MILFORD'S FISH HOUSE

Friday May 24, 2013

Soup & Salads

Soup tonite ~ Cream of asparagus and fresh grilled salmon 6~
Pasta salad w/penne & fresh spinach 6~
Fresh tomato, goat cheese and basil pesto rice wine vinaigrette 6~
Romaine greens blue cheese & candied pecans rice wine vinaigrette 6~
Fresh shaved fennel root & green apple sesame soy vinaigrette 6~
Pickled fresh beets red onion & blue cheese vinaigrette 6~
Fresh watermelon, tomato & cucumber fresh ginger mignonette 6~
(purchase of any entrée includes your soup or salad selection)

Appetizers

Dungeness crab stuffed mushrooms 10~
Korean shallow fry of calamari five Asian dipping sauces 10~
Fresh Oregon shrimp balls shallow fry 5 Asian dipping sauces 11~
Fresh Hawaiian tombo tuna cakes shallow fry 5 Asian dipping sauces 9~
Fresh avocado guacamole/bay shrimp cocktail chipotle cocktail sauce 8~
Fresh Puget Sound manila clams steamed traditionally drawn butter 14~
Fresh Samish Bay oysters, raw on the half shell fresh ginger mignonette 14~
Big Chuckies fresh tombo tuna poke Aloha shoyu, wakame, fresh ginger & garlic..more 14~
Escargot bourguignonne 9~

Entrees

Fresh cedar planked Canadian salmon filet 27~
Roasted cream cheese mashers & fresh asparagus

Fresh Columbia River steelhead filet 26~
stuffed with Dungeness crab meat & brie cheese cream cheese mashers & fresh broccoli

Fresh Alaskan halibut filet 31~
Roasted in a parmesan crust cream cheese mashers & fresh asparagus parmesan cream

Fresh Samish Bay baked oysters New Orleans style 25~
smoked andouille sausage, sautéed onion, garlic and two cheeses fresh broccoli and mashers

Milford's seafood saute' "Lisa" 28~
Fresh salmon, steelhead, clams, prawns, calamari & more Cajun style ala chef Paul Prudhomme

Fresh Hawaiian tombo tuna cakes 26~
Shallow fry green tea jasmine rice fresh green apple strawberry slaw 5 Asian dipping sauces

Fresh Grays Harbor (Hoquiam, WA) **pan fried oysters** 27~
Classic pan fry cream cheese mashers & fresh broccoli scratch tartar & cocktail sauces

Brazilian spiny lobster tail (8-9 oz.) 39~
Oven roasted on the shell cream cheese mashers & fresh broccoli drawn butter

Panko shallow fry of Mexican white Gulf prawns 28~
green tea jasmine rice & a green apple strawberry slaw five Asian dipping sauces

Karuma prawn stir fry w/udon noodles 28~
with fresh garlic, asparagus and broccoli Holy basil and fresh Japanese udon noodles

Tonite's Asian grill 28~
Medallion of pork tenderloin, petite lamb chops & black tiger prawns
Grilled jasmine rice fresh strawberry & green apple slaw fresh ginger orange hoisin bbq sauce

Pesto roasted pan smashed chicken breast 22~
Stuffed with basil pesto & brie cheese cream cheese mashers, broccoli & parmesan cream

Top sirloin beefsteak 25~
8 oz. Grilled to order cream cheese mashers, fresh broccoli & fresh grilled corn

****please be aware...eating raw or undercooked meats, poultry, eggs, fish or shellfish may increase risk of food bourne illness.....Spo Region Health Dept.*