

## **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 18.50**

**SHRIMP & CRAB PAN ROAST 17.45      LOBSTER PAN ROAST 19.95**

**CRAB PAN ROAST 17.95**

### ***Fairchild's Favorites***

**STEAMED CLAMS 12.95**

A large bowl of fresh baby clams steamed in garlic, butter and white wine.

**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 11.75**

A mountain of Dungeness Crab meat and no crab crackers required.

**BAY SHRIMP COCKTAIL 8.25**

"Baby" shrimp. Little, but loaded with flavor. Small but mighty!

**OYSTERS ON THE HALF SHELL      ½ dozen 10.25      1 dozen 18.25**

Freshly shucked, plump, chilled and glistening in their own juices.

### **OYSTER SHOOTERS**

Select fresh Oysters straight with our own spirits!

Oyster Shooter **3.95**

Cajun Ole Shooter with Don Julio Añejo Tequila **4.50**

Lemon Drop Shooter with Absolut Citron Vodka **4.50**

Kamikaze Shooter with Vox Vodka **4.50**

Flight of Three **11.75**

**SEAFOOD MEDLEY ON ICE 14.50**

Culinary trifecta! Three prawns, three crab claws, three oysters and three  
clams served on the half shell.

## ***Chowders***

**TRADITIONAL NEW ENGLAND CLAM CHOWDER Cup 4.25**

Our recipe is a century old and we've never tasted better!

Or served in a crisp bread bowl. **5.95**

**CHOWDER OF THE DAY Cup 4.25**

A blend of fresh seafood soup prepared daily.

Or served in a crisp bread 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 15.75 Crabmeat and Shrimp 17.25

### **FAIRCHILD'S SALAD**

Traditional dinner salad with your choice of dressing.

With Bay Shrimp 5.25

Small Salad 2.75

### **CAESAR SALAD**

With hearts of romaine, croutons and Caesar dressing.

Sliced, Sautéed Chicken Breast 10.95 Sautéed Shrimp 12.25

### **NORTH AMERICAN CRAB TRIO**

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

### **SOUP AND SANDWICH SPECIAL**

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

### **BAY SHRIMP SALAD SANDWICH**

Served on a croissant.

**4.50**

**8.75**

**23.95**

**9.50**

**9.25**

## ***Hot Specialties***

### **FRESH BAYOU OYSTERS**

Crisp fried in cornmeal crust and served with french fries.

**12.95**

### **GOLDEN FRIED CALAMARI**

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

**10.25**

### **CRABCAKES**

Louisiana style with a Cajun remoulade sauce.

**13.75**

### **PAN FRIED SALMON**

Sautéed with dill sauce and served with Cajun rice.

**14.25**

### **COCONUT PRAWNS**

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

**13.75**

### **CHICKEN AND SEAFOOD JAMBALAYA**

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

**13.75**

### **PRAWNS SCAMPI**

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

**14.95**

### **SOUTHERN FRIED CATFISH**

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

**13.95**

### **FISH & CHIPS**

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

**13.95**

### **FRESH CATCH OF THE DAY**

Ask your server for today's fresh catch!

*Market Price*

## ***Desserts***

### **BOSTON CREAM PIE**

**3.95**

### **BOURBON STREET BREAD PUDDING**

**3.95**

### **MOUNT ROSE BERRY CHEESECAKE**

**4.75**

### **MISSISSIPPI PECAN PIE**

**3.95**

### **KEY LIME PIE**

**3.95**

### **SUGAR FREE DESSERT OF THE DAY**

**3.50**

### **CHOCOLATE FUDGE CAKE**

**4.95**