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## Goldfish

Oyster Bar & Restaurant

### *Friday & Saturday Price-Fixed Menu*

#### *Choice of One Appetizer or Salad:*

*Coconut Shrimp  
Burrata Napoleon  
Mussels & Saffron Broth  
New England Clam Chowder  
Seafood Cocktail, Clams (2), Oysters (2), Shrimp (2)  
Crab Cake, Cream Corn & Mango Salsa  
Clams Casino  
Fried Calamari & Sweet Peppers  
Seared Shrimp & Couscous  
Stuffed Eggplant, Ricotta & Spinach  
Hearts of Romaine, Herbed Croutons, Reggiano & Anchovy  
Mesclun Greens, Croutons, Marinated Tomato, Bacon & Gorgonzola  
Wedge Salad, Frizzled Onions, Feta, Tomato & Balsamic  
Chef's Specialty Salad of the Day*

#### *Choice of Entrée:*

*Stuffed Sole, Crabmeat, Potato Cake & Broccoli Rabe  
Penne Rigate, Shrimp, Arugula, Tomato & Shrimp Broth  
Parmesan Cod, Escarole, White Beans & Rosemary Potatoes  
Seared Scallops, Mushrooms & Truffle Risotto  
Cioppino, Clams, Mussels, Calamari, Shrimp, Scallops, Saffron Broth & Linguini  
Maple Salmon, Sweet Potato & Brussel Sprouts  
Pistachio Lamb Chops, Carrots, Potato Cake & Vincotto  
Braised Pork Osso Buco, Gnocchi & Asparagus  
Skirt Steak, Creamed Spinach, Tater Tots & Chimichurri  
Stuffed Chicken, Spinach, Sausage, Imported Cheese & Cappellini  
Sea Bass, Oven Roasted Tomatoes, Spinach, Artichokes & Tomato Puree  
Pan Roasted Lobster, Vegetables, Fingerling Potatoes & Lemon White Wine Sauce \*Market Price  
Ravioli of the Day  
Chef's Specialty Seafood of the Day*

#### *Choice of One Dessert:*

*Ricotta Fritters  
Pistachio Cheesecake  
Biscotti Di Prato  
Coconut Tres Leche  
Chocolate Peanut Butter Pyramid*

**\$25.95**

**\*\*If you have a food allergy, please speak to the owner, manager or your server\*\***