



Dining Menu...

THE RAW BAR

Oysters (1/2 dozen)

Freshly shucked, on the half shell or steamed.
market price

Oysters Moscow - each

Succulent oysters topped with sour cream, horseradish and key lime juice, finished with caviar.
2.95

Smoked Fish Dip

Fresh fish smoked on premise, specially seasoned and prepared daily - our famous Fish House recipe.
7.95

Jumbo Shrimp Cocktail (5)

We mean "jumbo" shrimp. Served with cocktail sauce.
12.95

Jumbo Lump Crab Cocktail

Served hot with melted butter or cold with cocktail sauce.
13.95

Stone Crab

Served hot or cold, 1/2 lb. or 1 lb. (season October 15 to May 15)
market price

SOUPS

Soup D'Jour

3.95 cup / \$5.95 bowl

Lobster Bisque

Our homemade rendition of the classic light, creamy favorite.
3.95 cup / \$5.95 bowl

Conch Chowder

Our signature Original Fish House recipe.
3.95 cup / \$5.95 bowl

APPETIZERS

Fried Green Tomato Napoleon

Fried green tomatoes layered with fried Chevre cheese, drizzled with a sweet Thai chili sauce.
9.95

Bruschetta

Ciabatta bread baked with virgin olive oil, garlic, diced tomatoes, basil, capers, onions and aged cheeses. Add shrimp \$9.95
5.95

Buffalo Mozzarella and Tomato Salad

Sliced buffalo mozzarella, tomato and basil, drizzled with pesto balsamic vinegar and extra virgin olive oil.
8.95

Conch Fritters - a Keys "must"

Ground conch in seasoned batter, served with cocktail sauce.
7.95

Crabmeat Stuffed Mushrooms

Baked with crabmeat stuffing, topped with a mixture of cheeses and sherry.
8.95

Fried Calamari

Lightly dusted with seasoned flour. Fried and served with your choice of marinara or cocktail sauce.
9.95

Crabcake Extraordinaire Appetizer

One specially seasoned crabcake, baked and served atop a rose sauce, topped with slivered almonds and parmesan cheese.
10.95

Escargot

Plump Helix snails broiled to perfection with a blend of fresh garlic, butter and white wine, served with fresh seasoned garlic toast.
7.95

Soft Shell Crab Lafayette

Tender soft shell crab breaded and deep fried to a golden brown or pan sautéed, accompanied by a meuniere sauce.
9.95

Oysters Rockefeller

Six freshly shucked oysters baked with spinach, bacon, Asiago cheese, butter, onion and garlic.

9.95

Seared Yellowfin Tuna

Fresh Yellowfin Tuna lightly seared, served with wasabi, pickled ginger and soy sauce.

12.95

SALADS

House Mixed Salad

Mixed greens with tomato wedges, cucumber, carrot & sliced red onion.

(Choice of salad dressings: Blue Cheese, Basil Vinaigrette, Ranch, or Oil & Balsamic Vinegar)

4.25

Caesar Salad

Torn romaine lettuce tossed with homemade croutons, aged cheeses and Encore's special creamy Caesar dressing. With grilled chicken, 11.95. With shrimp or catch, 13.95

7.95

Greek Salad

Mixed greens, tomato wedges, Feta cheese, red onion, cucumbers and Kalamata olives.

With grilled chicken, 13.95, with shrimp or catch, 15.95

9.95

Salad Roquefort

Mixed greens, crumbled blue cheese, sliced red onion, tomato and cucumber, topped with balsamic vinaigrette. With chicken 13.95, with shrimp or catch, 15.95.

9.95

Fried Chevre Cheese Salad

Fried goat cheese nestled in tossed mixed greens, topped with candied walnuts, fresh mango and Granny Smith apples, served with raspberry vinaigrette dressing.

10.95

Crab, Asparagus & Ginger Salad

Mixed greens, endive & radicchio topped with fresh asparagus, avocado, cucumber & tomato and a generous serving of Maryland blue crab, topped with homemade ginger dressing.

15.95

SUSHI APPETIZERS

Miso Soup

3.95

Edamame 4.50

Hiyashi Wakame Seaweed Salad

4.95

Spicy Octopus
Topped with Kim Chee sauce.

5.95

Sushi Appetizer
6 pieces of Nigiri - Crab, Ebi (shrimp), Octopus, Salmon, Tuna, Yellowtail.
7.50

Sashimi Appetizer
6 piece selection - Crab, Octopus, Salmon, Tuna, White Fish, Yellowtail.
8.95

Tuna Tataki
10.95

PARTY BOAT

Ichi (1) - Sushi & Sashimi for One
22.95

SASHIMI

Maguro Sashimi
Sliced Tuna, 10 pieces.
12.95

Sake Sashimi
Sliced Salmon, 10 pieces.
12.95

Hamachi Sashimi
Sliced Yellowtail, 10 pieces.
14.95

"Full Boat" Sashimi
Tuna, Yellowtail, White Fish, Octopus & Squid.
20.95

NIGIRI "SUSHI" BY THE PIECE

~~ \$1.50 ~~

Cucumber
Ebi / Boiled Shrimp
Hotategai / Scallop
Ika / Squid
Hamachi / Yellowtail
Maguro / Tuna
Masago / Smelt Egg

Saba / Mackerel
Sake / Salmon
Tako / Octopus
Kani / Crab

~~ \$2.25 ~~

Hokkigai / Surf Clam
Unagi / Grilled Eel

HOSOMAKI "ROLLS"

Salmon Roll
Salmon & scallions.
4.95

Tuna Roll
Tuna & scallions.
4.95

Spicy Tuna Roll
Tuna & scallions, topped with a spicy sauce.
4.95

California Roll
Crab, avocado, cucumber, smelt roe & sesame seeds.
5.95

Maryland Roll
Lump crab & wasabi.
5.95

J. B. Roll
Salmon, cream cheese & scallions.
6.95

Unagi Roll
Grilled eel topped with Moki sauce.
7.95

Key Largo Roll
Shrimp tempura, 1/2 soft shell crab, asparagus, avocado, scallions & mayo, topped with
sweet sauce.
9.95

Spider Roll
Soft shell crab, asparagus, avocado, mayo, scallion & smelt roe, topped with sweet sauce.
9.95

Rainbow Roll

California Roll with tuna, salmon, white fish & avocado - a rainbow on the outside.

9.95

Dragon Roll

Shrimp tempura, asparagus, avocado, scallions & mayo, topped with sweet sauce.

10.95

Encore Roll

Lobster tail tempura, smelt roe, sesame seeds, asparagus, scallions, avocado & mayonnaise, topped with sweet sauce.

13.95

Consumer Information Warning There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from any raw oysters or raw seafood and should have them fully cooked. If unsure of your risk, consult a physician.

FRESH FISH MAIN PLAYERS

Matecumbe 22.95

Your choice of fish baked and topped with fresh tomatoes, shallots, capers, fresh basil, olive oil and lemon juice, a true favorite (and a healthy choice) - The Fish House's original creation, often copied, never duplicated!

Pan Sautéed 22.95

Your choice of fish dusted with flour, dipped in egg wash and sautéed with butter, lemon and sherry, the Fish House's signature dish!

Black and Blue Style 22.95

Your fish selection topped with a cream sauce with crumbled blue cheese, a dash of Cajun seasoning, white wine & garlic.

Fish Florentine 23.95

Your choice of fresh fish selection topped with cream sauce of fresh spinach, Asiago cheese, garlic & white wine.

Fish Encore 23.95

Your choice of catch hand-breaded in Japanese breadcrumbs, sautéed and topped with freshly chopped tomatoes, scallions, parmesan cheese and Key lime butter.

Encore's Baked Stuffed 24.95

Homemade blue crabmeat stuffing with your favorite fish, topped with bearnaise sauce.

Fish Hemingway 22.95

Fresh fish breaded and baked, topped with a basil cream sauce.

Fish Oscar 25.95

Your favorite fresh fish selection broiled with fresh blue crabmeat, topped with fresh asparagus and bearnaise sauce.

Whole Yellowtail Snapper - Fried or Broiled 24.95
A true Keys' delicacy.

Broiled, Cajun Blackened, Jamaican Jerk Style or Chargrilled 21.95

~ Fresh Fish Main Players are served with warm bread & butter, Chef's Selection of Seasonal Vegetables and Chef's Selection of Potato or Rice D'Jour. ~

CLASSICAL MEATS

Filet Mignon 26.95 Filet Oscar 29.95
Chargrilled 8 oz. hand selected, center cut beef cooked to perfection.

Chicken Encore 17.95
Breast of chicken hand breaded in Japanese breadcrumbs, sautéed and topped with freshly chopped tomatoes, scallions, parmesan cheese and Key lime butter.

Crown of Lamb 27.95
New Zealand roasted crown of lamb specially seasoned with olive oil, oregano and lemon juice, roasted to your taste, served with mint jelly.

Grilled Prime Rib Steak 29.95
Twenty-four ounce bone-in prime rib steak, topped with sweet and sour red wine sauce and mushrooms.

Surf & Turf 37.95
8 oz. beef center cut filet mignon, char-broiled to your taste and 1 1/4 lb. broiled fresh Florida lobster in season (out of season 7 to 8 oz. tail) served with drawn butter. The best of both worlds!

~ Classical Meats are served with warm bread & butter, Chef's Selection of Seasonal Vegetables and Chef's Selection of Potato or Rice D'Jour. ~

SHELLFISH FAVORITES

Broiled Scallops 20.95
Large sea scallops lightly broiled with white wine and lemon butter, always a delight!

Broiled Shrimp and Scallops 24.95
Shrimp and scallops broiled with white wine and lemon butter.

Soft Shell Crab Dinner 21.95
Two tender soft shell crabs served breaded and deep fried to a golden brown, or pan-sautéed, accompanied by a meuniere sauce.

Broiled Seafood Combo Platter 24.95

Shrimp, scallops, mahi-mahi and 1/2 Florida lobster, broiled with white wine, butter and lemon.

The Crabcake Extraordinaire Platter 26.95

Two specially seasoned crabcakes, baked and served atop a rose sauce topped with slivered almonds and parmesan cheese.

****Add One Crab cake To Any Entrée \$8****

Baked Stuffed Shrimp 19.95

Nine large shrimp stuffed with crabmeat stuffing and topped with bearnaise sauce.

Fried Shrimp (12) 17.95

Lightly breaded and fried to delicate perfection, served with cocktail sauce.

Fresh Florida Lobster - Broiled Market Price

Baked stuffed or pan-sautéed in lemon, butter and sherry - add 3~.

~ Shellfish Favorites are served with warm bread & butter, Chef's Selection of Seasonal Vegetables and Chef's Selection of Potato or Rice D'Jour. ~

SONATA OF PASTAS

Pasta Alfredo 13.95 with Shrimp or 1/2 Lobster add 7

Encore's very own old world style creamy alfredo sauce prepared with fresh garlic and parmesan cheese. Served over linguine.

Shrimp Scampi 19.95

Large shrimp sautéed with garlic, scallions and white wine butter sauce. Served over linguini or a bed of rice.

Shrimp Marinara 19.95

Large shrimp in our housemade marinara sauce, served over linguine.

Seafood Scampi 23.95

Shrimp, scallops and catch of the day sautéed with garlic, scallions and white wine butter sauce. Served over linguine or rice.

Shrimp & Lobster Key Lime 26.95

Large shrimp and diced 1/2 Florida lobster, mixed with a sauce orchestrated with lime juice, white wine, garlic, butter, mushrooms, scallions and hot sauce. Served over rice or linguine.

A Fish House favorite.

Shrimp and Lobster Marinara 26.95

Large shrimp and 1/2 Florida lobster in a housemade marinara sauce, served over linguine.

Linguine Marinara or Linguine tossed with Garlic and Olive Oil 12.95

~ Pastas are served with warm bread & butter and house salad or half order Caesar salad. ~

~ NOTES ~

Parties of six or more, 18% gratuity may be added.

If separate checks are required, please let your server know prior to ordering.

A \$5.00 sharing fee will be added to your bill for splitting any entrée.

"You hook it - we'll cook it." Ask your Server!