

# FULTON FISH CO



## COCKTAILS

**RASPBERRY LYCHEE BELLINI** 17  
Veuve Ambal Crémant de  
Bourgogne, Lychee, Raspberry

**YUZU DROP** 19  
Grey Goose Vodka, Cointreau  
Yuzu, Lemongrass

**CUCUMBER MARTINI** 19  
Sipsmith London Dry Gin,  
Cucumber, Mint, Lemon

**STRAWBERRY MOJITO** 18  
Bacardi Superior Rum, Strawberry  
Lime, Mint, Lemon Verbena

**GINGER MARGARITA** 22  
Patrón Añejo Tequila, Cointreau  
Ginger, Lime

**WATERMELON OLD FASHIONED** 20  
Basil Hayden Bourbon Whiskey  
Black Peppercorn Infused Sambuca  
Watermelon, Orange Bitters  
Luxardo Cherry



## RAW BAR

**OYSTERS\*** 4

**CLAMS\*** 2.50

**RAZOR CLAMS\*** 6

**SHRIMP COCKTAIL\*** 22

**LOBSTER COCKTAIL\*** 28

**SASHIMI ON ICE\*** 38  
Soy-ginger mustard dipping sauce

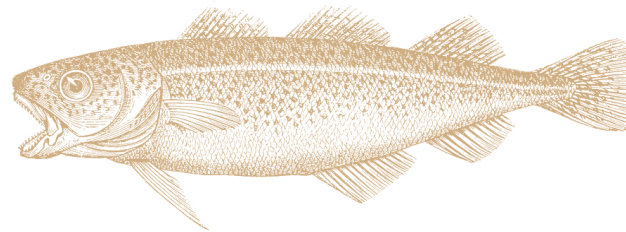
**PLATEAU DE FRUITS DE MER\*** 58  
Oysters, clams, shrimp cocktail

## CAVIAR DELIGHTS

**BLINIS & CHIVE CRÈME FRAÎCHE\***  
JG Select 30g 139  
Kaviari Kristal 28g 152

**CRACKLING HASHBROWN\*** 58  
JG select caviar, smoked salmon  
cucumber yogurt

**EGG TOAST\*** 48  
JG select caviar and herbs



## SMALL PLATES

**DIVER SCALLOP CRUDO\*** 23  
Kombu pickled cucumber  
green chili and shiso

**YELLOWFIN TUNA TARTARE\*** 25  
Sunflower seed hummus, lime  
chili and lotus root chips

**SEA TROUT CRISPY RICE** 24  
Chipotle mayonnaise  
soy honey glaze

**RAMÓN PEÑA  
TINNED SARDINES** 26  
Toasted sourdough baguette  
salted butter

**SMOKED SALMON  
AVOCADO TOAST** 25  
Poached egg  
pumpernickel rye

**NEW ENGLAND  
CLAM CHOWDER** 18  
Littleneck clams and bacon

**SUMMER LETTUCE SALAD** 19  
Avocado, red radish  
spicy corn vinaigrette

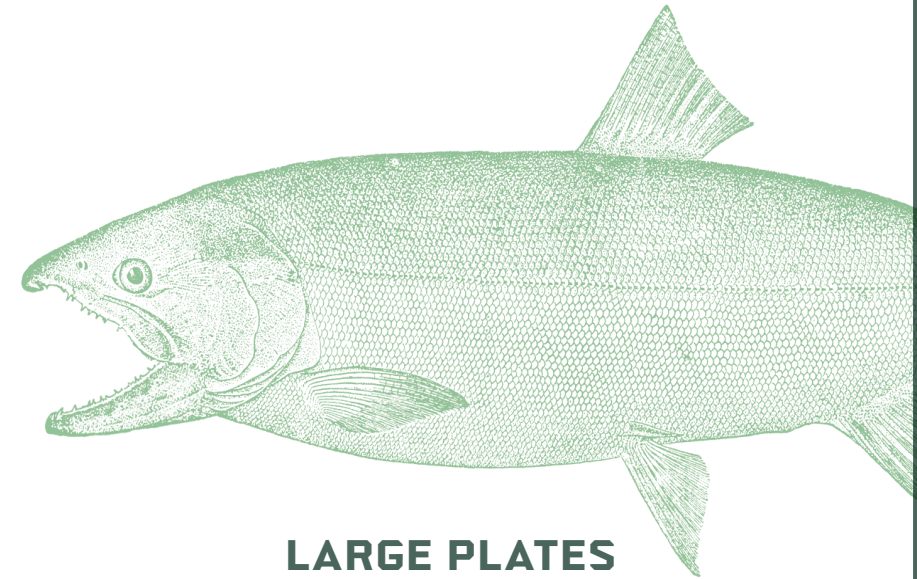
**SOFT SHELL CRAB** 29  
Everything seasoning  
gem lettuce and salsa verde

**CRISPY CALAMARI** 24  
Lemon aioli, kombu salt pickled  
chili, shichimi

**FRIED CLAMS & SHRIMP** 24  
Iceberg lettuce  
buttermilk remoulade dressing

**PEEKYTOE CRAB CAKE** 27  
Sugar snap pea remoulade

**OCTOPUS A LA PLANCHA** 25  
Castelvetro olive-citrus  
dressing, mint and arugula



## LARGE PLATES

**MAINE LOBSTER ROLL** 39  
Served with french fries

**SHRIMP BURGER** 24  
Sriracha mayonnaise, cucumber and shiso

**FISH & CHIPS** 28  
Tartar sauce and lemon

**FRIED WHOLE BLACK SEA BASS** MP  
Tartar sauce and french fries

**ROASTED HAKE** 32  
Grilled green onions, glazed peas and lovage

**WHOLE STEAMED 1 ¼ POUND LOBSTER** 59  
Drawn butter and lemon

## HOUSE MADE BREAD

**SWEDISH RYE WITH SALTED BUTTER** 3.50

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk and foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies.

## SPARKLING

CHAMPAGNE, 33/130  
*Louis Roederer "244", Brut, FR NV*

CHARDONNAY BLEND, 24/94  
*Schramsberg, Mirabelle Brut, CA NV*

CRÉMANT DE BOURGOGNE, 14/54  
*Veuve Ambal, Blanc de Blancs Brut  
FR NV*

ROSÉ CRÉMANT DE LOIRE, 18/70  
*Arnaud Lambert, Brut, Saumur  
Loire Valley, FR NV*

CHAMPAGNE, 375ML, 42  
*Baron-Fuenté, Grand Reserve, Brut  
FR NV*

## WHITE

CHARDONNAY, 20/78  
*Thomas Labille, Chablis  
Burgundy, FR 2022*

MELON-DE-BOURGOGNE, 15/58  
*Domaine Les Trois Toits, Phileas  
Muscadet Sèvre-et-Maine, FR 2021*

PINOT GRIGIO, 14/54  
*Bertani, Velante  
Venezia Giuli, IT 2022*

FIANO, 17/66  
*Tempa di Zoé, Asterias  
Campania, IT 2022*

SAUVIGNON BLANC, 23/90  
*Jean-Paul Picard, Sancerre  
Loire Valley, FR 2023*

VERDICCHIO, 13/50  
*Sartarelli, Castelli di Jesi  
Marche, IT 2023*

## ROSÉ

GRENACHE BLEND, 16/62  
*Château La Coste  
Côteaux d'Aix-en-Provence, FR 2022*

## RED

CABERNET FRANC, 19/74  
*Clotilde Legrand, La Chaintrée  
Saumur-Champigny, Loire Valley  
FR 2017*

FRAPPATO BLEND, 15/58  
*Caruso & Minini, Frappello  
Terre Silicane, IT 2022*

GAMAY, 16/62  
*Guy Breton, Fleurie  
Beaujolais, FR 2019*

PINOT NOIR, 17/66  
*Sokol Blosser, Redland Vineyard  
Willamette Valley, OR 2022*

SANGIOVESE BLEND, 16/62  
*Stolpman, Love You Bunches  
Ballard Canyon, CA 2022*

## BEER

BITBURGER  
Pilsner, 9

HITACHINO NEST  
Yuzu Lager, 14

SIXPOINT  
Sweet Action, Blonde Ale, 9

SLOOP BREWING  
Juice Bomb, IPA, 10

STILLWATER ARTISANAL  
Extra Dry Sake Style  
Saison Ale, 9





**DESSERTS**

**BASQUE CHEESECAKE**

*Slow baked with caramelized exterior*

11

**PEANUT BUTTER TART**

*Peanut butter ganache and praline, salted caramel  
chantilly cream, honey roasted peanuts  
caramel drizzle*

11

**BANANA SPLIT FOR TWO**

*Vanilla, strawberry and chocolate ice cream  
whipped cream, hot fudge, almond brittle*

19

**FULTON FISH CO**



## TEA LIST

BLACK BREAKFAST

MINT BLEND

GREEN

CHAMOMILE

ROOIBOS

EARL GREY

6.50

## COFFEE

COFFEE 4

ESPRESSO 4.50

CAPPUCINO 6

COLD BREW 6.50

LATTE 6

FLAT WHITE 6

TIN BUILDING BY JEAN-GEORGES