

# Serving the Area's Freshest Seafood Since 1999



78 Main Street • Lee, Massachusetts 01238  
(413) 243-3900

We would like to take this opportunity to thank all of our customers for the continuing support of the Salmon Run Fish House. We go to great lengths to provide you with prompt, courteous, friendly service, and fresh wholesome seafood at moderate prices in a comfortable atmosphere. This was our commitment to you when we first opened in November of 1999, and today my wife and I still continue to stand by our commitment, as you have come to expect nothing less.

Thank you for dining with us.

Your hosts, Paul and Dawn Face

Visit us online at [salmonrunfishhouse.com](http://salmonrunfishhouse.com)

## BEGINNINGS

<b>LOBSTER BISQUE</b> Cup 6.5 / Bowl 8.	<b>FRIED CAULIFLOWER</b> Horseradish sauce 8.5	<b>BAKED STUFFED MUSHROOM CAPS</b> Seafood stuffing aged Vermont cheddar cheese. 8.5	<b>BUFFALO SHRIMP</b> House made sweet and spicy sauce, Bleu cheese and celery 11.
<b>NEW ENGLAND CLAM CHOWDER</b> Cup 5.5 / Bowl 6.5	<b>PUB STYLE STEAMED CLAMS</b> Seasoned garlic butter, I.P.A. beer 13.5	<b>CHICKEN WINGS</b> Buffalo/ Asian chili Celery, bleu cheese 12.5	<b>MARYLAND LUMP CRAB CAKES</b> Red pepper chipotle aioli 11.5
<b>SOUP OF THE DAY</b> Please ask your server	<b>COCONUT SHRIMP</b> Honey horseradish sauce 12.5	<b>SEARED AHI TUNA</b> Cucumber wasabi coleslaw 12.5	<b>FRIED CALAMARI</b> Flashed fried. Tossed with sweet red pepper Asian chili sauce or plain with marinara 11.5
<b>SCALLOPS WRAPPED IN BACON</b> Sea scallops, applewood smoked bacon, horseradish sauce 12.5	<b>P.E.I. MUSSELS</b> White wine garlic butter 12.5		

## RAW BAR

market price and availability

**CHILLED SHRIMP COCKTAIL**  
5-large shrimp with our house made cocktail sauce.

**OYSTERS ON THE HALF SHELL** ½ dz. / 1 dz  
**CLAMS ON THE HALF SHELL** ½ dz / 1 dz

## FRESH CHILLED SALADS

<b>HOUSE MIXED GREEN SALAD</b> Grape tomatoes, carrots, red cabbage, cucumbers, red onion and choice of dressing Sm 4.5 / Lg 7.5	<b>CLASSIC CAESAR SALAD</b> Romaine hearts, shaved Parmesan, house made croutons 8	<b>SPINACH PEAR SALAD</b> Fresh baby spinach, sliced pears, toasted candied walnuts, goat cheese, onion, grape tomatoes, white balsamic dressing 12.	<b>FRESH MAINE LOBSTER SALAD</b> Served over a small house mixed green salad w/choice of dressing (market price)
<b>ADD TO ANY OF THE ABOVE SALADS:</b>			
Grilled Lemon Butter Salmon 8.	Grilled House Seasoned Chicken 4.5	Grilled Cajun Shrimp 6.	

## HOUSE SPECIALTY

Served with potato and seasonal vegetables

<b>GRILLED LEMON BUTTER SALMON</b> Full 22. / Half 17.	<b>GRILLED CAJUN SALMON</b> with cucumber dill sauce Full 23. / Half 18.	<b>PAN ROASTED SALMON</b> Honey Maple Glaze Full 23.5 / Half 18.5	<b>BLACKENED SALMON</b> with red pepper orange marmalade glaze Full 23.5 / Half 18.5
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## CLASSIC SEAFOOD DISHES

<b>BAKED SEAFOOD PLATTER</b> Fresh Atlantic Cod, shrimp, sea scallops and salmon baked in a seasoned lemon butter, starch, seasonal vegetables. 25.5	<b>BAKED STUFFED SHRIMP</b> House seafood stuffing, lemon wedge, drawn butter, starch, seasonal vegetables 23.5	<b>BAKED COD FLORENTINE</b> Fresh Atlantic Cod, spinach, tomatoes, fresh shaved parmesan beurre blanc sauce, starch, roasted vegetables 21.5
<b>PAN SEARED SEA SCALLOPS</b> Mushroom and spinach risotto, beurre blanc sauce, seasonal vegetables 25.	<b>PAN SEARED AHI TUNA</b> Wild mushroom and spinach risotto, Asian red pepper chili sauce, roasted seasonal vegetables 20.	<b>SEAFOOD STEW</b> Cod, scallops, shrimp, P.E.I. mussels, clams, potatoes in a creamy seafood broth, mixed green salad 26.5

## CRISPY FRIED SEAFOOD

Served with fries and coleslaw, sweet fries 2. extra

<i>Full and half portions</i>		<b>FRIED SEAFOOD PLATTER</b> Cod, sea scallops, shrimp With clam strips 25.5 With whole belly clams (market price & availability)	<b>FISH &amp; CHIPS</b> Our classic traditional breading with French fries Full 17.5 Half 14.
<b>IPSWICH CLAM STRIPS</b>	Full 18.	Half 14.	
<b>WHOLE BELLY CLAMS</b>	(market price and availability)		
<b>SHRIMP</b>	Full 18.	Half 14.	
<b>CALAMARI</b>	Full 18.	Half 14.	
<b>SEA SCALLOPS</b>	Full 26.	Half 21.	

## LOBSTER & CRAB

Market price and availability

<b>LOBSTER MAC AND CHEESE</b> Fresh Maine lobster, aged Vermont sharp cheddar cheese sauce, bacon and seasoned bread crumbs baked in a cast iron dish, mixed green salad	<b>FRESH MAINE LOBSTER</b> Drawn butter, lemon wedge, French fries and coleslaw
<b>BAKED LAZY MANS LOBSTER</b> Seafood stuffing, starch, seasonal vegetables	<b>ALASKAN KING CRAB LEGS</b> Half pound / Full pound Drawn butter, lemon wedge, French fries and coleslaw

Before placing your order, please inform your server if any person in your party has a food allergy.  
The consumption of rare or uncooked meats and seafood may increase the risk of foodborne illness.

## FLAME GRILLED

### STEAK GORGONZOLA

House seasoned flat iron steak, bleu cheese sauce, applewood smoked bacon, starch, seasonal vegetables  
24.

### B.L.T. CHEESEBURGER

8 oz certified Black Angus, aged Vermont sharp cheddar cheese, apple wood smoked bacon, lettuce, tomato, toasted bun, aoli, French fries, pickle

### MUSHROOM CHEDDAR CHEESEBURGER

8 oz certified Black Angus, Aged Vermont cheddar cheese, sautéed mushrooms, toasted bun, lettuce, tomato, aoli, French fries, pickle  
13.

### GRILLED CHICKEN

Lightly brushed with our house seasoned butter, wild mushroom and spinach risotto, buerre blanc, seasonal vegetables  
16.5

### 12.5 FLAT IRON STEAK

House seasoned, sautéed mushrooms with a touch of marsala, starch, seasonal vegetables  
22.5

## PASTA BOWLS

*Served with mixed green salad*

### CHICKEN PARMESAN

Breaded seasoned chicken breast, marinara sauce, penne pasta, mozzarella cheese  
16.5

### SEAFOOD FRA DIAVOLO

Salmon, shrimp, sea scallops, P.E.I. mussels, clams, spicy red sauce, pappardelle egg noodles  
26.5

### CHICKEN AND BROCCOLI ALFREDO

Parmesan garlic cream sauce, penne pasta, fresh shaved parmesan  
16.5

### GRILLED SALMON ALFREDO

Seasoned lemon butter, flame grilled salmon, parmesan garlic cream sauce, pappardelle egg noodles, fresh shaved parmesan  
21.

### SHRIMP AND SCALLOPS ALFREDO

Parmesan garlic cream sauce, penne pasta, fresh shaved parmesan  
24.

### MUSSELS MARINARA

P.E.I. house made marinara sauce, pappardelle egg noodles  
18.5

## CREATIVE HAND CRAFTED SANDWICHES

*Sweet fries 2. extra*

### FRESH MAINE LOBSTER ROLL

Served in a toasted roll mixed with seasonings, mayonnaise and celery or served warm with drawn butter (market price and availability)

### SCALLOPS B.L.T

Fresh sea scallops wrapped in applewood smoked bacon, toasted roll, lettuce, tomato, horseradish sauce  
17.

### SEARED AHI TUNA TACOS (2)

Avocado, wasabi coleslaw, lettuce, Asian red pepper chili sauce, soft taco shells,  
13.5

### CHICKEN PARMESAN

Lightly breaded chicken breast, marinara sauce, mozzarella cheese, grilled rustic bread  
12

### HONEY MUSTARD CRISPY CHICKEN WRAP

Herb breaded chicken, Vermont aged sharp cheddar cheese, honey mustard dressing, coleslaw, lettuce, French fries & pickle  
11.5

### SALMON B.L.T.

Grilled lemon butter salmon, lettuce, applewood smoked bacon, tomato, aoli, toasted bun,  
15.5

### FISH TACOS

Fried cod, avocado, salsa, coleslaw, cheddar cheese Red pepper chipotle sauce, soft taco shells (2)  
12.5

## CRISPY FRIED SEAFOOD SANDWICHES

*Served on a toasted roll, French fries and coleslaw*

### CLAM STRIPS

14.5

### WHOLE BELLY CLAMS

(market price & availability)

### SHRIMP

14.5

### SEA SCALLOPS

18.5

## KIDS MEALS

*Served with smiley fries and apple sauce*

### FRIED CHICKEN TENDERS

6.5

### PASTA ALFREDO

7.5

### GRILLED LEMON BUTTER

SALMON

10.5

### FISH FINGERS

8.5

### MOZZARELLA STICKS

7.5

### PASTA WITH MARINARA SAUCE

6.5

### FRIED CLAM STRIPS

8.

## DESSERTS

Gluten Free  
Flourless  
Chocolate Cake  
6.

Chocolate Lovin'  
Spoonful Cake  
5.5

Crème Brûlée  
Cheese Cake  
6.

Homemade Warm  
Crisp Of The Day  
5.5

Chocolate Chip  
Brownie Sundae  
6.

Dish Of Giffords Ice Cream  
(Please Ask Server For Flavors)  
6.  
Ala Mode 2.

## SPECIALTY COCKTAILS

### New York Sour

Bourbon, lemon juice, simple syrup, red wine float

### Cranberry Mule

Vodka, cranberry juice, ginger beer, fresh lime

### Italian Margarita

Tequila, amaretto, lime juice, margarita mix

### Chocolate Raspberry Martini

Cream, creme de cacao, raspberry vodka, tia maria

### Peppermint Martini

RumChata, peppermint schnapps, creme de cacao, cream

### Dirty Olive Martini

With your choice of Vodka

### Elderflower French 75

Gin, elderflower, prosecco

### Mary and The Boys

Our Traditional Bloody Mary with two chilled jumbo shrimp.

## WINE & DINE FOR \$39.99

*SUNDAY THROUGH THURSDAY*

### Choose Two Entrees

### Choose One Bottle of Wine

#### Baked Stuffed Shrimp

Vegetable and starch of the day

#### Pan Seared Scallops

Mushroom and spinach parmesan risotto, vegetable of the day

#### Fried Clam Strips

Fries and cole slaw

#### Pinot Grigio

#### Chardonnay

#### Chicken And Broccoli Alfredo

House garden salad

#### Fish And Chips

Fries and cole slaw

#### Cabernet

#### Pinot Noir

#### Merlot

## AFTER DINNER DRINKS

### Nutty Irishman

Coffee, Baileys Irish Cream, Frangelico, whipped cream

### Cafe Caribbean

Coffee, Captain Morgan, DiSaronno, whipped cream

### Kentucky Coffee

Knob Creek Bourbon, Kahlua, whipped cream

### Peppermint Hot

Chocolate  
Peppermint Schnapps, whipped cream

### Salmon Run Coffee

Sambucca, Bailey's Irish Cream, whipped cream.