

UNCLE'S FISH MARKET & GRILL *Take Out Menu Daily 10-7*



PUPUS & SALADS

CENTER CUT CALAMARI STEAK 13
Deep fried, sliced and served over cabbage with cocktail sauce.

UNCLE'S AHI POKE BY THE POUND Market
Sashimi-grade ahi, cubed. Uncle's traditional seasoning.

UNCLE'S ORIGINAL POKE TOWER 20.5
Ahi poke, guacamole, and ahi tartare and masago, sushi rice. With corn chips.

SASHIMI PLATES

Fresh ahi - 23

Fresh ahi & Hamachi - 27

CRAB AVOCADO SALAD 19

Snow crab meat tossed with mayo, atop greens and romaine. With avocado, tomatoes, red onions, cucumbers, and carrots. House 1000 island dressing.

POKE SALAD 24

Large portion ahi poke, sushi rice, salad with tomatoes, avocado, red onion, cucumber, carrot curls. Red wine vinegar dressing. A shared appetizer or a meal.

TACOS, SANDWICHES, FISH & CHIPS

"BAJA" FRESH FISH TACOS 20
2 fresh fish tacos. Cabbage, cilantro and avocado. Soft corn or flour tortilla.

TUNA SALAD SANDWICH 16
Made daily. Lettuce, tomato and onion. Choice of French fries or cole slaw.

CRAB BACON AVOCADO SANDWICH 19
Snow crab meat salad. Lettuce, tomato and onion. Choice of French fries or slaw.

FRESH FISH SANDWICH 20
Daily catch. With lettuce, tomato and onion. Choice of French fries or cole slaw.

PRIME BEEF BURGER 19.5
Grilled. Lettuce, tomato and onion. Choice of French fries or slaw. Cheese, bacon, mushroom & onions, avocado optional.

FRESH FISH & CHIPS 19
Daily catch, panko breaded. Served with French fries & house coleslaw.

BIG UNCLE'S COMBO 26
Two jumbo shrimp, fresh fish, and calamari - panko breaded and deep fried. Served with French fries, house coleslaw, tartar & cocktail sauces and lemon.

SIGNATURE MENU

FRESH AHI BELLY 23
Fresh tuna belly, a favorite of local fisherman. With a citrus-soy glaze.

SHERRY WINE ONO 25
Fresh ono fillets sautéed with a sherry wine butter sauce and mushrooms.

CHIRASHIZUSHI (sushi) BOWL 23
Ahi, hamachi, & salmon sashimi. Ahi tartar. Sushi rice.

NORWEGIAN SALMON 26
Sautéed in garlic-caper sauce or char-broiled.

UNCLE'S AWARD-WINNING GARLIC AHI 29
Fresh ahi steak sautéed medium-rare. Original sauce made to order.

JUMBO SEA SCALLOPS 29
Five scallops sautéed with fresh mushrooms in a sherry wine and garlic sauce.

MISO BUTTERFISH 29
Broiled marinated Alaskan black cod. Finished with a house miso glaze.

SEAFOOD GRILL 26
Charbroiled fresh fish, giant shrimp and sea scallops. White wine dill sauce.

PARMESAN CRUSTED MAHIMAH 29
Fillets breaded and lightly sautéed. Creamy crab meat sauce.

UNCLE'S SEAFOOD PASTA 26
Fresh fish, shrimp, scallops, calamari, clams. Alfredo or marinara. Garlic bread.

HOUSE MADE BREAD PUDDING 11

FOUNTAIN DRINKS 3.25

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

