

beer & fish co



oysters

[raw or chargrilled]

3 for \$10 • 6 for \$18 • 12 for \$34

Malpeque [PEI]

Irish Point [PEI]

fish + chips + more

served with hand-cut fries or hand-cut spiral chips

[sea salt or cajun seasoning]

lemon, tartar & cocktail • 1 dip choice

Walleye • \$18 Cod • \$14 

Shrimp • \$15 Halibut • \$19

Scallops • \$15 Chicken Tenderloin • \$12

dips

Tartar • Spicy Tartar • Bleu Cheese • Ranch
Spicy Ranch • French Onion • BBQ • Buffalo

appetizers

Calamari • \$10

served with lemon aioli

Crab Cakes • \$14

served with rémoulade

Walleye Fingers • \$14

served with spiral chips, spicy tartar & regular tartar

Shrimp Cocktail • \$14

served with cocktail sauce & lemon

Coconut Shrimp • \$11

served with orange duck sauce

Cajun Beer Shrimp • \$14

served with orange duck sauce

Buffalo Shrimp • \$15

served in a broth of beer & oyster sauce

Wild Rice Mushrooms • \$10

served with morray sauce

Tuna Tartare Guacamole • \$15

served with tortilla chips

Seared Ahi Tuna • \$14

served with wonton chips

salads

Chicken Caesar • \$13

red onion, shaved parmesan

Crab Louis • \$17

tomato, avocado, green onion, hardboiled egg, asparagus

Shrimp Louis • \$15

tomato, avocado, green onion, hardboiled egg, asparagus

Grilled Club Salad • \$15

bacon, avocado, egg, onion, cucumber, cherry tomato,

pepperoncini, black olive, colby jack

Tiger Citrus • \$15

tiger shrimp, oranges, green onion, pickled red onion, pickled bee

cherry tomato, cucumber, pepperoncini, feta, black olive

Side House or Caesar • \$4

dressings

Louis • Bleu Cheese • Ranch • Spicy Ranch

French • Caesar • Lemon Vinaigrette

soups

Dill Clam Chowder • \$5/\$7 Lobster Bisque • \$7/\$9

+Sourdough Bowl • \$4

tacos baja

•2 tacos* served with chips, salsa & guacamole

Halibut \$14 • Shrimp \$12 • Chicken \$12

king crab

•\$60• butter & mustard sauce
soup or salad, 1 side

grilled ribeye

•1 side•
•\$30• Cooking preparation:
•Chargrilled •Blackened

+Oscar \$10 +King Crab \$25 +Shrimp Skewer \$7

pastas

Lobster Mac • \$19

Fire Shrimp Linguini • \$18

Clams Linguini • \$18

Shrimp Scampi • \$18

sandwiches

on a fresh-baked bun w/ choice of hand-cut fries or
hand-cut spiral chips [sea salt or cajun seasoned] • 1 dip choice•

Bacon Burger • \$12 6 oz
lettuce, onion, tomato, pickle, burger sauce & american cheese

Chicken Bacon Jack • \$14
lettuce, onion, tomato, pickle, mayo & colby jack cheese

Cod • \$12 • Halibut • \$14

american cheese, pickle, lettuce & tartar sauce

sides

Fresh-Cut Fries • \$5 [sea salt or cajun seasoned]

Fresh-Cut Spiral Chips • \$5 [sea salt or cajun seasoned]

Broccoli • \$3

Asparagus • \$4

Coleslaw • \$2

Au Gratin Potato • \$4

Side Salad • \$4

Cup of Dill Clam Chowder • \$5

Cup of Lobster Bisque • \$7

230 ROBERTS ALLEY

SUN 11AM-10PM

DOWNTOWN FARGO

TUE-WED-THUR 11AM-10PM

701.532.1342

FR-SAT 11AM-12AM

CLOSED MON

beer & fish co

Lorem ipsum



pops

•\$2.25•

- Coke
- Diet Coke
- Dr. Pepper
- Mello Yello
- Orange Fanta
- Sprite
- Fuze Unsweetened Tea

health advisory

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

•PLEASE INFORM YOUR SERVER OF ANY DIETARY SPECIFICATIONS•

dessert

Gooney Butter Cake •\$6•

Stacked with pineapple, fresh strawberries, macadamia nut, ice cream & whipped cream

1919 draft rootbeer



•\$3 frosty mug•
•\$2 refill•

volcano lemonade

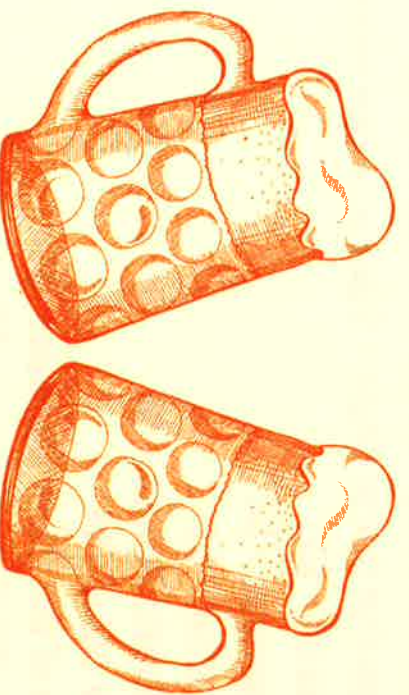
•\$3•
•\$2 refill•
regular, raspberry, strawberry

Happy Hour 4P-6P Specials

•EVERY DAY•

\$2 Oysters

- \$5 draft beers, tap wines & slushies
- \$20 Sauvignon Blanc bottles
- \$2.50 High Life bottles
- \$2.50 Busch Light pounders



Liquors

Bourbon
Maker's Mark
Elijah Craig
Buffalo Trace

Whiskey
Proper 12
Crown Royal
Jack Daniels
Jameson

Vodka
Tito's
Proof 2 Docks
Ketel One

Gin
Hendrick's
Hendrick's Summer Solstice
Proof Minions

Scotch
The Balvenie 14
Johnny Walker Black

rums
Captain Morgan
Cruzan Black Strap
Don Q Añejo
Don Q Gran Añejo
Plantation 3 Star
Plantation Pineapple
Plantation Original Dark
Plantation Xayamaca
Pyrat
Rum Haven
Sailor Jerry

tequila
Mi Campo
Mi Campo Reposado
Casamigos Añejo
Casamigos Reposado
Casamigos Mezcal
Casamigos Blanco

Brandy
E&J
Martell

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