WELCOME TO THE FISH SHOP

1775 GARNET AVE, SAN DIEGO, CA 92109 | (858) 483-4746 | THEFISHSHOPS.COM
HOURS OF OPERATION: OPEN DAILY AT 11AM

HOW TO ORDER

1 PICK A FISH

- AHI (seared rare)
- ALBACORE (seared rare)
- DIVER SCALLOPS
- JUMBO SHRIMP
- SLIPPER LOBSTER (taco only)
- MAHI MAHI
- RED SNAPPER
- SALMON
- SEA BASS
- SWORDFISH
- YELLOWTAIL

SEASONAL CATCH AVAILABLE

ASK ABOUT OUR DAILY SPECIALS!

2 PICK A MARINADE

grilled fish only

FISH SHOP SEASONING
A Cajun dry rub with brown sugar that is a little sweet with a mild spice

BLACKENED SEASONING
A dry rub combination of herbs & spices that creates a spicy and smoky finish

CHIPOTLE GLAZE
A sweet and smoky glaze with a medium spice

TERIYAKI GLAZE
A sweet and tangy glaze

LEMON BUTTER
Butter with a hint of lemon

GARLIC BUTTER
Butter with a hint of roasted garlic

SALT & PEPPER

PLAIN

3 PICK A STYLE

grilled or fried

TACO //
Shredded cabbage, pico de gallo, mixed cheeses and house cilantro white sauce on your choice of flour or corn tortilla

ADD AVOCADO 1.25

ALL TACOS COME A LA CARTE
Want to make it a meal? CHECK OUT OUR SIDES!

SALAD //
Mixed greens, cherry tomatoes, cucumbers, pickled red onions, and capers

ADD AVOCADO 1.25

YOUR CHOICE OF HOUSE DRESSING:
ranch, blue cheese, thousand island, herb vinaigrette, citrus vinaigrette, oil & vinegar

SANDWICH //
Toasted white, wheat, or sourdough, house tartar sauce, pickled red onions and lettuce, served with fries

ADD AVOCADO 1.25

SUB: // onion rings, seasonal veggies, macaroni salad, green salad, coleslaw or mixed grain rice 4.00 // seaweed salad 5.50

PLATE //
Your choice of fish served with two sides

ADD AVOCADO 1.25

YOUR CHOICE OF TWO SIDES:
seasonal veggies, mixed grain rice, jasmine rice, fries, mixed green salad, seaweed salad, coleslaw, macaroni salad, onion rings

	TACO	SANDWICH	SALAD	PLATE
AHI (seared rare)	6.50	17.00	19.00	26.50
ALBACORE (seared rare)	6.00	12.00	14.00	20.00
DIVER SCALLOPS	8.00	22.00	25.00	34.00
JUMBO SHRIMP	6.50	17.50	19.00	29.00
SLIPPER LOBSTER	7.00	—	—	—
MAHI MAHI	5.50	13.25	16.00	22.50
RED SNAPPER	5.50	11.00	13.00	18.25
SALMON	5.50	13.00	14.50	21.50
SEA BASS	6.00	14.50	16.00	24.25
SWORDFISH	6.25	15.75	17.25	24.75
YELLOWTAIL	5.50	12.00	14.50	18.25

Fresh fish is seasonal and subject to price changes due to availability

KIDS MENU AVAILABLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WELCOME TO THE FISH SHOP

1775 GARNET AVE, SAN DIEGO, CA 92109 | (858) 483-4746 | THEFISHSHOPS.COM
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MORE FISH DISHES

FISH SHOP LUMPIA
(2) 9.00 | (4) 14.50 | (6) 17.50
Seafood egg rolls served with jasmine rice and sweet chili dipping sauce

CRAB CAKE 14.00
Served with a caramelized onion & horseradish remoulade
MAKE IT A SANDWICH 17.75
MAKE IT A SALAD 19.75

FISH N' CHIPS 16.00
Grilled or Fried Alaskan Cod served with fries and cocktail & tartar sauce

SHRIMP N' CHIPS 17.00
Grilled or Fried Shrimp served with fries and cocktail & tartar sauce

SMOKED SALMON SANDWICH 16.75
In-house Smoked Salmon, capers, pickled red onions, lettuce, tomato, tartar sauce, your choice of toasted white, wheat, or sourdough, served with fries
MAKE IT A SALAD 17.50

SHRIMP COCKTAIL 12.00
Poached Shrimp served with cocktail sauce

SASHIMI OF THE DAY 12.50
Your choice of Raw Ahi or Albacore

FRIED CALAMARI 13.00
Tossed with spicy cherry peppers, served with cocktail & tartar sauce

OYSTERS
½ Dozen 17.00
Fish Shop Dozen (14) 32.00
Served Raw in the half shell

FISH SHOP OYSTER SHOOTER 5.25
Raw Oyster served spicy or non-spicy, topped with cocktail sauce & horseradish, served with a beer chaser and garnished with a Poached Shrimp

FISH SHOP STEW
Small 7.50 | Large 14.00
Assorted Fresh Fish simmered in a house-made tomato broth

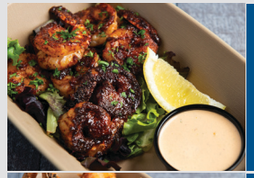
CLAM CHOWDER
Cup 6.50 | Bowl 9.75
Classic Clam Chowder
MAKE IT A BREAD BOWL 13.00

FISH SHOP CHOWDER
Cup 6.50 | Bowl 9.75
Classic Clam Chowder with Andouille Sausage
MAKE IT A BREAD BOWL 13.00

SHRIMP CEVICHE
Small 10.00 | Large 14.25
Raw Shrimp cured in lemon juice, served with warm chips

MAHI MAHI CEVICHE
Small 10.00 | Large 14.25
Raw Mahi Mahi cured in lemon juice, served with warm chips

FISH SHOP FAVORITES



FISH SHOP SHRIMP
Shrimp marinated in Fish Shop Seasoning, sautéed & served with chipotle aioli dipping sauce 12.00

COCONUT SHRIMP
Shrimp coated in our house-made shredded coconut batter, deep fried golden and crispy, served with jasmine rice & sweet chili dipping sauce 9.75

AHI POKE
Fresh Raw Ahi, marinated in soy sauce, ginger, crushed red pepper and sesame oil, served with crispy wonton chips 17.00

POKE BOWL
Fresh Raw Ahi marinated in soy sauce, ginger, crushed red pepper, and sesame oil, topped with Sriracha aioli & avocado lime drizzle, served over jasmine rice and seaweed salad with cucumbers & wontons 18.25

SPICY DORADO TACO
Mahi Mahi grilled & marinated with Fish Shop Seasoning, topped with slaw, Sriracha aioli & avocado lime drizzle, on your choice of flour or corn tortilla 6.00

TKO TACO
Mahi Mahi grilled & marinated with Fish Shop Seasoning, topped with shredded cabbage, mixed cheese, house cilantro white sauce and tropical salsa, on your choice of flour or corn tortilla 6.00

PINEAPPLE EXPRESS TACO
Mahi Mahi grilled & marinated with Fish Shop Seasoning, topped with pineapple habanero BBQ sauce, lettuce, pineapple relish and toasted shredded coconut, on your choice of flour or corn tortilla 6.00

ELOTE TACO
Mahi Mahi grilled & marinated with Fish Shop Seasoning, cilantro white sauce, light cabbage and an elote Pico (corn, red bell pepper, jalapeño, blackened seasoning, mayonnaise, cilantro), topped with cotija cheese 6.50

Every taco sold will provide a nutritious meal to help end childhood hunger in San Diego through All About The Kids®

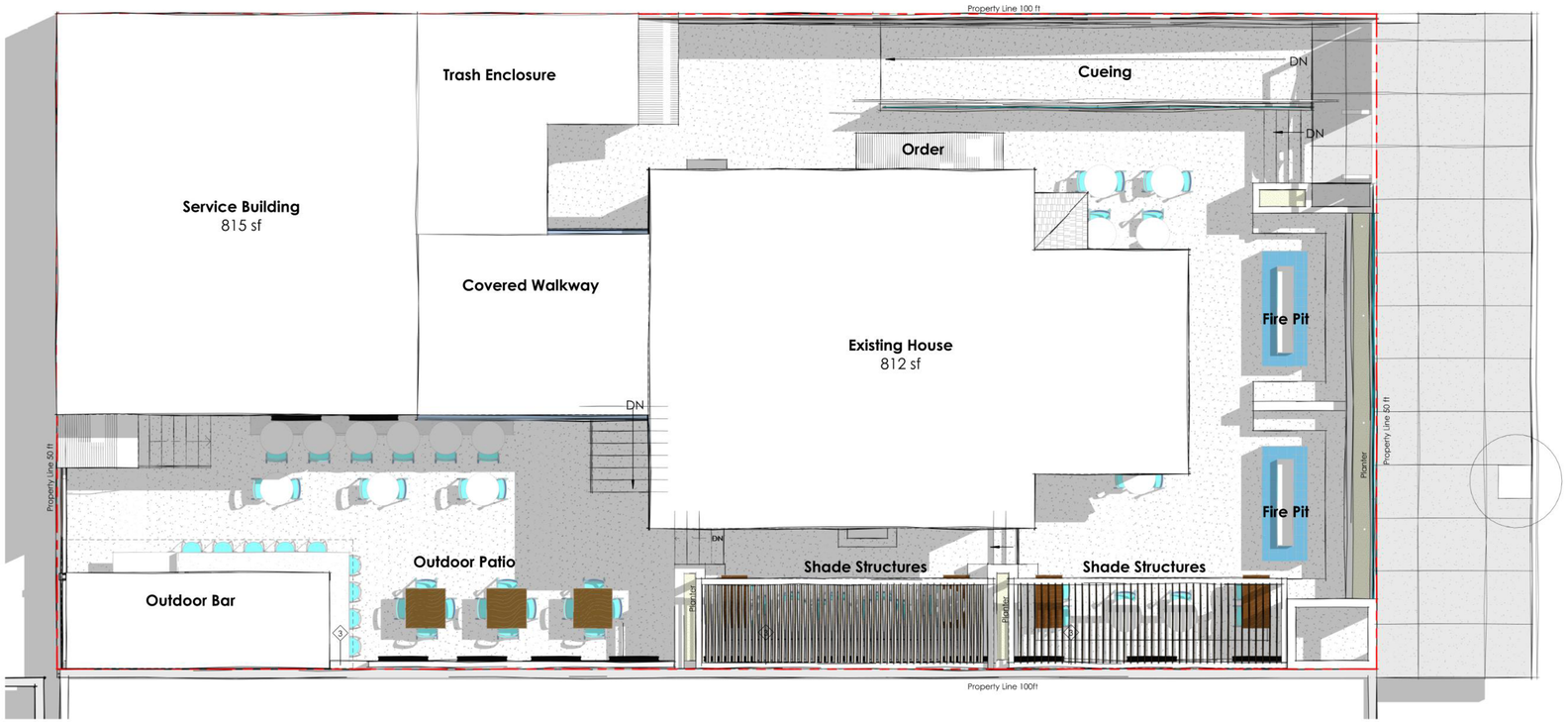
SIDES SMALL/LARGE

FRENCH FRIES	4.00/6.00	COLESLAW	4.50/6.50
ONION RINGS	4.50/8.00	MACARONI SALAD	4.50/6.50
MIXED-GRAIN RICE	4.75/7.50	SEAWEED SALAD	6.00/8.50
JASMINE RICE	4.50/5.50	GREEN SALAD	4.50/6.50
SEASONAL VEGETABLES	4.50/6.50		

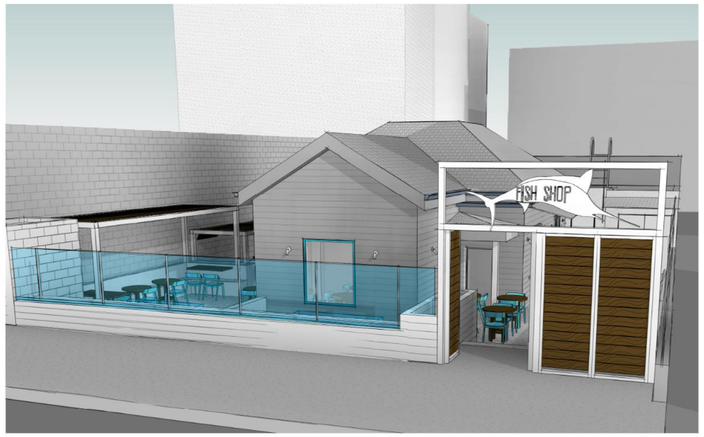
SERVING COLD LOCAL DRAFTS

KIDS MENU AVAILABLE

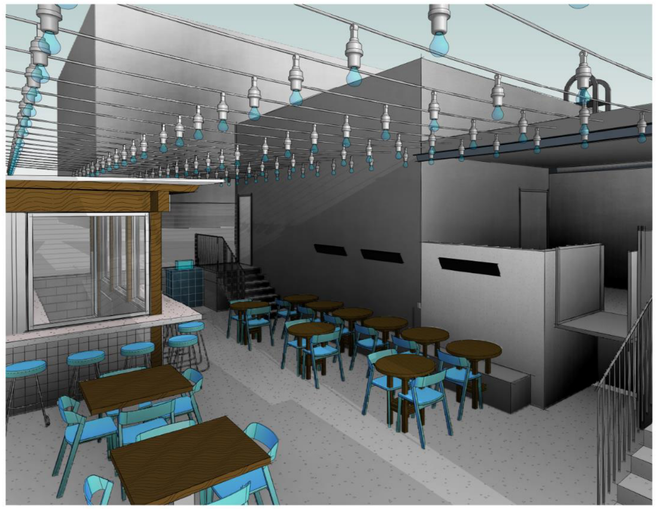
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



State Street



1 Site Plan - Proposed Design
3/16" = 1'-0"



The Fish Shop

The Fish Shop - Little Italy

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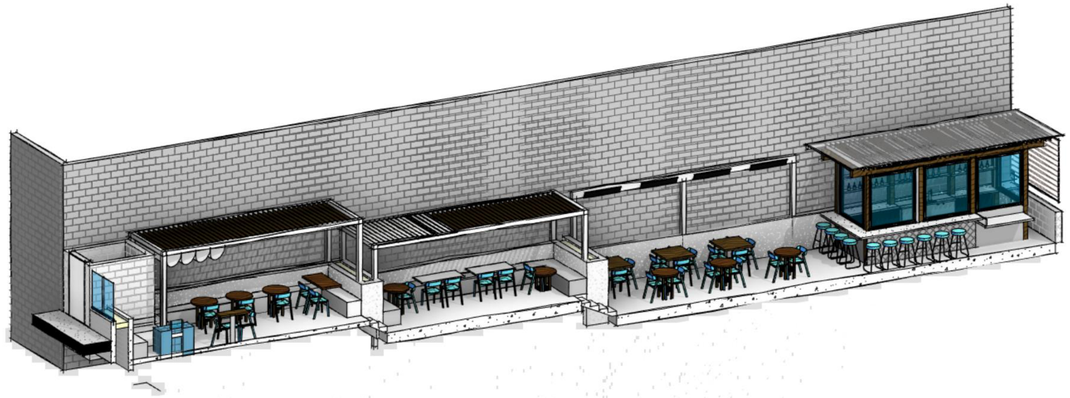
FS-LI Design

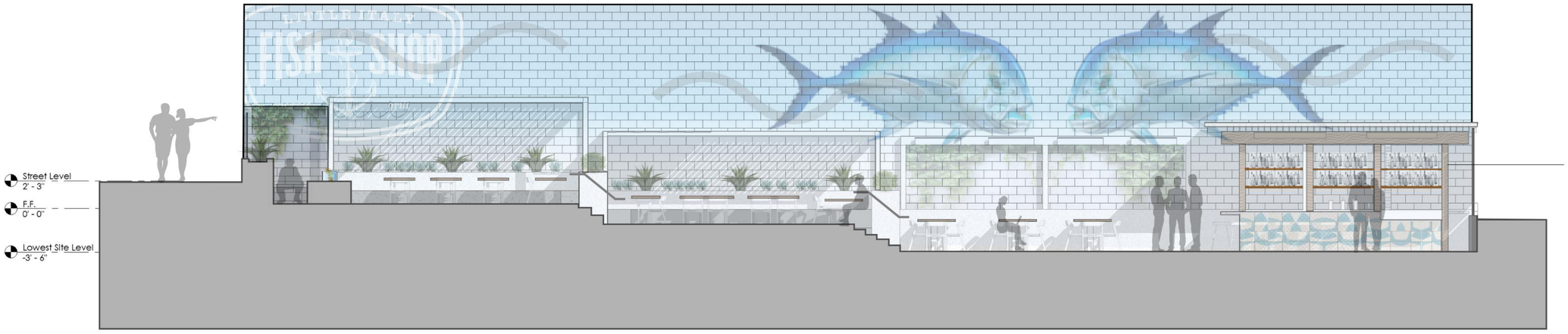
3/16" = 1'-0"

Project Number 21-02

Sheet Issue Date 02/04/2022

LI-1.0





Weathered Wood:
- Table tops
- Canopy infill
- Bar structure
- Exterior fences

Metal Standing Seam Roof:
- Bar roof

Board formed concrete:
- Front wall/planter
- Fire pits

Other planters/seat backs:
- White Cement Plaster or light Grey
- Seats - cast-in-place concrete

Woven fabric:
- Chair back
- Front of pick up area inside

Solid Surface Countertops:
- Interior pick up/order
- Outdoor drink area
- Bathroom sinks

Bathrooms:
- Stacked wall tiles
- Wood-look floor tile
- Grey partitions

Outdoor Bar:
Concrete Tile

Outdoor Bar:
Cast in place concrete counter top

Outdoor White Steel Structure:
- Shade Canopies
- Heater posts

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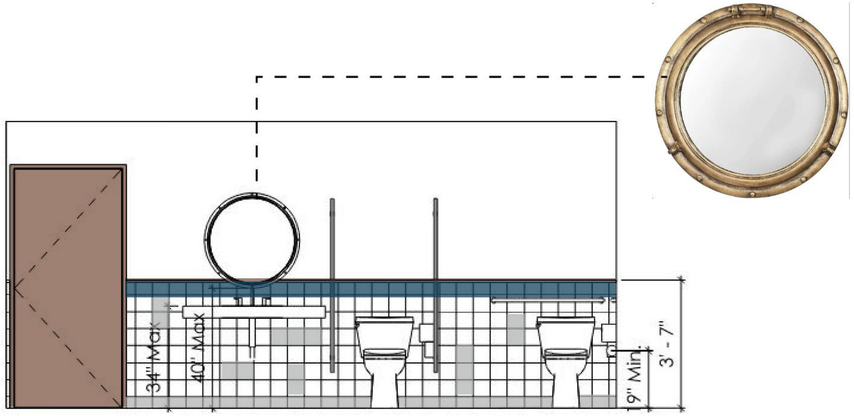
Materials + Outdoor Design Concept

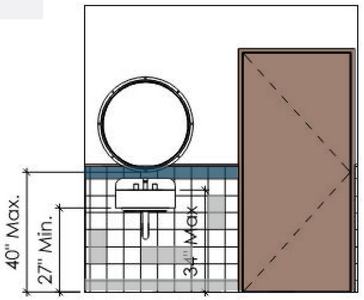
Scale= 1/4" = 1'-0"

The Fish Shop - Little Italy

2022-01-09



Wash Basin
Style Sink



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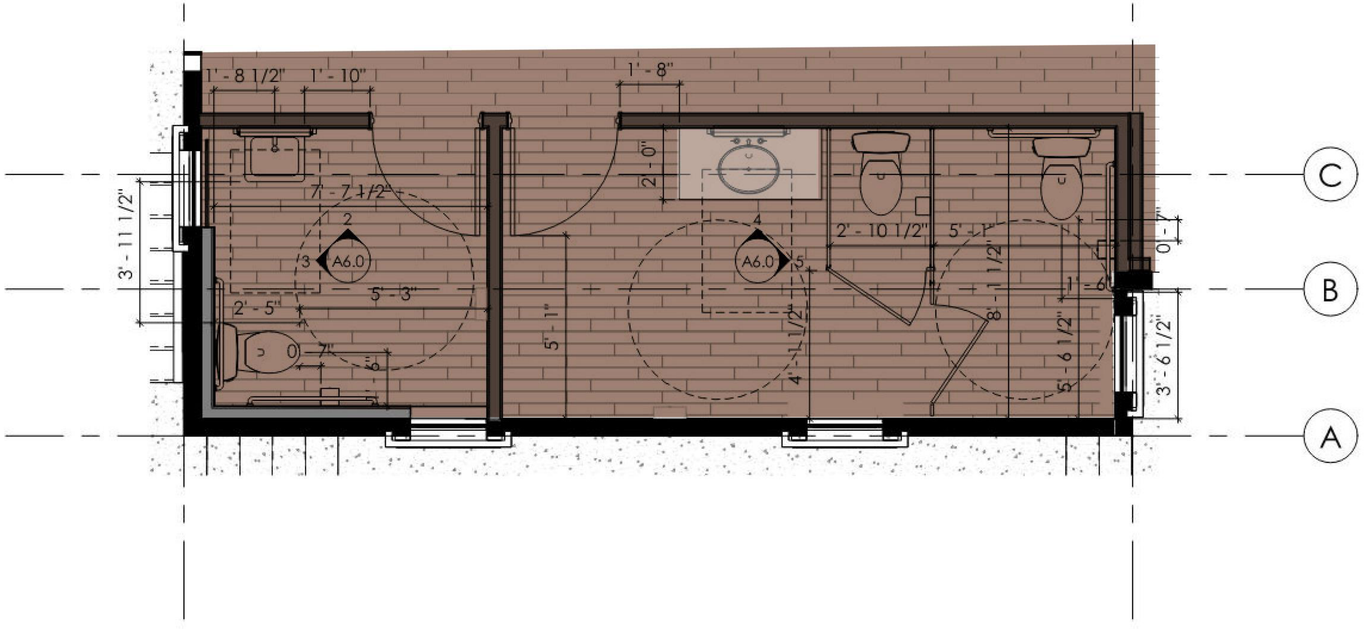

2

FLOOR TILE	daltile	12x48	Emerson Wood	Brazilian Walnut EP03
WALL TILE	daltile	4x4	ColorWheelClassic	Mix White, Galaxy, Desert Gray
COUNTERS	Corian	-	-	Cloud White
WAINSCOTT	Beadboard	Sheet	Paint	Color TBD with Chair Rail
TOILET PARTITIONS	Bobrick	MetroSeries	Floor Anchor	Mouse

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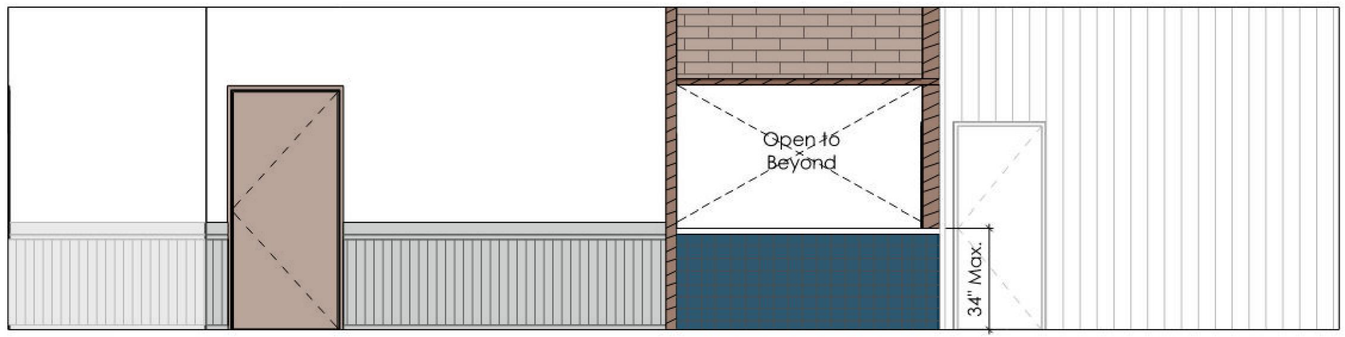
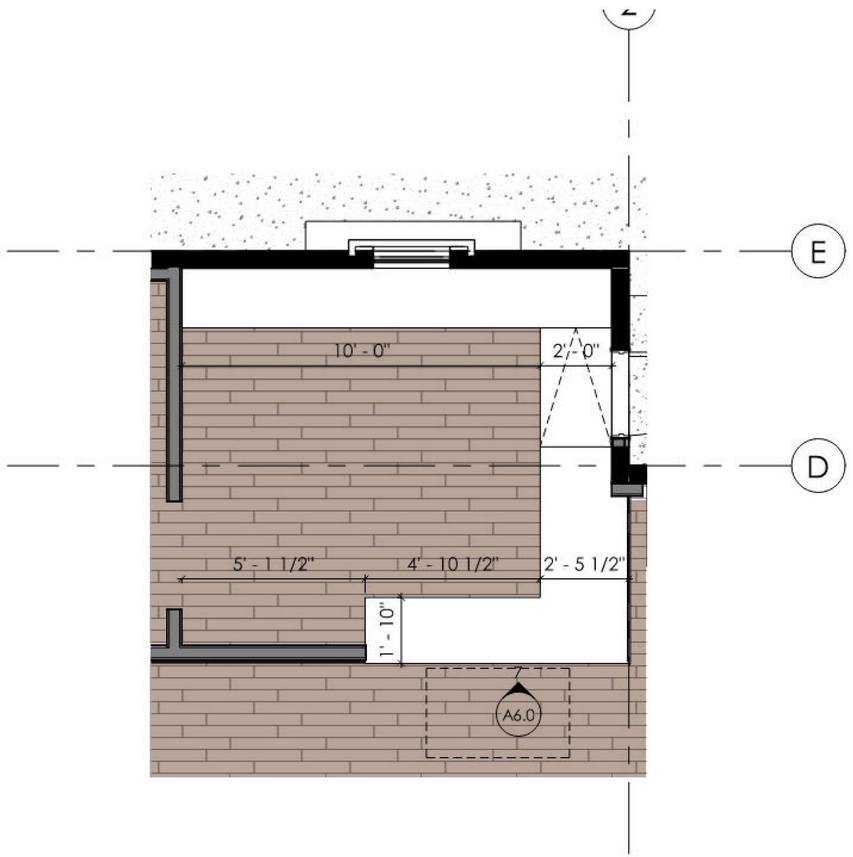
Restroom Material Concept

Scale= 1/4" = 1'-0"

The Fish Shop - Little Italy

2022-01-17





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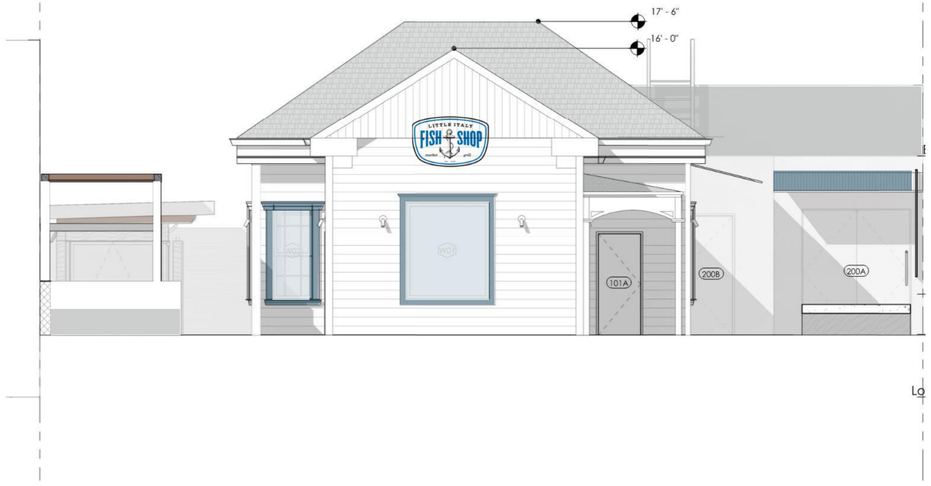
House Interior Concept

Scale= 1/4" = 1'-0"

The Fish Shop - Little Italy

2022-01-17



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Exterior Materials + Color Concept

Scale= 1/4" = 1'-0"

The Fish Shop - Little Italy

2022-01-17

Jeri Keiller
Neighborhood Advisory Committee
Little Italy Association of San Diego
2210 Columbia Street
San Diego, CA. 92101

Feb. 4, 2022

Re: The Fish Shop

Neighborhood Advisory Committee

As neighbors of the proposed The Fish Shop, we would like to welcome them to the neighborhood. Over the 35 years that we have lived and worked in downtown, it has been a pleasure to see Little Italy and East village grow into a dynamic place to live and work.

A critical lesson has been learned in the process: successful urban planning and livable neighborhoods not only include sun access, pedestrian scale at the street, noise attenuation, but also odor mitigation.

From repeated personal experience, the proper design of the filtration system of kitchen odors from any restaurant in a dense urban neighborhood is a critical concern that must be addressed before approvals are granted. The promise of "working with the neighbors after the restaurant is open" has been tried in the past and has proved to be extremely problematic for the neighbors and not cost effective for the restaurant owners.

The insertion of a new restaurant into the neighborhood, especially into a "Residential Emphasis Zone" must be contingent on the design including a scrubber filtration system. It must release the odors at a location that does not depend on a consistent wind current to send it past the adjacent neighbors' windows.

The regulations for granting an NUP state: *Further, the intent is that each use be developed so as to fully protect the public health, safety, and welfare of the community. To provide this protection, conditions may be applied to address potential adverse effects associated with the proposed use.*

Unless property treated, the air pollution caused by the grilling and frying of fish is unhealthy. Therefore, the establishment of serious pollution control devices must be specified and verified before a Neighborhood Use Permit permit is granted.

Thank you for considering this recommendation in your discussion.

Best Regards,

Rob Wellington Quigley and Kathleen Hallahan