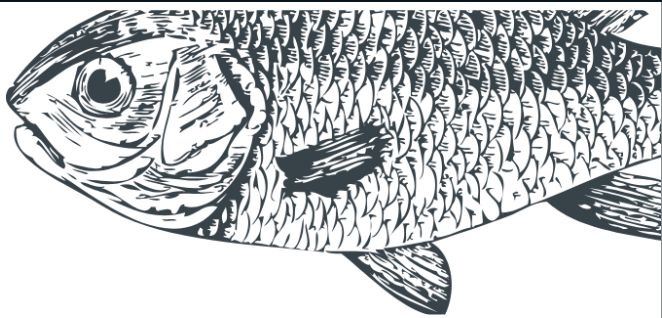


Beer & Fish Co.



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

Coconut Shrimp • \$11
served with orange duck sauce

Crab Cakes • \$14
served with rémoulade

Walleye Fingers • \$18
served with spiral chips & tartar

Bang Bang Shrimp • \$15
served with bang bang sauce

Ceviche • \$14
Shrimp & Scallops

Tuna Tartare Guacamole • \$15
served with tortilla chips

Cocktail Shrimp • \$15
served with cocktail & lemon

Drunken Mussels• \$14
Mussels in white wine garlic broth

Wild Rice Mushrooms • \$11
served with mornay sauce

Seared Ahi Tuna • \$14
served with wonton chips

Seafood Tower • \$125
12 Oysters, 12 Shrimp, 3 Lobster tails, & King Crab

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

from the grill

served with choice of side

Ribeye

14 oz USDA PRIME STEAK
•Chargrilled •Blackened

•\$35•

+Lobster •\$25•

+King Crab •\$35•

Cod

served with buerre blanc

•\$16•

Walleye

served with buerre blanc

•\$23•

Halibut

served with buerre blanc

•\$24•

Scallops

served with buerre blanc

•\$35•

Shrimp

served with buerre blanc

•\$17•

Twin Tails

served with drawn butter

•\$45•

King Crab

served with drawn butter

•\$72•

fish + chips + more

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

Cod

1 piece 2 piece 3 piece

\$12 \$14 \$16

Halibut

1 piece 2 piece 3 piece

\$14 \$19 \$24

Shrimp

3 piece 5 piece 8 piece

\$14 \$16 \$18

Chicken

2 piece 3 piece 5 piece

\$11 \$13 \$15

Walleye Fingers

5 piece

\$20

Walleye

1 piece

\$20

1 piece Cod,
3 pieces Shrimp
•\$17•

#1

1 piece Halibut,
3 pieces Shrimp
•\$20•

#2

1 piece Cod,
1 pieces Halibut
•\$19•

#3

2 pieces Chicken,
3 pieces Shrimp
•\$15•

#4

1 piece Cod,
3 pieces Walleye
•\$18•

#5

1 piece Halibut,
3 pieces Walleye
•\$21•

#6

dips

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

pastas

Lobster Mac • \$20

corn, tallegio cheese, fontina cheese

Fire Shrimp Linguini • \$19

jalapeño, mushrooms, mornay sauce, pico de gallo

Shrimp Scampi • \$19

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

salads

Grilled Club Salad • \$16

bacon, avocado, egg, onion, cucumber, cherry tomato,
pepperoncini, black olive, colby jack

Tiger Citrus • \$17

tiger shrimp, oranges, green onion, pickled red onion, pickled beet,
cherry tomato, cucumber, pepperoncini, feta, black olive

Shrimp Louis • \$17

tomato, avocado, green onion, hardboiled egg, asparagus

Crab Louis • \$19

tomato, avocado, green onion, hardboiled egg, asparagus

Chicken Caesar • \$14

red onion, shaved parmesan

Side House or Caesar • \$4

dressings

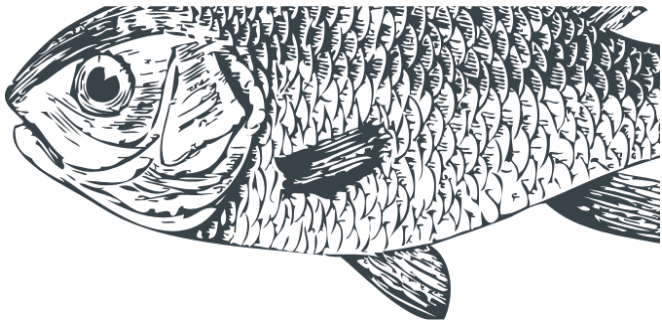
Louis • Bleu Cheese • Ranch • Spicy Ranch
French • Caesar • Lemon Vinagrette

230 ROBERTS ALLEY
MON 4PM-10PM

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

701.532.1342
FRI-SAT 11AM-12PM

Beer & Fish Co.



sandwiches

served with choice of side

Bacon Cheese Burger • \$14 ground chuck & shortrib
lettuce, onion, tomato, pickle, burger sauce & american cheese

Chicken Bacon Jack • \$15
lettuce, onion, tomato, pickle, mayo & colby jack cheese

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

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

Crab Cake BLT • \$15
milk bread, crab cake, bacon, lettuce, tomato, avocado, remolaude

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
- Au Gratin • \$5
- Side Salad •\$4
- Cup of Dill Clam Chowder •\$5/\$7
- Cup of Lobster Bisque •\$7/\$9

dessert

- Goopy Butter Cake •\$6•**
Stacked with pineapple, fresh strawberries,
macadamia nut, ice cream & whipped cream
- Chocolate Fudge Cake •\$6•**
served with new york vanilla ice cream

The “Happyest” Hour

\$2 Oysters

\$5 draft beers & tap wines

\$2.50 High Life bottles

\$2.50 Busch Light pounders

4P-6P

•every day•

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•

pops

- \$2.25•
Coke • Diet Coke • Dr. Pepper • Mello Yello
Orange Fanta • Sprite • Fuze Unsweetened Tea

draft rootbeer



- \$3 Frosty Schooner•
•\$2 refill•

volcano lemonade

- \$3 Frosty Schooner•
•\$2 refill•
regular, raspberry, strawberry

Liquors

Rum		Bourbon	
Cruzan Black Strap	\$4/\$5	Maker's Mark	\$6/\$7/5
Don Q Coconut	\$4/\$5	Elijah Craig	\$6/\$7/5
Bacardi	\$5/\$6	Redemption	\$6/\$7.5
Bacardi Limon	\$5/\$6	Redemption Wheated	\$7/\$9
Captain Morgan	\$5/\$6	Buffalo Trace	\$7/\$9
Sailor Jerry's	\$5/\$6	Rye	
Plantation 3 Star	\$5.5/\$6.5	Bulleit Rye	\$6.5/\$8
Plantation Dark	\$6/\$7.5	Redemption Rye	\$7/\$9
Plantation Pineapple	\$6.5/\$7.5	Emerald Giant	\$12/\$15
Sammy's Kola	\$6.5/\$8	Scotch	
Sammy's Macademia	\$6.5/\$8	JW Black	\$5.5/\$8.25
Plantation OFTD	\$7/\$9	Balvenie 14 Year	\$13.5/\$16.5
Plantation Xaymaca	\$7/\$9	Tequila	
Novo Fogo Cachaca	\$7/\$9	Lunazul	\$5.5/\$6.5
Don Q Gran Anejo	\$11/\$14	Espolon Anejo	\$7.5/\$9
		Casamigos Blanco	\$9/\$11
		Casamigos Repo	\$9.5/\$11.5
		Patron Silver	\$10/\$12
		Casamigos Anejo	\$10/\$12.5
		Herradura Silver	\$11/\$14
		Herradura Repo	\$12/\$15
		Casamigos Mezcal	\$12/\$15
		Whiskey	
		Jack Daniels	\$6/\$7.5
		Jameson	\$6/\$7/5
		Beach Cinnamon	\$6/\$7/5
		Crown Royal	\$7/\$8.5
		Vodka	
		Tito's	\$5/\$6
		Deep Eddy	\$5/\$6
		Ketel One	\$6/\$7
		Proof 2 Docks	\$6/\$7.5
		Ketel One Botanicals	\$6.5/\$7.5
		Ocean	\$6.5/\$8
		Grey Goose	\$8/\$10.5
		Gin	
		Tanqueray	\$6.5/\$8
		Hendricks	\$8/\$10
		J. Rieger	\$8/\$10
		Gustaf Navy	\$8/\$10
		Proof Minions	\$8/\$10
		Hendricks Seasonals	\$9/\$11
		Brandy and Cognac	
		E&J	\$4/\$5
		Martell	\$8/\$10

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