

15th STREET FISHERIES & Dockside Cafe

DINNER MENU

Appetizers

Shrimp 'n' Grits

Applewood Smoked Bacon, Trugole Cheese, Maple Gastrique
14.

Citrus Black Mussels

Florida Orange Juice, Shallots, White Wine, Star Fruit, Basil
14.

Crab Cake

Wild Blue Crab, Scallions, Double Mustard Cream, Tropical Slaw, Yuzu Tobiko
16.

Soup Du Jour

Bahamian Style Conch Chowder/ New England Clam Chowder
8.

Local Fish Tiradito Ceviche

Rocoto Pepper, Sweet Corn, Sweet Potato, Peruvian Purple Potato Chips, Aji Amarillo Sauce
13.

Tuna Tartare

Soy, Wasabi Oil, Ginger, Cilantro, Scallions, Wonton Crisps, Cucumber Slices, Wasabi Tobiko
14.

Salads

Caesar

Romaine Hearts, Sun Dried Tomato, House Croutons, Parmesan Cheese
10.

Fisheries

Romaine Lettuce, Wild Florida Rock Shrimp, Applewood Smoked Bacon, Sliced Almonds, Fresh Strawberries, Papaya Chutney Dressing
10.

Watercress

Charred Sweet Corn, Diced Mango, Sliced Granny Smith Apples, Goat Cheese, Pomegranate Vinaigrette
9.

Raspberry Mixed Greens

Mixed Greens, Fresh Raspberries, Goat Cheese, Candied Pecans, Raspberry Balsamic Vinaigrette
10.

Caribbean Spinach

Fresh Spinach, Freshly Diced Pineapple, Cherry Tomatoes, Chopped Red Onion, Passion Fruit Vinaigrette
9.

Kumato & Burrata Insalata

Kumato Tomatoes, Burrata Cheese, Aged Balsamic Vinegar, Fresh Basil, Extra Virgin Olive Oil,

Balsamic Caviar

13.

Sides

Poached Garlic Mashed Potatoes

6.

House Made French Fries, Garlic Aioli

6.

Daily Fresh Vegetable

6.

Seasonal Wild Mushrooms

9.

Entrees

Grilled Swordfish Provençal

Sweet Potato Mash, Sautéed Broccolini, Provençal Sauce

31.

Grilled Mahi Mahi

Sweet Plantain Mash, Citrus Nage, Green Bean Almondine

27.

Seared Local Snapper

Cilantro-Basmati Rice, Almonds, Wild Florida Rock Shrimp, Coconut Red Curry

29.

Grilled Ahi Tuna Steak

Stir Fry Wild Shrimp & Vegetable Low Mein, Sweet Ginger Soy Glaze

33.

Seared Diver Scallops

Parmigiano Reggiano Risotto, Sweet Onion Marmalade, Purple Mustard Vinaigrette

33.

Drunken Guava Glazed Salmon

Guava Beurre Blanc, Puerto Rican Gandules, Fried Plantains

29.

Pan Roasted Black Grouper

Red & Golden Quinoa, Wild Mushrooms, Baby Clam Meat, Lobster Sherry Cream Sauce

33.

Fruit De Mer Angel Hair

Wild Florida Shrimp, Black Mussels, Bay Scallops, Jumbo Lump Crab, Saffron Cream

32.

Miso Glazed Roasted Chilean Sea Bass

Mango Fried Rice, Thai Stir Fried Vegetable

38.

Florida Lobster Tail

Baby Bok Choy, Fingerling Potatoes, Citrus Beurre Blanc

37.

Maine Lobsters - 2 or 3 Pounds

Drawn Butter, Poached Garlic Mashed Potatoes

Market Price

King Crab Legs

Drawn Butter, Poached Garlic Mashed Potatoes

Market Price

Grilled New York Strip

Yuca Fries, Sautéed Spinach, Demi Glace

35.

Slow Roasted Prime Rib of Beef

Poached Garlic Mashed Potatoes, Natural Jus, Sautéed Green Beans

37.

Grilled Chicken Breast

Purple Potato Hash, Spanish Chorizo, Tomatoes, Culantro, Sweet Corn & Chipotle Cream

26.

All of our fresh fish can be prepared for you grilled, blackened or broiled.

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness, especially if you have certain medical conditions. - Section 3-603.11, 2001 FDA Food Code