# CHINN'S 34TH ST. FISHERY

3011 W. Ogden Ave. Lisle, IL • 630-637-1777
www.chinnsfishery.com • www.facebook.com/chinns34thstfishery

## Dinner Menu

Saturday May 18, 2013

## Appetizers

1/2lb. Cold Medium Shrimp—$8.95
COLOSSAL Shrimp in the Shell—$3.00pc
COLOSSAL Shrimp Cocktail—$11.95
Oyster Rockefeller—$11.95
Baked Scallops—$11.95
Baked Clams—$9.95
Mini Crab Cakes—$11.95
Crab 'N' Artichoke Fondue—$9.95
Sautéed Portabella Mushroom—$6.95
Bruschetta—$6.95
Spanish Shrimp Cocktail—$8.95
Fried Calamari—$10.95
Salt 'n' Pepper Calamari—$11.95
Maryland Soft Shell Crabs—$18.95
Lobster Mac 'n' Cheese—$14.95
Fresh Door County Fried Smelt—$8.95

## Today's Fresh Catch

Our Fish Is Flown In Fresh Daily!
Served: Chargrilled, Cajun Blackened, Steamed Oriental, or Tempura Fried

Hawaiian Ahi Tuna—$25.95
Hawaiian Monchong—$25.95
Arctic Char—$24.95
Hawaiian Nairagi—$24.95
Florida Swordfish—$24.95
Florida Black Grouper—$25.95
Whole Brazilian Sea Bass—$28.95

**Tonight's 7-Way Fish:**
**Alaskan Halibut—$26.95**

1)chargrilled 2)blackened 3)beer batter fried 4)sautéed
5)baked Grecian 6)steamed oriental 7)stir fried with fresh veggies

## Soups

New England Clam Chowder
Cup—$4.00 Bowl—$6.50
Cajun Seafood Gumbo
Cup—$4.00 Bowl—$6.50
Crab or Shrimp Bisque
Cup—$4.50 Bowl—$7.00
Lobster Bisque
Cup—$6.00 Bowl—$8.50

## Salads

Unlimited House Salad
With Entrée—$3.50
As Entrée—$5.50
Insalata Caprese—$7.95
Caesar Salad—$4.50
Shrimp Caesar Salad—$11.95
Seafood Salad—$12.95
Baby Spinach Salad
Side—$4.95
As Entrée—$7.95

## *Raw Bar*

Blue Point Oysters
PC—$2.00 6—$10.95 12—$18.95
Top Neck Clams
6—$6.95 12—$12.95
**Hawaiian Ahi Tuna**
Seared Peppered—$14.95
Seared Sesame—$14.95
Sashimi—$14.95
Poke—$13.95
**Swordfish Ceviche—$10.95**

*Warning: Consumption of raw or undercooked seafood may increase the risk of foodbourne illness.

## Tonight's Features

### Featured Craft Beers:

**Sankaty Light Lager, Arcadia India Pale Ale, and Edmund Fitzgerald Porter**

**Swordfish Ceviche—$10.95**
Fresh Florida Swordfish Marinated in Citrus Juices and
Mixed with Tomato, Onion, Cilantro, and Avocado

**Whole Alaskan Dungenss Crab—$32.95**
Served: Garlic, Cold, spicy Chili, or Ginger 'n' Onion
Choice of Side

**Maryland Soft Shell Crabs—$36.95**
Served: Sautéed or Tempura Fried.
Choice of Pasta

**Whole 1.5lb Brazilian Sea Bass—$28.95**
Served: Steamed Oriental, Baked Grecian, or Asian Fried

**PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS**
18% Gratuity Will Be Added to Parties of 6 or More

## Surf 'n' Turf

6oz. Filet Mignon 'n' Australian Rock Lobster Tail—$52.95
6oz. Filet Mignon 'n' Alaskan King Crab Legs—$48.95
Australian Rack of Lamb 'n' Alaskan King Crab Legs—$42.95
8oz. N.Y. Strip Steak 'n' Fried Medium Shrimp—$21.95
8oz. N.Y. Strip Steak 'n' 5oz. Maine Lobster Tail—$28.95

## From Our Crab 'N' Lobster Tanks

Alaskan "Premium Red" King Crab Legs
16oz.—$39.95 20oz.—$46.95
Australian Rock Lobster Tail
10oz.—$42.95
2lb. Live Maine Lobster—$36.95
Served Steamed, Broiled or Stuffed $2.00 extra
Alaskan "Bairdi" Snow Crab Legs—$27.95
Served Steamed with a side of Drawn Butter
Alaskan Whole Dungeness Crab—$32.95
Served Garlic, Cold, Spicy Chili or Ginger & Onion
Maryland Soft Shell Crabs—$36.95
Served sautéed or tempura fried

## Pasta Lovers

Served: Garlic or Marinara
*Also Served Alfredo
*Shrimp 'N' Pasta—$17.95
*Chicken Primavera—$14.95
*Crabcakes 'N' Pasta—$21.95
Shrimp Bruschetta Pasta—$17.95
Seafood Italiano—$21.95
Shrimp, Scallops, Clams, Mussels, and Calamari, on a Bed of Pasta
Manila Clams 'N' Pasta—$15.95
Black Mussels 'n' Pasta—$15.95

## Baked Au Gratins

Crabmeat Au Gratin—$25.95
Shrimp Au Gratin—$17.95
Scallop Au Gratin—$22.95
Combo Au Gratin—$17.95

## Land Lovers

Filet Mignon 'n' Pasta
6oz.—$24.95 10oz.—$34.95
Australian Rack of Lamb—$27.95
Twin Teriyaki Chicken Breasts—$16.95
Twin Bone-In Pork Chops—$18.95
16oz. Bone-in Ribeye—$31.95

## Ala Carte Sides

Asparagus—$4.95
Broccoli—$3.95
Mixed Vegetables—$2.95
Starch (Rice, Fries, Potatoes) - $1.00
Pasta—$2.95

## From The Gulf

Garlic Shrimp—$15.95 U PEEL EM'
Hot 'N' Spicy Shrimp—$15.95 U PEEL EM'
Jumbo Shrimp Scampi—$18.95 U PEEL EM'
BBQ Shrimp—$18.95
Jumbo Shrimp, Grilled and Topped with Onions and Oriental Style BBQ Sauce
Peeled Chili Shrimp—$18.95
Jumbo Shrimp, Served in a Spicy Tomato Sauce, Over a Bed of Rice
Shrimp Dejonghe—$18.95
Stuffed Jumbo Shrimp—$22.95
Jumbo Shrimp, Stuffed with Our Crabcake Stuffing, Lightly Fried and Topped with Hollandaise Sauce
Kim's JUMBO Coconut Shrimp—$18.95
Jumbo Shrimp, Dipped in a Coconut Rum Batter and Lightly Fried with Fresh Shredded Coconut

## From The Wok

Shrimp Stir Fry—$18.95
Scallop Stir Fry—$22.95
Crabmeat Vermicelli—$24.95
Shrimp Vermicelli—$18.95

## Sautéed

Sea Scallops—$22.95
Frog Legs—$15.95
Soft Shell Crab—$36.95

## From The Fryer

Jumbo Shrimp—$18.95
Medium Shrimp—$15.95
Sea Scallops—$22.95
Coconut Scallops—$22.95
Frog Legs—$15.95
Combo—$17.95
Scallops, Shrimp, Calamari, Clam Strips, and Fish
Fresh Clam Strips—$13.95

## Veggie Lovers

Pasta Primavera—$10.95
Sautéed Spinach 'N' Pasta—#10.95
Stir Fried Veggies 'n' Tofu—$10.95