THE VEGAN MENU

At Fishes & More, we recently decided to develop our "More" offerings. We are proud to be able to serve this sea-inspired, plant-based, gluten-free menu. Try something new and enjoy!

*All items are 100% VEGAN and GLUTEN FREE

APPETIZERS

CALAMARI VEGANI 15

Hearts of Palm - Nori Powder - Old Bay Spices Chickpea Flour - Crispy Enoki Mushroom

COCONUT LEMONGRASS NOODLE SOUP 13

Local Grown Mushrooms - Fresh Tomatoes - Fingerroot - Scallions Garlic - Lemongrass - Coconut Red Curry Broth - Fresh Cilantro - Tofu Noodles

MAIN COURSES

PORTOBELLO STUFFED CHICKPEA PICCATA 27

White Wine Chickpeas - Caper Reduction Grilled Portobello - Mashed Potatoes

SEAFOOD PLATTER 30

Watermelon - Smoked Carrot - Lychee Ceviche - Portobello Tempura Cajun Tofu Filets - Brown Rice - Fried Nori Spicy Mayo Dipping Sauce

TROPICAL TOFU TOWER 29

Grilled Tofu - Grilled Pineapple - Roasted Mushrooms and Tomatoes Grilled Romaine Hearts - Crispy Vermicelli Coconut and Red Curry Sauce

DESSERT

PEANUT BUTTER BROWNIE À LA MODE 12

Peanut Butter Fudge Brownie - Vanilla Almond Milk Ice Cream

Gluten Disclaimer: Though we make every effort to stop any gluten traces from reaching your food, our kitchen also handles wheat-based products and thus contains traces of gluten in the air and on our work surfaces. If you have celiac disease, we need you to know that there is risk of cross contamination in our restaurant. That being said, we will do our utmost to ensure your safe dining satisfaction through practices such as dedicated pans, cutting boards, and separate frying oil.









