WILD CAUGHT & FRESH DAILY

TWO FISH
bistro
(the incredible fish)

SALADS

SOUP OF THE DAY	-Chef's daily house made soup	10
SEAWEED SALAD	-Marinated seaweed salad served with house salsa mix	10
STUFFED PORTABELLA SALAD	-Served hot with fresh vegetables of the day and a spicy vinaigrette sauce presented sandwich style	10
CALAMARI SALAD	-Seasoned sauteed calamari tossed with spinach, onions, roasted red peppers and tomatoes tossed with a spicy vinaigrette and finished with wonton sticks	12
BEEF SALAD	-Seared beef served butterflied around mixed greens with onions, corn, and tomato with herb oil and topped with fried spinach, carrots, and raisins	13
TUNA SALAD	-Raw sushi grade tuna carpaccio with chopped crisp wontons, mixed greens, onions, corn, roasted red peppers, and smelt eggs served with house miso dressing	13
TWO FISH SALAD	-Heavenly seasoned shrimp, served cold over mixed greens, avocado and seasonal vegetables with our house miso dressing	13
CRAB SALAD	-Fried crab served over toast points and mixed greens, served with jalapeno aioli	13
SALMON CARPACCIO SALAD	-Raw sushi grade salmon carpaccio with chopped crisp wontons, mixed greens, onions, corn, roasted red peppers, sunflower nuts, raisins, and smelt eggs served with wasabi aioli dressing	13
WHITE FISH CARPACCIO SALAD	-Raw sushi grade whitefish carpaccio with chopped crisp wontons, mixed greens, onions, corn, roasted red peppers, sunflower nuts, raisins, and smelt eggs served with wasabi aioli dressing	13

STARTERS

TWO FISH LETTUCE WRAP 10
House mixture of fish sauteed with a brown pepper sauce and served with lettuce cups

CALAMARI 10
Seasoned and lightly breaded calamari fried to a crisp and served with a mustard aioli

PEPPER BEEF 13
Grilled peppered beef served with house-made butter harissa sauce

GINGER MUSSELS 11
Mussels with onions and spinach in a miso and ginger seasoned vegetable stock

TUNA-TINI 12
Sushi grade bigeye tuna mixed with onions and cilantro, served with spicy chili oil in a martini glass

MINI FISH TACOS 10
White fish sauteed with vegetables served in house-made crispy flour chips topped with house garlic parmesan aioli

SALMON BRUSCHETTA 12
Salmon and accompaniments atop grilled bread rubbed with garlic, oil, and seasonings

FRIED FISH FRITTERS 12
Tender fish cakes lightly fried and served with jalapeno aioli

TUNA TATAKI 12
Mixed nut and sesame dusted tuna, served over cucumber with wasabi aioli and japanese unagi sauce

GINGER SCALLOPS 11
Two jumbo scallops dusted with ginger shavings, pan-seared and served with marinated masago seaweed

CHILI SHRIMP 12
Seared shrimp in a tomato base with cabbage and chili spices garnished with toast points and cilantro

STEAMED OR PAN FRIED DUMPLINGS 10
A perfect starter of vegetable filled dumplings, fried crisp or steamed

GULF SHRIMP AND GRITS 11
Gulf shrimp served with creamy parmesan grits & "magic hat ale" sauce

TWO FISH CRAB 13
Pollack and crab mix served over toast points and spinach

TUNA TARTAR 12
Raw sushi grade tuna with avocado, cucumber, cilantro, mixed greens, seaweed salad and spicy vinaigrette sauce served over sushi rice

VEGETABLE TARTAR 10
Avocado, cucumber, cilantro, mixed greens & spicy vinaigrette sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**Due to the preparation process, some dishes may contain bones – Please inform your server of any food allergies
*20% gratuity for parties of 6 or more

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ENTREES

SEARED TILAPIA 15
Pan-fried and served with pepper harissa sauce, asparagus and served with dirty rice

TWO FISH BEIGNETS 15
Two Fish house-made fish beignets with fresh seasonal fish, seasoned with house spices in a japanese panko breading, fried golden and served over rice with a spicy tomato cream sauce

CURRY SALMON 16
Pan-fried salmon rubbed with our house curry powder, served over wild mushroom risotto

BLACKENED GINGER TROUT 16
Served over house ratatouille and splashed with a hint of lemon juice

SPLIT SALMON 16
Salmon split with cream cheese, spinach, corn, onions and asparagus served over hashbrowns with a lemon bur blanc

MISO COD 18
Cod seasoned in miso dressing with jalapeno peppers, pan-seared and served over a zucchini and onion vegetable set

MAHI MAHI 18
Pan-seared Mahi Mahi served with spicy potato wedges and house chipotle sauce

SUMMER COD 18
Seared cod served over pesto ratatouille with a light butter white wine sauce

TWICE BAKED SALMON 19
Twice baked pulled salmon on cilantro rice served over a portabella mushroom with mozzarella cheese

SPICY COCONUT NOODLES (or better known as Phad Thai) 19
Rice noodles in our special spicy coconut sauce served with your choice of chicken, shrimp, or tofu

SHORT RIBS 19
Slow braised short ribs and roasted asparagus, served with three cheese mashed potatoes

CAJUN PASTA 19
Shrimp and calamari pan seared with roasted red peppers, onions, zucchini and spinach tossed with linguini in a cajun butter sauce

GINGER GARLIC EEL 20
Baked freshwater eel served over seaweed wrapped sticky rice and topped with our sweet ginger garlic glaze

SEAFOOD PASTA 20
Mussels, calamari, shrimp, and scallops sauteed with butter, white wine, garlic, and house seasonings tossed with linguini pasta

TWO FISH CURRY STEW 21
Spicy curry based broth with mussels, shrimp, calamari, fish, and vegetables served with toast points

SCALLOPS 21
Diver scallops seared and served atop a sweet corn and asparagus risotto topped with nuts and pesto drizzle

TUNA 21
Walnut crusted tuna fried to medium-rare, sitting on wasabi mashed potatoes with a maple butter reduction garnished with charred scallions

SKEWERED BEEF 25
Four succulent skewers of seasoned beef served with a ginger sauce accompanied by hash browns

MANGO WHITE SEABASS 26
White Seabass served over grits with a garlic brown sauce, topped with mangos

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