

MARKET STREET

DINNER



CRAB FESTIVAL

APPETIZERS

CAPRESE SALAD ~ 9.50

Tomatoes, Fresh Mozzarella Cheese, Basil and Balsamic Reduction
With Maryland Lump Crab ~ **14.99**

JUMBO MARYLAND LUMP CRAB COCKTAIL ~ 16.99

Served with Market Street Mustard & Cocktail Sauces

NORTHWESTERN SALMON CAKE & MARYLAND LUMP CRAB CAKE COMBO ~ 14.99

One each, served with Market Street Tartar Sauce

CRAB FAVORITES

Choice of Clam Chowder, Mixed Green Salad or Spinach Salad and
Choice of Parsley Boiled Potatoes, Mashed Potatoes, Fries or Brown Rice

HALIBUT SEAFOOD FLORENTINE ~ 31.99

Halibut, Crab, Gulf Shrimp and Creamed Spinach with Hollandaise Sauce

CRAB STUFFED HALIBUT ~ 41.99

Grilled Halibut Stuffed with Maryland Lump Crab Cake
Topped with Hollandaise Sauce

TWO CRAB COMBINATION ~ 65.99

Alaska Red King & Canadian Snow Crab with Drawn Butter

THREE CRAB COMBINATION ~ 72.99

Alaska Red King, Canadian Snow & Dungeness Crab
with Drawn Butter

ALASKA SPECIAL

ALASKA HALIBUT & ALASKA KING SALMON ON A PLANK ~ 39.99

With Market Street Tartar and Cucumber Dill Sauces

PRIX-FIXE ~ 36.99

STARTER COURSE

Choice of Clam Chowder, Caprese Salad or Mixed Green Salad

ENTRÉE COURSE (CHOOSE ONE)

STUFFED SOCKEYE SALMON

With Crab, Spinach, Cream Cheese and Artichokes
Topped with Hollandaise Sauce

SEARED FILET MEDALLIONS OF BEEF OSCAR

With Crab, Asparagus and Béarnaise Sauce

DESSERT

CHOICE OF CRÈME BRÛLÉE

OR CHOCOLATE CAKE

SEASONAL SPECIALS

Choice of Clam Chowder, Mixed Green Salad or Spinach Salad

STUFFED SOCKEYE SALMON ~ 28.99

With Crab, Spinach, Cream Cheese and Artichokes
Topped with Hollandaise Sauce

CEDAR PLANK

WILD COLUMBIA RIVER KING SALMON ~ 37.99

Served with Cucumber Dill Sauce

MARKET STREET
LUNCH



CRAB FESTIVAL

APPETIZERS

CAPRESE SALAD ~ 9.50

Tomatoes, Fresh Mozzarella Cheese, Basil and Balsamic Reduction
With Maryland Lump Crab ~ **14.99**

JUMBO MARYLAND LUMP CRAB COCKTAIL ~ 16.99

Served with Market Street Mustard & Cocktail Sauces

NORTHWESTERN SALMON CAKE & MARYLAND LUMP CRAB CAKE COMBO ~ 14.99

One each, served with Market Street Tartar Sauce

CRAB FAVORITES

Choice of Market Street Potatoes, Fries or Brown Rice

STUFFED SOCKEYE SALMON ~ 25.99

With Crab, Spinach, Cream Cheese and Artichokes
Topped with Hollandaise Sauce

HALIBUT SEAFOOD FLORENTINE ~ 28.99

Halibut, Crab, Gulf Shrimp and Creamed Spinach with Hollandaise Sauce

TWO CRAB COMBINATION ~ 63.99

Alaska Red King & Canadian Snow Crab with Drawn Butter

THREE CRAB COMBINATION ~ 69.99

Alaska Red King, Canadian Snow & Dungeness Crab
with Drawn Butter

ALASKA SPECIAL

ALASKA HALIBUT & ALASKA KING SALMON ON A PLANK ~ 37.99

With Market Street Tartar and Cucumber Dill Sauces

ALASKA SALMON 'N' CHIPS ~ 18.99

Served with Market Street Tartar Sauce

ALASKA SALMON & GULF SHRIMP ~ 19.99

Served with Market Street Tartar and Cocktail Sauces

SEASONAL SPECIALS

Choice of Market Street Potatoes, Fries or Brown Rice

CEDAR PLANK WILD COLUMBIA RIVER KING SALMON ~ 34.99

Served with Cucumber Dill Sauce

NORTHWESTERN SALMON TACOS ~ 15.99

Blackened Wild Salmon, Fresh Cabbage, Pico de Gallo, Cilantro Lime
Ranch Sauce, Avocado and Fresh Lime, Wrapped in a Flour Tortilla
and Served with Market Street Salsa

ENJOY OUR PREMIUM WINES ON TAP

BY THE OUNCE



Our Wine on Tap offers four different premium wines to our guests. Two white and two red wines, with seasonal selections featured throughout the year.

All wines are preserved at a constant temperature with white wines at 45° and reds at 55° degrees, ensuring the guest will have the freshest wine available in the following formats:

Full Carafe	Half Carafe	A Glass	A Taste
5 Servings	2.5 Servings	1 Serving	2 Ounces
\$40.00	\$22.00	\$10.00	\$4.00

(Wine can also be purchased for \$2.00 an ounce.)



UTAH'S LARGEST SELECTION OF FRESH FISH

SERVED IN SEASON THROUGHOUT THE YEAR



- Atlantic, Sockeye, Cedar Plank, Coho and King Salmon
 - King Crab Legs • Alaskan Snow Crab • Crab Cakes
 - Crab Claws • Dungeness Crab • Australian Lobster Tails
 - Mexican Shrimp • Rock Shrimp • Oregon Bay Shrimp
 - Scallops • Halibut • Grouper • Cod • Tilapia
 - Hawaiian Ahi Tuna • John Dory • Whole Maine Lobster
 - Calamari • Sea Bass • Monk Fish • Rainbow Trout
- &
- Blue Point, Kusshi, Kumamoto, Select Northwest Oysters
 - Blue Mussel • Middle Neck, Little Neck and Chowder Clams