

# Beer & Fish Co.

## oysters

Served on the half shell with horseradish, cocktail sauce, champagne mignonette, & lemon

**Irish Point [PEI]** raw •\$3• Each  
**Malpeque [PEI]** raw or chargrilled

## appetizers

**Calamari • \$10**  
served with lemon aioli

**Crab Cakes • \$14**  
served with rémoulade

**Walleye Fingers • \$17**  
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 in a broth of beer & oyster sauce

**Buffalo Shrimp • \$15**  
served with bleu cheese

**Bang Bang Shrimp • \$14**  
served with bang bang sauce

**Drunken Clams • \$15**  
little neck clams steamed in white wine garlic broth

**Wild Rice Mushrooms • \$10**  
served with mornay sauce

**Tuna Tartare Guacamole • \$15**  
served with tortilla chips

**Seared Ahi Tuna • \$14**  
served with wonton chips

## tacos baja

•2 tacos• served with chips, salsa & guacamole

**Halibut \$15 • Shrimp \$15 • Chicken \$12**

chipotle crema • pico de gallo • avocado • cabbage • radish • pickled onion

## salads

**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 beet, cherry tomato, cucumber, pepperoncini, feta, black olive

**Shrimp Louis • \$15**  
tomato, avocado, green onion, hardboiled egg, asparagus

**Crab Louis • \$17**  
tomato, avocado, green onion, hardboiled egg, asparagus

**Chicken Caesar • \$13**  
red onion, shaved parmesan

**Side House or Caesar • \$4**

## dressings

Louis • Bleu Cheese • Ranch • Spicy Ranch  
 French • Caesar • Lemon Vinaigrette

## fish + chips + more

served with hand-cut fries or hand-cut spiral chips  
 lemon, tartar & slaw • 1 dip choice

Cod			Halibut			Shrimp		
1 piece	2 piece	3 piece	1 piece	2 piece	3 piece	3 piece	5 piece	8 piece
\$13	\$14	\$16	\$15	\$20	\$24	\$13	\$15	\$17
Chicken			Walleye			Walleye Fingers		
1 piece	2 piece	3 piece	1 piece			5 piece		
\$10	\$12	\$14	\$19			\$19		
1 piece Cod, 3 pieces Shrimp			#1			#3		
•\$15•						1 piece Halibut, 3 pieces Shrimp		
•\$15•						•\$18•		
1 piece Cod, 1 pieces Halibut			#2			#4		
•\$18•						2 pieces Chicken, 3 pieces Shrimp		
•\$18•						•\$15•		

## dips

Tartar • Spicy Tartar • Bleu Cheese • Ranch • Spicy Ranch • Honey Mustard  
 Lemon Aioli • Remoulade • Louis • French Onion • BBQ • Buffalo

## from the grill

all served with 1 side choice

## Grilled Ribeye

USDA PRIME STEAK

•Chargrilled •Blackened

•\$35•

**Lobster + Ribeye**

Tarragon Butter & Lemon

•\$55•

**Oscar**

crab, shrimp,  
hollandaise  
& asparagus

•\$45•

**King Crab + Ribeye**

•\$65•

**Cod**

served with beurre blanc

•\$16•

**Walleye**

served with beurre blanc

•\$22•

**Halibut**

served with beurre blanc

•\$23•

**Shrimp**

served with drawn butter

•\$16•

**Scallops**

served with beurre blanc

•\$17•

**Twin Tails**

served with drawn butter

•\$40•

**King Crab**

served with drawn butter & mustard sauce

•\$65•

## pastas

**Lobster Mac • \$19**

corn, tallegio & fontina cheeses

**Fire Shrimp Linguini • \$18**

jalapeño, mushrooms, mornay sauce & pico de gallo

**Shrimp Scampi • \$18**

olive oil, butter, white wine, garlic, red pepper, pecorino

230 ROBERTS ALLEY

SUN-TUE-WED-THUR 11AM-10PM

DOWNTOWN FARGO

FR-SAT 11AM-12PM

701.532.1342

CLOSED MON

# Beer & Fish Co.

## 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 • \$14 •6 oz•** ground chuck & shortrib lettuce, onion, tomato, pickle, burger sauce & american cheese

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

**Cod •\$14• Halibut •\$16•** american cheese, pickle, lettuce & tartar sauce

**Lobster Roll & Crisps • \$22** milk bread, lobster, celery, mayo, shallots, taragon butter

## sides

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

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

**Broccoli • \$4**

**Asparagus • \$5**

**Coleslaw • \$3**

**Potato Romanoff • \$5**

**Side Salad •\$4**

**Cup of Dill Clam Chowder •\$5**

**Cup of Lobster Bisque •\$7**

## soups

**Dill Clam Chowder • \$5/\$7    Lobster Bisque • \$7/\$9**  
**+Sourdough Bowl • \$4**

## 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•

## The Happiest Hour

**\$2 Oysters** 

\$5 draft beers & tap wines

\$2.50 High Life bottles

\$2.50 Busch Light pounders

**4P-6P**

•EVERY DAY•

## dessert

**Goopy Butter Cake •\$6•**

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

## pops

**•\$2.25•**

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

## draft rootbeer

**•\$3 frosty mug•**

**•\$2 refill•**

## volcano lemonade

**•\$3•**

**•\$2 refill•**

regular, raspberry, strawberry

## Liquors

### 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

### Vodka

Tito's  
Proof 2 Docks  
Ketel One

### Gin

Hendrick's  
Hendrick's Summer Solstice  
Proof Minions

### Bourbon

Maker's Mark  
Elijah Craig  
Buffalo Trace

### Whiskey

Proper 12  
Crown Royal  
Jack Daniels  
Jameson

### Scotch

The Balvenie 14  
Johnny Walker Black

### Brandy

E&J  
Martell

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