

Uncle's Fish Market & Grill

Local, fresh off the boat fish and best-in-class seafood

Fish of the Month – Ono



Ono is the Hawaiian word for “delicious.” It is also the name of a fish that is caught by lures from troll boats beginning in the spring and throughout summer. A mild and lean fish, it is versatile and can be prepared many ways.

At Uncle's, we are featuring ono caught from our own boat, the V Sisters, as well as from other local fishermen. We are using it two ways: in our sashimi bowl, and as a entree that Uncle's developed especially for the flavor of the fish.

Current Specials

WINE SPECIALS

CONSENTINO “The Dark” Big, bold and richly satisfying. Special price. \$10/38

BANSHEE PINOT NOIR, SONOMA COUNTY 2021 \$13/50
Refined palate with a long finish. A well balanced, cool California style. 93 points *Wine Enthusiast*.

WILLAMETTE VALLEY VINEYARDS PINOT GRIS \$16/62
Bursting with juicy flavors of pear, pineapple and honeysuckle. Clean, crisp and lingering finish.
A go-to white for seafood, especially the Uncle's Seafood Grill.

ENTREE SPECIALS

POKE SALAD with AVOCADO \$27
Sushi rice, field greens and romaine, tomatoes, red onions, cucumber, carrots, red wine dressing.

SHERRY WINE ONO \$44
Fresh ono served with our original Pier 38 mushroom sauce recipe.
With rice and grilled vegetables.

*Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness.
Parties of eight or more will be automatically charged an 18% gratuity.



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Uncle's Award-Winning Menu

FRESH FISH ENTREES

Fresh local fish and best in class imported seafood.

GARLIC AHI Fresh ahi steak sautéed medium-rare. Original Uncle's sauce topped with hot chilies, capers and green onions. Served with grilled vegetables, and choice of white or brown rice. 38

SEAFOOD GRILL Fresh fish, shrimp and sea scallops. Sautéed mushrooms w/ a butter-dill sauce. Served with grilled vegetables, and choice of white or brown rice. 38

MISO BUTTERFISH House miso glaze. w/ kaiware sprouts, cucumber slices, carrot curls, and Japanese pickle (gari). Your choice of white or brown rice. 44

CHILEAN SEA BASS – STEAMED CHINESE STYLE MARKET PRICE
Ginger, cilantro, green onions, lap cheong (pork sausage) with oyster & mushroom sauces. Hot peanut oil finish. w/ rice and bok choy.

FRESH FISH OF THE DAY MARKET PRICE
White fish fillets, parmesan crusted and topped w/ a creamy crab sauce, red bell peppers, carrot curls and kaiware sprouts.
Or... served with our classic butter-caper sauce and green onions. With rice and grilled vegetables.

SEARED SESAME CRUSTED AHI w/ wasabi cream sauce, and sweet soy reduction. Green onion garnish. 36
Served with choice of rice, and coleslaw.

FRESH ATLANTIC SALMON Choice of butter caper sauce, miso glaze, grilled, or blackened. 28
Served with grilled vegetables, and choice of white or brown rice.

FRESH AHI BELLY Fresh tuna belly, a favorite of local fisherman. With a citrus-soy glaze & kaiware sprouts. 22
Served with grilled vegetables, and choice of white or brown rice.

FISH & CHIPS

Panko breaded, served with fries and cole slaw, lemon wedge, and house tartar sauce. Shrimp recipes come with cocktail sauce.

FRESH FISH & CHIPS OF THE DAY 3 pieces of fresh, local off the boat fish. 28

JUMBO SHRIMP & CHIPS 3 pieces of butterflied giant gulf shrimp. 31

BIG UNCLE'S COMBO 2 pieces of fresh fish, 2 pieces of jumbo shrimp, & calamari steak. 33

DEEP FRIED CALAMARI "pupu" STEAK w/ cabbage, cocktail sauce and lemon wedge. 18
Does not come with fries or cole slaw.

SASHIMI & POKE

Only #1 quality Big Eye tuna served

POKE: Uncle's original recipe, topped with green onion. Served over cabbage. 28

POKE TOWER Ahi poke, guacamole, ahi tartare and masago layered over sushi rice. House tortilla chips. 34

#1 AHI SASHIMI Our best Big Eye ahi sashimi with daikon curls, chiso leaf, wasabi & ginger. 32

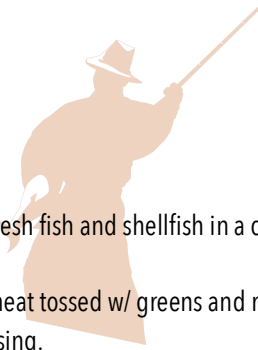
SASHIMI BOWL Ahi, salmon & naraigi, w/ ahi tartare, seaweed salad, fried calamari, sushi rice. 35

SORRY, NO SUBSTITUTIONS

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SOUP & SALADS

SEAFOOD CHOWDER	Made daily w/ fresh fish and shellfish in a cream-based sauce.	14
CRAB AVOCADO SALAD	Snow crab meat tossed w/ greens and romaine, tomatoes, cucumber, carrots, red onion & kaiware sprouts. 1000 island dressing.	32
BEET SALAD	Greens, beets, oranges, goat cheese, red onions, carrots, candied walnuts. Red wine vinaigrette.	25
SIDE SALAD	w/ carrot curls and cherry tomatoes. 1000 island, red wine vinaigrette, or Italian dressings.	12

PASTA & SHELLFISH

STEAMED MANILLA CLAMS	1 lb. of clams in garlic, butter, white wine broth, green onions. w/ garlic bread.	29
CLAMS PASTA	Butter garlic sauce, pasta noodles. Tomatoes & arugula, green onions. Garlic Bread.	34
SHRIMP SCAMPI	6 large shrimp, scampi sauce, linguini. With capers, arugula, green onion. Garlic Bread.	30
SEAFOOD PASTA	Fresh fish, shrimp, scallops, calamari, clams and mushrooms over linguini. Your choice of alfredo or marinara sauce. Garlic Bread.	40

BAJA FISH TACOS

Marinated fish, your choice of grilled, blackened, or sautéed. Cabbage, cilantro and avocado. Soft corn or flour tortilla. 22
With house-made corn tortilla chips. "Maui" salsa and chipotle aioli.

SANDWICHES

With French fries or cole slaw, lettuce, tomato & onion. On fresh made brioche.

TUNA SALAD SANDWICH	Made daily using only fresh Big Eye tuna. With cucumber slices.	22
CRAB BACON AVOCADO SANDWICH	Snow crab meat mixed with mayo and seasoning.	32
MAHI FILLET SANDWICH	Deep fried, garnished with cole slaw & tartar sauce.	24

RANCHERS

½ lb. PRIME BEEF BURGER	Included options: cheese, bacon, mushroom. On brioche. With lettuce, tomato and onion. French fries or coleslaw.	28
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SWEETS

HOME MADE BREAD PUDDING	With macadamia nuts. Served warm with crème anglaise, mango and strawberry fruit purees.	13
GELATO: Tahitian vanilla, chocolate, haupia. SORBET: Mango		10

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UNCLE'S DRINK MENU

SIGNATURE DRINKS

LYCHEE-TINI	13
VODKA AND HOUSE LYCHEE SYRUP. CHILLED AND SERVED UP. PURE AND SIMPLE PERFECTION.	
LI HING MUI MARGARITA	12
100% AGAVE TEQUILA, ORANGE CURACAO, FRESH LIME JUICE, SOUR, MANGO PUREE, LI HING MUI POWDER.	
AUNTIE'S MAI TAI	12
BACARDI RUM, PINEAPPLE, LEMON AND LIME JUICES, ORGEAT, ORANGE CURACAO, DARK RUM FLOAT.	
UNCLE'S MAI TAI	11
KOLOA KAUAI SPICED AND DARK RUM, ORANGE CURACAO, FRESH LIME JUICE, ORGEAT, LILIKOI JUICE.	
PINEAPPLE PUNCH	12
BACARDI PINEAPPLE, ST- GERMAIN, CRÈME DE BANANA, SOUR, PINEAPPLE JUICE.	
HAPA RUSSIAN	12
STOLI VANIL VODKA, KAHLUA, CREME DE CACAO DARK, CREAM.	
V-SISTERS	14
KETTLE ONE CUCUMBER& MINT, FRESH LIME JUICE, HOUSE HIBISCUS SYRUP, FRESH CUCUMBER, TONIC.	
THE LO'IHI	16
RYE WHISKEY, AMARO, APEROL & ORANGE BITTERS, W/ A SPRITZ OF ARDBEG SCOTCH.	
PANIOLO SMASH	16
PANIOLO BLENDED WHISKEY (MAUI), GINGER LIQUEUR, FRESH LEMON JUICE, SIMPLE SYRUP, MINT.	
KEY LIME MARTINI W/ WHIPPED CREAM	16
MALIBU RUM, SMIRNOFF VANILLA VODKA, PINEAPPLE JUICE, FRESH LIME JUICE, SUGAR & GRAHAM CRACKER RIM.	

WHITE & SPARKLING WINE BY THE GLASS

Kris Pinot Grigio, Venetie, Italy	11/42
<i>Acacia flowers, lime. Orange blossom and honey finish.</i>	
Lugny Chardonnay, Burgundy	12/46
<i>Notes of citrus with a hint of minerality. Elegant finish.</i>	
Wairau Sauvignon Blanc	11/42
<i>Flavors of green apple, pineapple and peach; tangy, crisp and juicy.</i>	
Stag's Leap Chardonnay, Napa	17/66
<i>Medium bodied, vibrant fruit with a hint of oak.</i>	
Bouvet Ladubay Brut Sparkling, Loire, France	13/50
<i>Rich apple & citrus with a touch of toast. Fine bubbles.</i>	
Pfeffingen Dry Riesling, Pfalz, Germany	15/58
<i>Notes of apricot, peach and a touch of yellow apple. Unexpected elegance.</i>	

RED & ROSE WINE BY THE GLASS

Banshee Pinot Noir, Sonoma	13/50
<i>Their flagship wine, cherries and cola. Beautiful finish. Special price.</i>	
Ghost Pines Merlot, Sonoma	13/50
<i>Layered dark berry flavors. Full bodied. Velvet texture.</i>	
True Myth Cabernet, Paso Robles, CA	13/50
<i>Notes of blackberry & pepper. Rich and smooth.</i>	
Champs de Provence Rosé	10/38
<i>Classic dry rose with notes of strawberry, citrus and orange. Medium bodied.</i>	

CAPTAIN'S LIST – WHITE & SPARKLING

Sonoma Cutrer Chardonnay	44
Willamette Pinot Gris, Oregon	60
J Vineyards, Brut Rose Sparkling, CA	90
Taittinger Brut, Champagne	125

CAPTAIN'S LIST – RED

Straight Shooter Pinot Noir, Oregon	50
Emeritus Pinot Noir, Hallberg Ranch	85
Turnbull Cabernet, Napa	110
Jordan Cabernet, Alexander Valley	110

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