

WESTERN

STARTERS

Regular Fries	9.95
Truffle Fries White truffle oil, parsley and parmigiano	12.95
Calamari	16.95
Grilled Mediterranean Squid Royal chives, caper aioli and olives	24.95
Grilled Spanish Octopus Royal chives, caper aioli and olives	26.95
Pan Seared Crab Cake  Stuffed with crab chunks, Japanese potatoes and rice. Served with pepper aioli	22.95
Swordfish Carpaccio With soya vinaigrette	19.95
Tuna Carpaccio Olive oil, capers and aged balsamic	19.95
Cold Smoked Salmon Smoked in-house with Applewood. Served with sweet pickled onions	22.95
Scottish Diver Scallops Served in-shell with sautéed royal chives and shimeji mushroom	34.95
Boiled Live Prawns 300g	29.95

SOUPS

Mushroom Soup Drizzled with white truffle oil	11.95
Seafood Chowder Served with assorted seafood	13.95
Lobster Bisque  Lobster chunks and a splash of brandy	13.95
Seafood Miso Assorted seafood with shiro miso	12.95

SALADS

Mixed Green Salad With sunflower seeds and halloumi in extra virgin olive oil vinaigrette	16.95
Seafood Salad Prawns, calamari, tuna and scallops with grilled asparagus, lentils, roasted butternut and pinto beans	24.95
Caesar Salad With hot smoked ocean trout, baby romaine and a soft boiled egg	19.95
Japanese Sashimi Salad Tossed in green apple shoyu sauce	24.95

SHARING PLATTERS
SERVES 2 AS A MAIN AND 4 AS AN APPETIZER.

Cold Seafood Platter 109.95
Half of a steamed Boston lobster, marinated yellow fin tuna with furikage, freshly shucked oysters, New Zealand green-lipped mussels and littleneck clams, cooked live tiger prawns, in-house applewood cold smoked salmon

Chef's Platter 289.95
Half of grilled Boston lobster and king crab legs, oyster ceviche with onions & gruyere, USDA ribeye, scallop tartare and ikura, battered barramundi with a side of chips and salad, mussels in spicy tomato arriabiatta, grilled whole mediterranean squid


PASTAS / RISOTTOS

Spaghetti Vongole  Clams in white wine, olive oil and clam stock	25.95
Prawn Aglio Olio  Wild prawns, chilli flakes, anchovies, spinach and sun-dried tomatoes	25.95
Seafood Marinara Bucatini  Served with assorted seafood in a spicy tomato sauce	28.95
Lobster & Crabmeat Bucatini Half a Boston lobster and crabmeat in a rich saffron cream sauce	49.95
Porcini & Mushroom Risotto With white truffle tapenade and king mushrooms	24.95
Lobster & Crabmeat Risotto  Half a deshelled Boston lobster served in truffle tapenade	49.95

MEATS / BURGERS

USDA Choice Ribeye Chargrilled, grain fed (300g)	49.95
USDA Prime Rib Bone-in (800g to 1.1kg)	14.95/100g
Australian Tenderloin Grass fed (300g)	49.95
Surf & Turf Half a Boston lobster and Australian tenderloin (250g) with potatoes and salad	79.95
Angus Burger Portobello mushroom, gherkins, tomatoes and fried caper aioli	26.95
Lobster Burger A whole deshelled lobster with portobello and melted gruyere	69.95

SIGNATURE ITEMS

House Fish & Chips With a side of calamansi vinaigrette salad	24.95
Seafood Basket Battered fish, bay scallops, oysters, prawns, calamari, salad and chips	44.95
Fisherman's Stew  Assorted seafood with saffron cream and lavosh. Serves 1 to 2 pax	49.95

KIDS MENU

Battered Fish Crisp barramundi or snapper strips with your choice of fries or pasta	14.95
Beef Burger Served on homemade bricohe buns	12.95
Kappa Maki Cucumber	6.95
Kani Maki Crabstick	6.95
Tamago Maki Egg	6.95
Tekka Mayo Maki Tuna	9.95
Sake Mayo Maki Salmon	9.95

 COMES WITH FREE JUICE 

FAMILY STYLE SHARING

Order your choice of mains and get them in a huge sharing platter at no extra cost. Available when 4 or more mains are ordered.



All prices are subject to 10% service charge and 7% GST charge.

All food are made to order. Eating raw seafoods, raw or uncooked meats, poultry, shellfish & eggs could increase risk of food borne illness.

WESTERN

OYSTERS

VARIETIES DEPEND ON AIR SHIPMENTS. PLEASE ASK US FOR OUR SEASONAL AVAILABILITIES. MINIMUM ORDER: 2PCS PER TYPE.

Mary Point Massive flesh size with a soft texture. Low salt, musky flavours (Canada)	4.50
Golden Mantle Plump ivory meats with a deep cup. Sweet & mildly mineral (Canada)	4.50
Coffin Bay Meaty with a rounded shell. Clean, crisp & briny with a sweet finish (Australia)	4.95
Fine de Claire Delicate brine reminiscent of soy sauce with a hazelnut finish (France)	4.95
Kumamoto Briny & sweet with a honeydew finish. Great for beginners & connoisseurs (USA)	6.50
East Coast Oysters Ask us for what's available! (USA)	6.50
Barron Points Massive with a soft texture. Sweet, mildly salty & musky (USA)	7.95
Ostra Regal Slight iodine & mineral tastes leave a sweet, algal flavour (Ireland)	8.95
Gillardeau No. 3 Aromas of hazelnut follow spicy, sweet & salty flavours (France)	9.95

OUR FISH MARKETS

Dine-in aside, each GFM outlet also retails fresh, cold water seafood. We lay all fresh catches on our ice bed - from oysters to fishes, prawns to clams, we have them all.

Come visit us if you're looking for pro-tips or, specific nose-to-tail requests. Or, if you'd rather, we have our items up for online orders with islandwide deliveries too. Whatever floats your boat.

We're not just a seafood restaurant. We're your friendly neighbourhood fish market too.

  [greenwoodfishmarket](https://www.greenwoodfishmarket.com)
www.greenwoodfishmarket.com



SEASONAL SEAFOOD MARKET LIST

VARIETIES DEPEND ON AIR SHIPMENTS. CHECK FOR THE FRESHEST CATCH WITH OUR TEAM OR VISIT OUR MARKET

FRESH FILLETS

— 32.95 —

Red Snapper, Atlantic Salmon, Barramundi, Yellowfin Tuna, New Zealand Pink Snapper, Tusk Fish "Parrot Fish", Haddock, Spanish Mackerel, Escolar, Sole

WITH OUR HOUSE SAUCE, SALAD & STARCH

TRAWLER CATCH

— 39.95 —

John Dory, Atlantic Halibut, Black Cod, Hapuku, Australian Ocean Trout, Blue Cod, New Zealand Swordfish, Blue Nose, Red Coral Trout, Fresh Atlantic Cod, Yellow Tail Kingfish, Ling Cod

WITH OUR HOUSE SAUCE AND SPECIAL SIDES OF THE DAY

WHOLE FISHES

Sea Bream, Arctic Char, Loup de Mer, Monkfish Tails, Orange Roughy, Plaice, Pink Snapper, Dover Sole, Yellowtail King Fish, Rock Fish, John Dory, Flounder

WITH OUR HOUSE SAUCE, GRILLED VEGETABLES & STARCH

SHELLFISH

WESTERN WHITE WINE GARLIC | SPICY TOMATO

ASIAN GINGER & ONION | BLACK PEPPER | SAMBAL

Littleneck Clams New Zealand	26.95
Green Lipped Mussels New Zealand	29.95
Oriental Clams Korea	29.95
Black Mussels France/ USA	34.95
Tua Tua Clams USA	34.95

CRUSTACEANS

WESTERN CHARGRILLED | STEAMED | THERMIDOR

Russian King Crab Legs 300g	79.95
Live Maine Lobster Regular 500-550g	69.95
Jumbo 1-2kg	14.95/100g
Live Homard 900g-1.7kg	14.95/100g
Live King Crab 2.5-3kg	Seasonal

DESSERTS

Sticky Date Pudding With caramel sauce and vanilla ice cream	11.95
Granny Smith Apple Crumble Topped with almond crumbs and vanilla ice cream	13.95
64% Valrhona Manjari Chocolate Fondant Warm molleaux with berries and vanilla ice cream. Baked à la minute. Wait time approx 20 minutes	14.95
Ice Cream Your choice of vanilla, chocolate, strawberry or coconut	
Single Scoop	4.95
Double Scoop	7.95

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QUAYSIDE ISLE
31 OCEAN WAY #01-02 to #01-05, S098375

**GREENWOOD
FISH MARKET**

ASIAN / JAPANESE

STARTERS

	Prawn Paste Fried Chicken	15.95
	8 pieces midjoint wings	
NEW!	Fried Beancurd Skin	15.95
	With mayo, furikage and bonito flakes	
NEW!	Asian Salmon Carpaccio	19.95
	Ginger, garlic, chilli, olive oil, shoyu	
	Fried Korean Squid	22.95
	Seasoned with salt and pepper	
NEW!	Braised Pork Belly J	24.95
	With homemade pickled mustard leaves and steamed buns	
NEW!	XO Steamed Jumbo Oyster J	29.95
	2 pieces with glass vermicelli	

VEGETABLES

	Okra, Squid & Banana 🍌	24.95
	Grilled with tamarind chilli sauce	
	Scallops & Kailan Two Ways	28.95
	Braised stems, shitake and crispy leaves	
NEW!	Asparagus & Clams J	34.95
	Black pepper with crispy pork crackling	

SEAFOOD / MEAT

	Fried Pork Belly	18.95
	Teochew style with garlic and chili	
NEW!	Braised Crispy Pork Ribs	21.95
	Coated with sweet garlic sauce	
	Szechuan Pepper Prawns 🍌	32.95
	With dried chili and Chinese wine	
NEW!	Crispy Pork Knuckle J	34.95
	Salt baked and fried to crisp	
	Black Pepper Tenderloin	39.95
	Stir fried angus beef medallions	
NEW!	Cereal Rock Lobster J	79.95
	Fried lobster with cereal topping	

SEASONAL SEAFOOD

VARIETIES DEPEND ON SHIPMENTS. CHECK WITH OUR TEAM OR VISIT OUR MARKET

CRUSTACEANS

Mud Crab 700-800g	89.95
Dungeness Crab	9.95/100g
Spiny Rock Lobster	14.95/100g
King Crab	Seasonal
Southern Australian Rock Lobster	Seasonal
Western Australian Rock Lobster	Seasonal

COOKING STYLES

Hong Kong Steam
Spicy & Sour
Lemongrass Steam
Teochew Steam
Sweet & Sour Steam

WHOLE FISHES

Madai Snapper (Pink Snapper), Hedai Snapper (White Snapper), Kinmedai (Alfonsino), Kasago (Black Rock Fish), Hirame (Flounder), Red Grouper, Rock Fish, Orange Roughy

MAINS

	Egg Fried Rice	19.95
	Seafood Tobiko Fried Rice	29.95
	Seafood Carrot Cake	29.95
	Crispy Seafood Bee Hoon	29.95
NEW!	Crispy Seafood Puffed Rice	34.95
	Deep fried rice with superior stock	
NEW!	M8/9 Wagyu Beef Hor Fun J	39.95
	Lobster Yi Mein	49.95
	Half rock lobster, fried century egg and oyster broth	
NEW!	Alaskan King Crab Clay Pot with Glass Noodles	89.95

IZAKAYA

	Fried Edamame Beans	6.95
	Homemade Kimchi	11.95
	Shirago Karaage	14.95
	Crab cake medallions in miso	
	Bluefin Akami Tataki	28.95
	With pickled ponzu and onions	
	Surume Ika Yaki	29.95
	Grilled Japanese squid	
	Ebi Tempura	39.95
	Unagi Kabayaki	39.95
	Whole grilled eel in a sweet soy glaze	

DONS

	Sashimi Kaisendon	39.95
	Magurodon	79.95
	Bluefin otoro, chu toro and akame	
	Bara Chirashi Don	32.95
	With chopped sashimi-grade fish	
	Unagi Tama Don	35.95
	Grilled eel and homemade sauce	
	Sake Aburi Don	32.95
	Fresh and aburi salmon	
	Sake Mentaiko Don	32.95
	Grilled salmon and aburi mentaiko	

SASHIMI	Moriawase 12 slices	49.95
	San-Tien-Mori	89.95
	9 slices Japanese grade AA bluefin otoro, chu toro and akami	
	Premium 16 slices	97.95
	Omakase	39.95/pax
	8 slices (min 2 pax)	
SUSHI	Mixed Sushi & Maki	29.95
	5 sushi pieces, 6 maki pieces	
	Moriawase 10 pieces	38.95
	Omakase 20 pieces	88.95

SASHIMI / SUSHI

Salmon, Sake	17.95	9.95
Salmon Belly, Sake Toro	19.95	11.95
Yellowfin Tuna, Maguro	18.95	10.95
Swordfish Belly, Mekajiki Toro	18.95	10.95
Amberjack, Kanpachi	29.95	14.95
Amberjack Belly, Kanpachi Toro	39.95	16.95
Tai Snapper, Madai	29.95	14.95
Bluefin Belly, Otoro	79.95	39.95
Fatty Bluefin, Chu Toro	59.95	19.95
Lean Bluefin, Akami	24.95	12.95
Sea Urchin Roe, Uni	39.95	32.95
Scallop, Hotate	24.95	15.95
Salmon Roe, Ikura	14.95	11.95

*Sashimi orders - 5 slices (Scallops - 3 whole pieces sliced) Sushi orders - 2 pieces

MAKI

California Roll	21.95
Topped with ebiko and scallions	
The Big Red 🍌	23.95
Chopped maguro with spicy sauce	
Shaggy Dog Roll	24.95
Fresh and aburi salmon with katsuobushi	
Spider Roll	24.95
Crispy battered soft-shell crab	
Dragon Roll	28.95
Unagi, kabayaki sauce and furikake	
Tempura Ebi Maki	28.95
With cucumber, mayo and tobiko	
Lobster Maki	29.95
Half crumbed lobster rolled in furikake	

DESSERTS

NEW!	Homemade Orh Nee	9.95
	Yam paste, coconut milk and ginkgo	
NEW!	Yuzu Daifuku	12.95
	Japanese mochi with yuzu filling	

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