

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 brioche 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