

MAY WE SUGGEST OUR HOUSE SPECIALTY

Fairchild's World Renowned Pan Roasts

A rich, thick stew with cream, wine and herbs,
prepared in a pressurized pan to marry the flavors.
We're so proud of our pan roasts we'll give you the recipe!

- CRAB & SCALLOP PAN ROAST 16.50**
OYSTER PAN ROAST 13.95 SHRIMP PAN ROAST 14.95
THE ULTIMATE COMBINATION PAN ROAST
CRAB, SCALLOPS, MUSSELS, CLAMS, OYSTERS & SHRIMP 17.95
SHRIMP & CRAB PAN ROAST 16.50 LOBSTER PAN ROAST 19.95

Fairchild's Favorites

- VERMOUTH STEAMED CLAMS 12.95**
A large bowl of baby clams steamed in garlic, butter and vermouth.
STEAMED MUSSELS 11.95
In a Southwestern sauce.

New England Oyster Stew

One of the simplest yet most satisfying dishes
for oyster lovers. Simmered in milk and cream
with butter and seasonings.
13.25

San Francisco Cioppino

A spicy Italian fisherman stew of clams, mussels,
shrimp, snow crab, scallops, tomatoes, onions,
bell pepper and red wine. One of Sam's favorites.
16.95

Cocktails

Served with cocktail sauce, celery and lemon wedge.

- PRAWN COCKTAIL 11.50**
Five jumbo shrimp that truly deserve the title.
- CRAB COCKTAIL 10.75**
A mountain of Dungeness Crab meat and no crab crackers required.
- BAY SHRIMP COCKTAIL 7.95**
"Baby" shrimp. Little, but loaded with flavor. Small but mighty!
- OYSTERS ON THE HALF SHELL ½ dozen 9.75 1 dozen 17.50**
Freshly shucked, plump, chilled and glistening in their own juices.
- OYSTER SHOOTERS**
Select fresh Oysters straight with our own spirits!
Oyster Shooter **3.95** Vodka Shooter with Absolut Citron **4.25**
Bloody Mary Shooter with Absolut Vodka **4.25**
Tequila Shooter with Cuervo Gold **4.25**
- SEAFOOD MEDLEY ON ICE 13.50**
Culinary trifeacta! Three prawns, three crab claws, three oysters and three
clams served on the half shell.
- CHERRYSTONE CLAMS ½ dozen 7.00 1 dozen 13.00**
Eat these and you'll be happy as a...well, you know.

Chowders

- TRADITIONAL NEW ENGLAND CLAM CHOWDER Cup 3.95**
Our recipe is a century old and we've never tasted better!
Or served in a crisp sourdough bowl. **5.95**
- CHOWDER OF THE DAY Cup 3.95**
A blend of fresh seafood soup prepared daily.
Or served in a crisp sourdough bowl. **5.95**

Cold Specialties

CLASSICAL SEAFOOD LOUIE

Crisp seasonal salad, eggs, relishes and Louie dressing.

With your choice of a generous portion of

Shrimp 13.95 Crabmeat 15.50 Crabmeat and Shrimp 16.95

FAIRCHILD'S SALAD

4.25

Traditional dinner salad with your choice of dressing.

With Bay Shrimp 4.95

SOUP AND SANDWICH SPECIAL

9.25

Served Monday-Friday, 11:00 a.m.-3:00 p.m.

BAY SHRIMP SALAD SANDWICH

8.75

Served on a croissant.

CAESAR SALAD

8.25

With hearts of romaine, croutons and Caesar dressing.

Sliced, Sautéed Chicken Breast 10.95 Sautéed Shrimp 12.25

NORTH AMERICAN CRAB TRIO

19.95

North American King Crab, Snow Crab and Dungeness Crab accompanied with drawn butter, cocktail sauce and lemon.

Hot Specialties

GOLDEN FRIED CALAMARI

9.95

Calamari rings and tentacles, lightly breaded with Marinara Sauce and Chipotle Aioli.

CRABCAKES

12.25

Louisiana style with a Cajun remoulade sauce.

PAN FRIED SALMON

13.95

Sautéed with dill sauce and served with Cajun rice pilaf.

COCONUT PRAWNS

13.95

Five jumbo prawns dipped in a classic beer batter, rolled in coconut and fried to a crisp golden brown. Served with Cajun rice pilaf and lemon sauce.

CHICKEN AND SEAFOOD JAMBALAYA

13.50

Spicy version of a Louisiana classic. A flavorful blending of chicken, shrimp, scallops, oysters, sausage, onion, tomato and bell pepper. Served with Cajun rice.

FRESH BAYOU OYSTERS

12.25

Crisp fried in cornmeal crust and served with a heaping portion of french fries.

POACHED SEA BASS POMODORO

14.50

Simmered in garlic, tomato and basil.

PRAWNS SCAMPI

14.95

A scampi-style dish with diced tomato and cilantro added to the traditional lemon, butter and garlic sauce.

SOUTHERN FRIED CATFISH

13.50

A spicy cornmeal fillet, crisp fried outside, tender and succulent inside.

FISH & CHIPS

12.95

Fresh Chilean sea bass dipped in beer batter and fried to a crisp golden brown served with french fries and coleslaw.

Desserts

BOSTON CREAM PIE

3.75

BOURBON STREET BREAD PUDDING

3.75

MOUNT ROSE BERRY CHEESECAKE

4.50

MISSISSIPPI PECAN PIE

3.95

KEY LIME PIE

3.95