

# appetizer

## STARTER

### COCONUT SHRIMP

Made fresh in house served with a spicy Thai sauce **13**

### LOBSTER STUFFED MUSHROOMS

Fresh cremini mushroom caps stufed with creamy lobster mixture topped with melted mozzarella cheese and balsamic reduction **13**

### LOBSTER DIP

A baked fusion of creamed lobster & crab and baby spinach served with tortilla chips **14**

### ARTICHOKE DIP

A baked blend of artichoke hearts, baby spinach, cheese and spices served with multi-colored tortilla chips **12**

### CALAMARI

Calamari hand-dusted in our seasoned flour, fried golden served with a Cajun aioli and cocktail sauce **12**

### SHRIMP COCKTAIL

Chilled Black Tiger shrimp served with cocktail sauce and lemon **13**


### MUSHROOM CAPS

Fresh mushrooms dipped in our signature batter served with our southwest dip **10**

### CHICKEN WINGS

Juicy and tender chicken wings, fresh veggie sticks and blue cheese dressing. Choose between Cajun style, lemon pepper, spicy Thai, honey garlic or classic hot, medium or mild **8/ 11 16/ 19**

### SHRIMP OR ESCARGOT MONTEBELLO

Nestled in ceramic pockets, baked in garlic butter and topped with mozzarella cheese. **13** *Remove bread for Gluten Free option* 


### MUSSELS

P.E.I. mussels in a tomato sauce served with a vienna loaf **1 Lb 12 2 Lbs 16**

*Remove bread for Gluten Free option* 

## SALAD

### SEAFOOD MEDLEY

Fresh chopped romaine garnished with roasted red peppers and goat cheese, drizzled with our balsamic vinaigrette and topped with our herbed grilled medley of haddock, calamari & shrimp **20** *Remove bread & croutons for Gluten Free* 

### THAI CHICKEN SALAD

Sweet and spicy chicken tenders on fresh mix greens tossed with onions, roasted red pepper, shaved carrots, ripe mango and a Thai vinaigrette garnished with fried lo-mein noodles and toasted sesame seeds **17**

### GRILLED ATLANTIC SALMON SALAD

Fresh mixed greens garnished with roasted red peppers, red onion ring, tomato, drizzled with our balsamic vinaigrette, sprinkled with a fresh asiago/parmesan blend topped with an Atlantic salmon filet grilled to perfection **19**

*Remove bread for Gluten Free* 

### WARM MUSHROOM & GOAT CHEESE SPINACH SALAD

Fresh baby spinach, cranberries, roasted red peppers, maple walnuts tossed in our house dressing topped with warm woodland mushrooms and goat cheese **15**

*Remove bread Gluten Free* 

### CAESAR SALAD

Fresh romaine, seasoned croutons tossed in our Caesar dressing topped with fresh bacon bits and a fresh asiago/parmesan cheese blend **Sm 8 Lg 13** *Add Chicken 6 or Shrimp Skewer 8*

*Remove bread and croutons for Gluten Free* 

### SPRING MIX SALAD

Fresh spring mix topped with a tomato wedge, red onion ring sprinkled with a fresh asiago/parmesan cheese blend, drizzled with our house balsamic dressing **Sm 7 Lg 12**

*Remove bread for Gluten Free* 

## SOUP

CLAM CHOWDER **7**

SEASONAL SOUP **7**

*Alert your server if you have special dietary requirements.*

## entrée

### FISH & SHELLFISH

Items listed below come with your choice of fresh home cut fries, mashed potatoes, baked potato or rice and fresh seasoned vegetables

#### PICKEREL

A northern favourite. Sweet flavour, lightly dusted and pan fried **25**

For Gluten Free ask for your fish grilled 

#### MANGO-LICIOUS TILAPIA

Light, sweet tasting with a lean, slightly firm and flaky texture served with a mango salsa **20**

#### LEMON PEPPER ATLANTIC SALMON

Pronounced flavour, firm texture. Grilled and seasoned with lemon pepper and topped with a tomato salsa **23**

#### MAPLE WALNUT SALMON

Pan seared Atlantic salmon fillet, brushed with maple syrup, dusted in walnut seasoned flour and topped with oven roasted mapled walnuts **23**

#### FISHERMAN PLATTER

Shrimp, scallops and lightly dusted pan fried haddock **33**

\* *Build Your Own: Add Lobster Tail at Market price Add Mussels 4*

For Gluten Free ask for your fish grilled 

#### LOBSTER TAIL DINNER

Lobster tail, lightly seasoned served with warm garlic butter at market price

### PASTA & STIR FRY

Served with your choice of a side of fresh Caesar salad or fresh spring mix salad and garlic bread. For Gluten Free opt for our Rice Penne and remove bread 

#### LOBSTER LINGUINI

Deliciously creamy roasted red pepper sauce with sautéed red onions, woodland mushrooms and mouth watering sautéed lobster topped with a fresh asiago/parmesan cheese blend **22**

#### MUSHROOM & GOAT CHEESE LINGUINI

Woodland mushrooms, fresh garlic, sautéed in olive oil with sundried tomatoes, roasted red peppers, baby spinach with a primavera sauce topped with crumbled goat cheese **17**

#### SHRIMP OR CHICKEN ALFREDO

Shrimp or chicken on a bed of creamy linguine noodles topped with a blend of herbed tomatoes, spinach and garlic **18**

#### SEAFOOD MEDLEY PASTA

Sautéed Black Tiger shrimp, calamari, haddock and mussels, tossed in a pesto tomato sauce, over a bed of linguine pasta topped with a fresh asiago/parmesan cheese blend **22**

#### SHRIMP STIR FRY

Sautéed shrimp with fresh seasonal vegetables, choice of spicy Thai sauce or sweet and sour sauce served on a bed of rice **18**

### FISHBOWL FAMOUS FISH & CHIPS

*"Taste How It All Started"*

Haddock dipped in our famous batter served with fresh home cut fries, tartar sauce and homemade coleslaw

1 piece **14** 2 pieces **18**

### STEAK

*We are proud to serve well-marbled premium AAA Canadian beef, aged a minimum of 28 days, spiced and grilled to perfection served with fresh seasoned vegetables and your choice of baked potato, fresh home cut fries, garlic mashed potatoes or rice*

#### SURF & TURF

8 oz. Sirloin Baseball Cut, grilled to your liking and served with a lobster tail at market price

#### SIRLOIN BASEBALL

8 oz. premium cut, lightly seasoned and grilled to perfection **22**

Add Shrimp Skewer **8**

Add Scallop Skewer **12**

#### NEW YORK STRIPLOIN

10 oz. premium New York striploin grilled to your liking **33**

## BISTRO ROTISSERIE CHICKEN

*Slow roasted to perfection for several hours in our rotisserie oven*

Fishbowl introduces rotisserie chicken to continue its reputation in serving outstanding comfort food. Items below come with our signature dipping sauce, fresh home cut fries and coleslaw

*For Gluten Free option, remove dipping sauce* 

CHICKEN LEG **11**

CHICKEN BREAST **13**

DOUBLE CHICKEN LEG DINNER **14**

HALF CHICKEN DINNER **17**

### CHICKEN STIR FRY

Chicken sautéed with fresh seasonal vegetables, choice of spicy Thai sauce or sweet & sour sauce and served on a bed of rice **18**

### RIVERSIDE CHICKEN

Grilled chicken breasts brushed with our house BBQ sauce topped with sautéed mushrooms and a melted cheese blend **18**

## SIDES

Fresh home cut fries **4**

Sweet potato fries **5**

Garlic mashed potatoes **4**

Steak cut fries **5**

Baked potato **3**

Sautéed mushrooms **6**

Fresh seasoned vegetables **4**

Sautéed onions **4**

Shrimp skewer **8**

Scallop skewer **12**

Mussels **4**

Lobster tail at market price

Fishbowl poutine **7** 

Quinoa Pilaf **7**

## RIBS & COMBO

*Fall-off-the-bone pork back ribs slow cooked with our house BBQ sauce grilled and served with fresh home cut fries and coleslaw*

HALF RACK OF PORK BACK RIBS **21**

FULL RACK OF PORK BACK RIBS **27**

COMBO HALF RACK PORK BACK RIBS & CHICKEN LEG **24** BREAST **27**

COMBO HALF RACK PORK BACK RIBS & LOBSTER TAIL AT MARKET PRICE

COMBO HALF RACK PORK BACK RIBS & SHRIMP SKEWER **27**

## SANDWICH & BURGER

*Served with fresh home cut fries & coleslaw or choice of Caesar salad or spring mix salad*

CLASSIC HOT CHICKEN SANDWICH   
Rotisserie chicken smothered in our home style gravy **13** White meat add **1.50**

MUSHROOM & GOAT CHEESE BURGER  
Local \*Mattagami Heights Farm grass-fed lean beef patty, topped with sautéed mushrooms, goat cheese, lettuce, tomato, roasted red pepper & onion **16**

SURF AND TURF BURGER   
Local \*Mattagami Heights Farm grass-fed lean beef patty, topped with a lobster and crab cream fusion, roasted red peppers and baby spinach topped with crunchy onion strings **17**

*\*Mattagami Heights Farm Grass-Fed beef is 100% antibiotic free with no added hormones*

[www.fishbowlrestaurants.com](http://www.fishbowlrestaurants.com)

# wine • beer

## LIGHT & REFRESHING WHITES

Great with our salads, shell fish and lighter textured fish

6 OZ / 9 OZ / BOTTLE

Pinot Grigio	Beringer California Collection (US)	7	10	27
Pinot Grigio	Placido (Italy)	9	13	33
Pinot Grigio	Santa Margherita (Italy)	-	-	45
Sauvignon Blanc	Jackson Triggs (Canada)	6	9	25
Riesling	Relax (Germany)	8	12	31
White Zinfandel	Beringer (US)	6	9	25

## RICH & SMOOTH WHITES

Great with our lobster, chicken, cream pastas and firmer textured fish

Chardonnay	Linderman's Bin 65 (Australia)	7	10	27
Chardonnay	Yellow Tail (Australia)	7	10	27
Sauvignon Blanc	Woodbridge Robert Mondavi (US)	8	12	29
Sauvignon Blanc	Oyster Bay (New Zealand)	12	17	47

## MEDIUM BODIED REDS

Great with our firmer textured fish, seafood linguine and burgers

Chianti	Gabbiano (Italy)	-	-	41
Merlot	Jackson Triggs (Canada)	6	9	25
Merlot	Linderman's Bin 40 (Australia)	8	12	31
Grenache/Syrah	Brotte La Firole Cote du Rhone (France)	-	-	39
Pinot Noir	Folonari (Italy)	9	14	38
Valpolicella	Masi Valpolicella Classico (Italy)	9	14	38
Valpolicella	Tommasi Ripasso Classico Superior (Italy)	-	-	59

## FULL BODIED REDS

Great with our steaks and ribs

Ripasso	Masi Campofiorin (Italy)	-	-	53
Cabernet Sauvignon	Wolf Blass Yellow Label (Australia)	11	16	44
Malbec	Passo Doble (Argentina)	9	14	38
Shiraz	Yellow Tail (Australia)	8	12	31
Barolo	Fontanafredda (Italy)	-	-	79
Amarone	Montresor Valpolicella (Italy)	-	-	89

BEER	DOMESTIC	IMPORTED
Bottle	4.75	6
Draft 12 oz	5	5.50
16 oz	5.75	6.50
20 oz		8.75

## DESSERT

*All of our delectable desserts are locally & freshly made by D'Amours Specialty Cakes*

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Drinking And Driving Do Not Mix

