   **Medium** 2.5 lbs ..... \$ 145.00
-    **Large** 4 lbs ..... \$ 220.00

**Grilled Vegetable Platter** zucchini, yellow squash, bell peppers, asparagus, onions and artichoke hearts

-  **Small** ..... \$ 50.00
-   **Medium** ..... \$ 70.00
-    **Large** ..... \$ 95.00