



Dinner Menu

SAMPLE MENU



Lobster and Crab Lovers Sundays!

- 1 1/4lbs Whole Live Lobster 19.95
- 1 1/2lbs Red King Crab Legs 19.95

Starting at 4pm and available until the Tanks are empty!



Starters

- Gorgonzola Bread** with a bleu cheese butter 2.95
- Stella's Jalapeno Skillet Corn Bread** with honey and butter 5.95
- Jumbo Buffalo Shrimp** 12.95
- Sesame-crusted Ahi Tuna** with wasabi and ponzu sauce 11.95
- Chesapeake Bay Crab Cakes** 14.95
- Fried Tilapia Tacos** 10.95
- Hand-Stuffed Jalapeno Poppers** with sweet & spicy marmalade dipping sauce 6.95
- Bucket of Thick-Cut Onion Rings** 5.95
- Mrs. Brothelworth's Hot Crab & Spinach Dip** 10.95
- Coconut Shrimp Appetizer** with spicy pineapple coconut marmalade 9.95
- Cajun Beef Bites** served with Bernaise sauce 9.95
- Deep Fried Walleye Fingers** with tartar sauce 8.95
- Prince Edward Island Mussels** in a champagne cream sauce 12.95
- Crab Stuffed Portobello Mushrooms** 9.95
- Spicy Fried Calamari** with triple pepper lemon mayo 10.95
- Sushi Grade Tuna Dip** pico, avocado, fresh tomato, and diced tuna served with tortilla chips 12.95
- Delta Dog Tator Tots** served with a jalapeno marmalade 6.95
- Oyster Rockefeller** with spinach, toasted bread crumbs, cream, Pernod, Prosciutto, parmesan cheese and creole hollandaise 12.95

Soup and Salads

SOUPS

- New England Clam Chowder** with Bacon cup 3.95/ bowl 5.95

SIDE SALADS

- Goat Cheese Spinach Salad** fresh spinach, goat cheese, toasted pine nuts, red onions all tossed with balsamic vinaigrette 7.95
- Caesar** with garlic croutons 4.95
- Roasted beets** over mixed greens with pears, goat cheese, and spiced Alabama pecans with green goddess dressing 6.95
- Mixed Field Greens** - French, ranch, green goddess, Italian, and bleu cheese 4.95
- Iceberg Wedge-** with tomatos, red onions, kalamata olives, and bleu cheese crumbles with bleu cheese dressing. 6.95

LARGE ENTREE SALADS FOR SHARING

- Large Caesar** with garlic croutons 9.95
 - with Grilled Salmon 14.95
 - with Peel-n-Eat Shrimp 14.95
 - with Grilled Chicken 12.95
- Cobb Salad** peel-n-eat shrimp, avocado, tomatoes, red onion, hard-boiled egg, bleu cheese, and Prosciutto with bleu cheese dressing 14.95
- Grilled Tuna Nicoise** fresh ahi tuna, green beans, black olives, potatoes, hard boiled egg, asparagus and tomatoes 14.95

Stella's Fish Cafe & Prestige Oyster Bar
1400 West Lake Street Uptown Minneapolis
* 612.824.TUNA *
www.stellasfishcafe.com

An 18% Gratuity will be added on parties of 12 or more with separate checks



Fresh Fish

Top of the catch, line caught, dayboat fresh fish
Today's Catch 10 oz -Just Fire, Fish, Lemon and Olive Oil

- Ahi Tuna** 24.95 **Wild Salmon** 25.95
- Halibut** 24.95
- Swordfish** 23.95 **Mahi Mahi** 23.95

Pick a Sauce

Creole Hollandaise, Bernaise, Lemon Basil Buerre Blanc, or Salsa Verde

Pick a Side

Grilled Asparagus, Grilled Broccoli, or Garlic Chive Mashed Potatoes

Live Maine Lobsters

Choose a big live lobster or one of his smaller tank mates.

Sizes range from 1 1/4 lb. - 6lb. MARKET PRICE



Special Plates

chef-created daily

Pan Seared Scallops served with Spanish rice and a black bean artichoke salsa 26.95

Herb Crusted Grilled Halibut served over sauteed spinach with a mango crab relish 27.95

Cilantro Lime Mahi Mahi served on a coconut rice and topped with chipotle pepper creme Fraiche 24.95

Cedar Plank Grilled Wild King Salmon accompanied with roasted baby reds, grilled asparagus and a roasted jalapeno rhubarb glaze 28.95

Stella's Signatures

Atlantic Salmon Oscar topped with crab meat, asparagus, and Creole hollandaise served with garlic mashed potatoes 23.95

Chicken Oscar 18.95 **Filet Oscar** 36.95

Alaskan Red King Crab Dinner over a pound and half of Red King Alaskan Crab served with garlic chive mashed potatoes and grilled asparagus. An easy decision for Crab Lovers! 34.95

Snazzy Chargrilled Seafood Kabob with lemon basil beurre blanc and choice of garlic chive mashed potatoes or french fries 22.95

Florida Stuffed Grouper with shrimp, crawfish, and brie cheese served with garlic chive mashed potatoes 23.95 **Stella's Best Seller!**

Blackened Swordfish with carmelized onion mashed potatoes and blue cheese butter 25.95 **Stella's Favorite!**

Stella's Salmon Sampler
Atlantic, Copper River Sokeye, Columbia River King Salmon, served with signature sauces 29.95

Stella's Stuffed Steak an 8 ounce bar steak stuffed with Alaskan Crab, bleu cheese, and bacon served with garlic mashed potatoes and topped with bernaise 24.95

Jambalaya with Gulfport shrimp, chicken, andouille sausage, tasso ham & a little dirty rice. 21.95

Platters and Baskets

Served with french fries or garlic chive mashed potatoes

Barbeque Ribs Full Rack 18.95 **Half** 14.95

Stella's Beer Battered Walleye Pike 17.95

Fish-N-Chips Basket 13.95

BBQ Shrimp and Andouille Sausage Skewers 18.95

Beer Battered Fried Shrimp Basket 15.95

Cornmeal Crusted Catfish
Two filets with tartar sauce 13.95

Coconut Shrimp Basket
with a spicy pineapple coconut marmalade 15.95

Adult Lobster Roll

Maine Lobster, mayo, celery and a dash of lemon 18.95

Raw Bar

oysters and sushi served when ready

Peel 'N' Eat Shrimp

with Cocktail and Remoulade sauce
1/2 Pound 11.95
Full Pound for sharing 19.95

Today's Razzle Dazzle Ceviche 9.95

THE COLD PLATTER (Serves 2-4)
Peel & Eat Shrimp, Rare Ahi Tuna, Lobster, Oysters, and Ceviche 39.95

Fresh Oysters

- Totten Inlets** (WA) 2.50
- Hood Canal** (WA) 2.50
- Oyster Bay** (WA) 2.50
- Blue Points** (NY) 2.25
- Maple Point** (WA) 2.50



Dozen Chef's Choice! 24.95

Oyster Shooter

A delicious combination of Absolut, Stella's signature bloody mary mix, with an oyster finish 5.95

Stella's Oyster Eating Record - 112 raw oysters in 2 minutes! Next contest coming soon!

Sushi

- Spicy Tuna Roll** 11.95
- Philadelphia Roll** 9.95



Steaks

- Filet Mignon** - 8 oz 34.95
- Bar Steak** - 16 oz 19.95

SURF & TURF

- 1 1/4 lb Lobster & 8 oz Filet 59.95
- 1 1/4 lb Lobster & 8 oz Bar Steak 39.95
- Half Rack of BBQ Ribs with BBQ Shrimp Skewer 24.95

Add a Red King Crab Leg to Any Entree for 7.95

Side Dishes

(Serves 2 - 4)

- Garlic Chive Mashed Potatoes** 3.95 / 5.95
- Red Beans and Dirty Rice** w/ andouille sausage 6.95
- Grilled Asparagus** with Creole Hollandaise 8.95
- Stella's Iron Skillet Loaded Hashbrowns** 8.95
- Famous Shrimp Hashbrowns** 12.95
- Steamed Spinach** with garlic and olive oil 5.95
- Grilled Broccoli** with Creole Hollandaise 5.95
- Panko Crusted Fried Green Tomatoes** served with Remoulade 6.95

Pastas and Stews

- Spaghetti Shrimp Scampi** 16.95
- Ravioli Marinara** with goat and ricotta cheeses 13.95
- Blackened Chicken Fettuccine** with andouille sausage 14.95

Crab Stuffed Ravioli 16.95

San Francisco Cioppino a rich tomato stew with fresh herbs served with a seafood assortment including mussels, scallops, and fresh fish 23.95



Maine Lobster and Forest Mushroom Pasta with fresh lobster, housemade mushroom au jus, thyme, and aged parmesan 23.95

Pa' Boys

Served with coleslaw & french fries or garlic chive mashed potatoes

- Blackened Catfish** 10.95
- Grilled Chicken Breast** 9.95
- Shrimp** 13.95