

COOL SPRINGS FISH BAR AND RESTAURANT

APPETIZERS

Our Oyster Sashimi
HOUSE OYSTER TOPPED WITH SASHIMI GRADE RAW TUNA
WITH A TOUCH OF OLIVE OIL, SALT, PEPPER AND
HOUSE MADE WASABI SAUCE

Fried Calamari 11
HAND CUT, BUTTERMILK SOAKED, DUSTED IN OUR BLENDED FLOURS
AND DEEP FRIED, SERVED WITH DIJON DIPPING SAUCE

Steamed Shrimp Dumplings 10
ASIAN SAUCE AND SNOW PEA SHOOTS

Fried Oyster Aioli 8
SERVED WITH SIRACHA AIOLI AND FRIED PICKLED RED ONIONS

Fish Bait 10
SAMPLES OF TONIGHT'S FRESH FISH BATTERED, DEEP FRIED AND
SERVED WITH OUR SPECIAL DIPPING SAUCE

Steamer Clams 12
LITTLE NECK CLAMS STEAMED WITH LEMON THYME AND SERVED IN
THEIR OWN BROTH

Mini Crab Cakes 12
JUMBO LUMP CRABMEAT WITH OUR OWN SPICE MIX SAUTEED AND
SERVED WITH A ROASTED RED PEPPER TARTAR SAUCE

Fire Roasted Shrimp 9
MARINATED IN GARLIC AND OLIVE OIL WITH OUR OWN SPECIAL
SPICE, FIRE ROASTED AND SERVED WITH OUR TOMATO RELISH

Stuffed Mushrooms 11
STUFFED WITH OUR CRAB IMPERIAL, TOPPED WITH GRUYERE
CHEESE AND BAKED

Old Fashion Clam Casino 9
½ DOZEN LITTLE NECK CLAMS TOPPED WITH GREEN PEPPER,
BACON, ONION, SPICES AND BAKED

Blackened Sea Scallops 12
CAJUN SPICED, GRILLED AND TOPPED
WITH GORGONZOLA CHEESE

Shrimp Bombay 10
BEER BATTERED SHRIMP ROLLED IN COCONUT, DEEP FRIED, SERVED
WITH A SWEET-SOUR SAUCE

Seared Tuna 13
SEARED RARE, SLICED AND SERVED WITH GINGER &
WASABI

SOUPS AND SALADS

Seafood Bisque / Soup du Jour 7

House Salad 7

House Caesar Salad 8
HOUSE BLENDED DRESSING

Roasted Beet Salad 9
FRESH ROASTED RED BEETS WITH BABY GREENS,
GOAT CHEESE, GLAZED SUN FLOWER SEEDS,
PICKLED SLICED CARROT AND OUR
HONEY POPPY SEED DRESSING

Shrimp Salad 13
HOUSE SALAD TOPPED WITH
FIRE ROASTED SHRIMP TOMATO RELISH

Blackened Chicken Salad 12
HOUSE SALAD, TOMATO, BACON BITS, PINE NUTS,
CROUTONS

Fresh Tuna Salad 15
SEARED RARE OVER HOUSE SALAD
DRIZZLED WITH GINGER DRESSING

Grilled Salmon Caesar 15
HOUSE CAESAR SALAD WITH HOMEMADE CROUTONS
AND FRESH GRATED PARMESAN CHEESE

SOMETHING FISHY

Skillet Seared Tuna Steak 25
SERVED WITH GINGER SAUCE AND A SIDE OF WASABI SAUCE

Honey Bourbon Salmon 22
MARINATED IN OUR HONEY BOURBON SAUCE AND GRILLED

Swordfish auPoivre 22
COATED WITH FRESH CRACKED WHITE PEPPERCORNS
AND A MILD DEMI GLACE SAUCE

Sautéed Flounder Meuniere 18
LIME, CAPERS, & BROWN BUTTER

Pan Roasted Cod 21
SIMPLY PREPARED WHITE, FLAKEY SUCCULENT FISH

Pan Fried Rockfish 24
WITH LEMON DIJON WINE SAUCE

SEAFOOD SPECIALTIES

Grilled Seafood Quartet 24
SALMON, SWORDFISH, SHRIMP, AND SEA SCALLOPS

Crab Imperial Stuffed Fish 26
Your choice: Flounder or Rock
STUFFED WITH CRAB IMPERIAL, SERVED WITH
A DELICATE NEWBURG SAUCE

Baked Stuffed Shrimp 25
STUFFED WITH CRAB IMPERIAL

Maryland Style Crab Cakes 27
LIGHTLY FLOURED AND SAUTEED

Fire Roasted Shrimp 19
MARINATED IN OLIVE OIL, GARLIC AND LEMON, TOMATO RELISH

Crab Imperial 27
OUR OWN SPECIAL BLEND OF SPICES WITH NO FILLERS

Shellfish Pan Roast 27
SHRIMP, SCALLOPS, LITTLENECK CLAMS, MUSSELS, ½ ROCK LOBSTER
TAIL IN A LEMON THYME CREAM TOMATO SAUCE

PASTA

Penne Pasta 18
SHRIMP, JULIENNE SNOW PEAS, SUN DRIED TOMATOES, BLACK
OLIVES, PENNE NOODLES IN A RICH BRIE CREAM SAUCE

Linguini Alfredo 15
A RICH BLEND OF BUTTER FRESH PARMESAN AND CREAM
BLACKENED CHICKEN 18
BLACKENED TUNA 20

Shrimp Ravioli 18
SHRIMP MOUSSE IN A ROASTED RED PEPPER
CREAM SAUCE WITH A TOUCH OF BASIL

NOTHING FISHY

Grilled Filet Mignon 30
ROASTED SHALLOTS AND MUSHROOMS

Center Cut Pork Chop 20
DOUBLE THICK CUT

Oven Roasted Rack of Lamb 32
NEW ZEALAND LAMB ROASTED WITH ROSEMARY
AND GARLIC, SERVED WITH A DIJON SAUCE

Thick and Juicy Sirloin 29
10 OZ TOP SIRLOIN BUTT STEAK PAN ROASTED WITH SHALLOTS

Roasted Half Chicken 19
BONELESS HALF CHICKEN ROASTED WITH SPECIAL SPICES
SERVED WITH OUR HOMEMADE BARBEQUE SAUCE

Barbeque Baby Back Ribs 20
SERVED WITH MARINATED SLAW AND FRENCH FRIES
WITH OUR OWN SPECIAL SPICY RIB SAUCE

COFFEE-TEA-SODA

AWARD WINNING HOUSE BAKED DESSERTS

*We are required to inform you that consuming raw or undercooked
proteins can increase the risk of foodborne illness even if they are awesome.
Live your life!*

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