











MARKET, INC.

EVERYTHING IS HOME MADE BY EXECUTIVE CHEF LOUIE WITH ALL FRESH, NEVER FROZEN SEAFOOD DINE IN WITH US FOR AN AMAZING EXPERIENCE OR CARRY OUT.

APPETIZERS

COCKTAIL SHRIMP 1/2 lb 18.99 l l lb 26.99
SHUCKED OYSTERS ½ dozen 17.99 I dozen 35.99
OYSTER ROCKEFELLER ½ dozen 19.99 I dozen 37.99
SHUCKED CLAMS ½ dozen 14.99 I dozen 24.99
BAKED CLAMS ½ dozen 16.99 I dozen 34.99
STEAMED MUSSELS In marinara
STEAMED CLAMS27.99 Served in white wine sauce
DANDELIONS
SAGANAKI 11.99
GARLIC SPREAD 9.99
BLUE CRAB CLAWS 28.99
SEAFOOD SALAD
THREE WILD COLOSSAL SOUTH AFRICAN SHRIMP SCAMPI29.99
SHRIMP BRUSCHETTE SPREAD23.99 Served with imported homegrown tomatoes, and wild gulf colossal shrimp
CAPRESE SALAD 24.99
Served with steamed wild gulf colossal shrimp, mixed greens, and Buffalo Mozzarella
Served with steamed wild gulf colossal shrimp, mixed greens,
Served with steamed wild gulf colossal shrimp, mixed greens, and Buffalo Mozzarella APPETIZER PLATTER
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FETTUCCINE ALFREDO WITH WILD GULF SHRIMP 29.99 Creamy white garlic sauce with our Greek pasta
FETTUCCINE ALFREDO WITH LOBSTER59.99 Cooked with our Greek pasta
SHRIMP SCAMPI PASTA
CALAMARI PASTA27.99 Charbroiled calamari in red sauce and Greek spaghetti
LOBSTER PASTA59.99 Steamed lobster tossed in red sauce with Greek imported spaghetti
SCALLOP PASTA 35.99 Charbroiled scallops tossed in red sauce with Greek imported spaghetti
VEGGIE PASTA 28.99 With garlic aioli and olive oil in our Greek spaghetti

NO SUBSTITUTIONS

Prices may change due to the availability & market value

The only liquor permitted is wine & there is a \$25 corking charge PER Bottle All wine must be reported to cashiers BEFORE being seated, Thank you!

412 N Milwaukee Ave, Wheeling, IL 60090 | 847-243-3700 Mon-Sun Retail 8:00am-8:00pm Mon-Sun Cooking 10:30am-9:00pm

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness

SALADS & SOUPS

Salads include tomato, onions, hardboiled egg, sliced beets, cucumbers, feta, olives and hearts of palm.

Dressings: Greek and Caesar	
GREEK SALAD	small 16.99 I large 21.99
CAESAR SALAD	small 16.99 I large 21.99
VILLAGE SALAD	small 16.99 large 21.99
CHEF LOUIE'S OCTOPUS SALAD	29.99
CHEF LOUIE'S CALAMARI SALAD	28.99
CHEF LOUIE'S CREATION Lobster and Shrimp	44.99
CHEF LOUIE'S SALAD Wild Charbroiled Alaskan Salmon	29.99
CHEF LOUIE'S SALADGrilled Shrimp & Louie's dressing	29.99
CHEF LOUIE'S SALADReal Crab Meat & Grilled Shrimp	43.99
CHEF LOUIE'S CAESAR SHRIMP SAL Real Crab Meat & Grilled Shrimp	AD 43.99
CHEF'S SPECIAL SALAD With Charbroiled Scottish Salmon (C	

BOSTON CLAM CHOWDER SOUP Bowl 8.99 I Quart 15.99

CAJUN FAVORITES

Made with Real Clams

SEAFOOD GUMBO	
SHRIMP & CRAWFISH GUMBO	. 49.99
CAJUN RED SNAPPER	41.99
CAJUN HALIBUT	41.99
CAJUN SWORDFISH	39.99
CAJUN CATFISH	. 29.99
CAJUN MAHI	37.99
CAJUN SHRIMP	41.99
CAJUN SALMON	.33.99

CHEF LOUIE'S SPECIALS

WILD ALASKAN SALMON 14-16oz 37.99
SWORDFISH KABOBS 39.99
2 skewers with Onions & Peppers
SALMON KABOBS 39.99
2 skewers with Onions & Peppers
SALMON FLORENTINE37.99
Stuffed with feta Cheese & Spinach
STUFFED FLOUNDER 39.99
TUNA DINNER W /GRILLED ONIONS 45.99
STUFFED CALAMARI (MEDITERRANEAN STYLE) 45.99
Real Crab Meat over Tomatoes, Spinach & Feta
STUFFED SHRIMP W/ MARYLAND CRAB46.99
HALIBUT VESUVIO 41.99
SWORDFISH VESUVIO 37.99
NEW ZEALAND ORGANIC SALMON39.99
SOFT SHELL CRAB DINNER45.99
3 PETITE FILET SLIDERS
Served on Pretzel Bun with French Fries
LOBSTER ROLL
Fresh lobster on a Preztel bun with french fries





SURF & TURF

SURF & SURF169.99 Australian 14oz lobster tail with 1.25lb crab leg
CENTER CUT FILET MIGNON WITH DIVER SCALLOPS 72.99 12-14oz filet with 3 east coast scallops
CENTER CUT FILET MIGNON WITH COLOSSAL SHRIMP. 72.99 12-14oz filet with 3 wild shrimp
CENTER CUT FILET MIGNON WITH 1.25 LB CRAB LEG 165.99 12-14oz Fillet with 1.25lb crab leg
CENTER CUT FILET MIGNON WITH SOUTH AFRICAN LOBSTER TAIL
PORTERHOUSE WITH AUSTRALIAN LOBTER TAIL 129.99 42oz prime steak with 14oz lobster tail
BONE IN RIBEYE WITH SOUTH AFRICAN LOBSTER TAIL 77.99 24oz Served with 5oz lobster tail
BONE IN RIBEYE WITH COLOSSAL SHRIMP74.99 32oz served with three wild shrimp
BONE IN NEW YORK STRIP WITH SOUTH AFRICAN LOBSTER TAIL
BONE IN NEW YORK STRIP WITH CRAB LEG 165.99 32oz with 1.25lb crab leg
TOMAHAWK WITH SOUTH AFRICAN LOBSTER TAIL 135.99 42oz with 5oz lobster tail
TOMAHAWK WITH AUSTRALIAN LOBSTER TAIL 150.99 42oz with 14oz lobster tail
DELMONICO'S PRIME STEAK WITH CRAB LEG 165.99 24oz with 1.25lb crab leg

PRIME ANGUS AGED BEEF

All steaks are cooked to temperature, served with Portobello mushrooms and parmigiana crusted oven-roasted tomatoes Optional crust: peppercorn, blue cheese, horseradish

CENTER CUT FILET MIGNON	12-14oz 62.99	
BONE IN COWBOY RIBEYE	42oz 62.99	
BONE IN NEW YORK STRIP	32oz 55.99	
TOMAHAWK	42oz 125.99	
DELMONICO'S PRIME STEAK With au jus	42oz 55.99	
COLORADO CHARBROILED LAMB CHOPS		

With 3pc double cut, 24oz.......75.99 **TOMAHAWK PORKCHOP**33.99

SEAFOOD FAVORITES

All Dinners include homemade Roasted vegetables & wild	d rice
HOLLAND DOVER SOLE	49.99
HAWAIIAN TUNASeared and served with garlic and vegetables	45.99
NEW ZEALAND BARRAMUNDI	
HAWAIIAN SEABASSGrilled and served with pineapple	40.99
DEEP FRIED HALIBUT CHUNKS	.34.99
HAWAIIAN ONAGAGrilled Greek style	46.99
ORGANIC FAROE ISLAND SALMON	
PARMESAN HORSERADISH ENCRUSTED	
Salmon	37.99
Halibut	
Shrimp	40.99
Tilapia	25.99
HALIBUT OSCAR	48.99

Seared on bed of sautéed spinach with two grilled colossa	l shrim
PARMESAN HORSERADISH ENCRUSTED Salmon	0.99 0.99
Maryland crabmeat, dill sauce, kasseri cheese, and asparag	
SALMON OSCAR2 Topped with real Maryland crabmeat, dill sauce, kasseri chand asparagus	
Platter of Alaskan crab legs, New Zealand mussels, colossa shrimp, and manila clams	
TRIO SPECIAL WITH GARLIC SPREAD	
BUTTERFLIED BRONZINO	+2.99
BUTTERFLIED SEABASS	4.99
RAINBOW TROUT	8.99
ZUPPA DI PESCE	

SHRIMP/FETA..... 41.99

Tomato, White Wine in Feta Sauce

SEAFOOD DINNERS

CHARBROILED

Dinners include homemade roasted vegetables and wild rice All charbroiled fish are 14-16 oz portions.

SCOTTISH SALMON32.99
LAKE PERCH 34.99
WHITEFISH
WALLEYE
CHARBROILED COD 29.99
COLOSSAL SHRIMP 39.99
TILAPIA24.99
MAHI MAHI 36.99
SWORDFISH 36.99
ORANGE ROUGHY 35.99
FISHERMAN'S PLATTER79.99 Scallops, Shrimp, Lake Erie Perch and Mahi Mahi
GEORGE'S BANKS SCALLOPS 44.99
HALIBUT 39.99
CHILEAN SEABASS 52.99
GULF RED SNAPPER 39.99
GULF GROUPER 39.99
ORATA WHOLE FISH 27.99
BRONZINI WHOLE FISH 29.99
MAINE LOBSTER TAIL FOR TWO 145.99
LOBSTER TAIL 74.99
GRILLED OCTOPUS 32.99
GRILLED CALAMARI 29.99
OCTOPUS/CALAMARI COMB0 43.99
SHRIMP/SCALLOPS COMBO 46.99
ALASKAN KING CRAB LEGS 1pc 119.99 2pc 179.99
MEDITERRANEAN RAINBOW TROUT 45.99 With Shrimp Light Marinara
HALIBUT/SHRIMP COMBO48.99 Light Marinara

FRIED FISH

All of our breaded fish is fried served with coleslaw, homemade fries and cocktail or tartar sauce.

FRIED COD WITH GARLIC SPREAD27.99
FRIED GREAT LAKES COMBO PLATTER 49.99 Whitefish, Smelts, Lake Perch & Walleye
FRIED SHRIMP & CALAMARI COMBO47.99
FRIED LOBSTER TAIL74.99
FRIED SAMPLE PLATTER 59.99 Scallops, Shrimp & Oysters
FRIED CRISPY FISH AND CHIPS
FRIED ALASKAN COD29.99
FRIED TILAPIA I lb 24.99
FRIED CALAMARI 1b 27.99
FRIED LAKE ERIE PERCH I lb 29.99
FRIED LAKE SUPERIOR WHITEFISH I lb 26.99
FRIED LAKE ERIE SMELTS I lb 24.99
FRIED GULF GROUPER I lb 32.99
FRIED FARM RAISED CATFISH l lb 24.99
FRIED GULF SNAPPER I lb 32.99
FRIED LAKE ERIE WALLEYE I lb 32.99
FRIED GEORGE'S BANKS SCALLOPS I lb 49.99
FRIED WILD GULF JUMBO SHRIMP I lb 36.99
FRIED EAST COAST OYSTERS I lb 32.99

HOMEMADE DESSERTS

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SEVEN LAYER CARROT CAKE	19.99
SEVEN LAYER CHOCOLATE CAKE	19.99
CHEESECAKE	9.99
CHOCOLATE CAKE	9.99
KEY LIME PIE	9.99
MAMA'S APPLE PIE	9.99
BAKLAVA	9.99
GALAKTOBOUREKO	9.99
ASSORTED ICE CREAM One 2.99 Two 3.99 The state of the	hree 4.99
LAVAZZA COFFEE & ESPRESSO	
COFFEE	/, QE

COFFEE	4.95
SINGLE ESPRESSO	3.95
DOUBLE ESPRESSO	7.95
CAPPUCCINO	4.95
FLAVORED TEA	3.95









