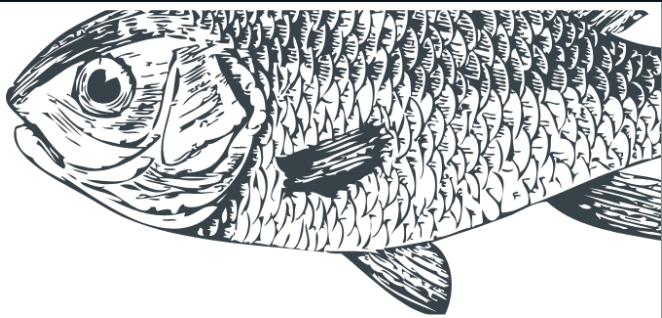


Beer & Fish Co.



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

Mahi Mahi \$15 • Shrimp \$15 • Chicken \$12

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

from the grill

served with choice of side

Ribeye

12 oz USDA PRIME STEAK

•Chargrilled •Blackened

•\$35•

Add Shrimp

•\$11•

Add Lobster

•\$25•

Add King Crab

•\$35•

Cod

served with beurre blanc

•\$17•

Walleye

served with beurre blanc

•\$23•

Halibut

served with beurre blanc

•\$32•

Scallops

served with beurre blanc

•\$30•

Mahi Mahi

served with beurre blanc

•\$24•

Shrimp

served with beurre blanc

•\$17•

Twin Tails

served with drawn butter

•\$45•

King Crab

served with drawn butter & mustard sauce

•\$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

Mahi Mahi

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

#2

1 piece Mahi,
3 pieces Shrimp
•\$20•

1 piece Cod,
1 pieces Mahi
•\$19•

#3

#4

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

1 piece Cod,
3 pieces Walleye
•\$18•

#5

#6

1 piece Mahi,
3 pieces Walleye
•\$21•

dips

Tartar • Bang Bang • 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, soft hardboiled 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, soft hardboiled egg, asparagus
Crab Louis • \$19
tomato, avocado, green onion, soft hardboiled egg, asparagus
Chicken Caesar • \$14
red onion, shaved parmesan
Side House or Caesar • \$4
Louis • Bleu Cheese • Ranch • Spicy Ranch
French • Caesar • Lemon Vinagrette

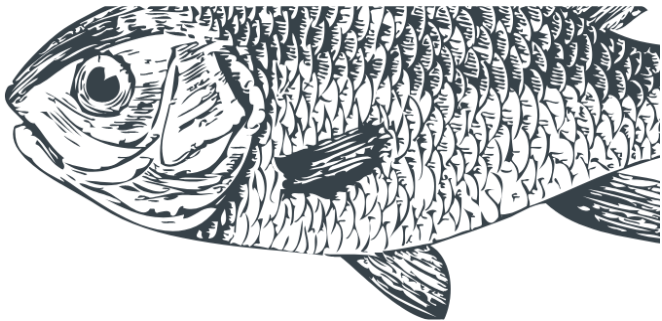
dressings

230 ROBERTS ALLEY
MON 4PM-10PM

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

701.532.1342
FRI-SAT 11AM-12AM

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• Mahi Mahi •\$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

\$5 Slush Drinks

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

<i>Cruzan Black Strap</i>	\$4/\$5
<i>Don Q Coconut</i>	\$4/\$5
<i>Bacardi</i>	\$5/\$6
<i>Bacardi Limon</i>	\$5/\$6
<i>Captain Morgan</i>	\$5/\$6
<i>Sailor Jerry's</i>	\$5/\$6
<i>Plantation 3 Star</i>	\$5.5/\$6.5
<i>Plantation Dark</i>	\$6/\$7.5
<i>Plantation Pineapple</i>	\$6.5/\$7.5
<i>Sammy's Kola</i>	\$6.5/\$8
<i>Sammy's Macademia</i>	\$6.5/\$8
<i>Plantation OFTD</i>	\$7/\$9
<i>Plantation Xaymaca</i>	\$7/\$9
<i>Novo Fogo Cachaca</i>	\$7/\$9
<i>Don Q Gran Anejo</i>	\$11/\$14

Bourbon

<i>Maker's Mark</i>	\$6/\$7.5
<i>Elijah Craig</i>	\$6/\$7.5
<i>Redemption</i>	\$6/\$7.5
<i>Redemption Wheated</i>	\$7/\$9
<i>Buffalo Trace</i>	\$7/\$9

Rye

<i>Bulleit Rye</i>	\$6.5/\$8
<i>Redemption Rye</i>	\$7/\$9
<i>Emerald Giant</i>	\$12/\$15

Scotch

<i>JW Black</i>	\$5.5/\$8.25
<i>Balvenie 14 Year</i>	\$13.5/\$16.5

Tequila

<i>Lunazul</i>	\$5.5/\$6.5
<i>Espolon Anejo</i>	\$7.5/\$9
<i>Casamigos Blanco</i>	\$9/\$11
<i>Casamigos Repo</i>	\$9.5/\$11.5
<i>Patron Silver</i>	\$10/\$12
<i>Casamigos Anejo</i>	\$10/\$12.5
<i>Herradura Silver</i>	\$11/\$14
<i>Herradura Repo</i>	\$12/\$15
<i>Casamigos Mezcal</i>	\$12/\$15

Whiskey

<i>Jack Daniels</i>	\$6/\$7.5
<i>Jameson</i>	\$6/\$7.5
<i>Beach Cinnamon</i>	\$6/\$7.5
<i>Crown Royal</i>	\$7/\$8.5

Vodka

<i>Tito's</i>	\$5/\$6
<i>Deep Eddy</i>	\$5/\$6
<i>Ketel One</i>	\$6/\$7
<i>Proof 2 Docks</i>	\$6/\$7.5
<i>Ketel One Botanicals</i>	\$6.5/\$7.5
<i>Ocean</i>	\$6.5/\$8
<i>Grey Goose</i>	\$8/\$10.5

Gin

<i>Tanqueray</i>	\$6.5/\$8
<i>Hendricks</i>	\$8/\$10
<i>J. Rieger</i>	\$8/\$10
<i>Gustaf Navy</i>	\$8/\$10
<i>Proof Minions</i>	\$8/\$10
<i>Hendricks Seasonals</i>	\$9/\$11

Brandy and Cognac

<i>E&J</i>	\$4/\$5
<i>Martell</i>	\$8/\$10

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