



OR VISIT
FISHDISTRICT.COM/CATERING

ALL ORDERS MUST BE PLACED 24 HOURS IN ADVANCE

CHAFING SETUP + FUEL AVAILABLE

FOR QUESTIONS, SPECIAL REQUESTS OR MODIFICATIONS, CONTACT US:

CATERING@FISHDISTRICT.COM OR CALL (619) 900-4948







Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Though we try to keep allergen-containing foods separate during meal preparation, we cannot guarantee the absence of cross-contamination. To ensure quick service for everyone, we must limit the number of modifications we can offer. Please consult a team member if you have any requests. Prices on 3rd party delivery services may differ.



♡ CATERING **♡**

EVERYTHING YOU NEED TO SET UP AND SERVE





FRESH, HEALTHY & OCEAN-FRIENDLY SEAFOOD

FISHDISTRICT.COM/CATERING (619) 900-4948

SMALL BITES

POKÉ & CHIPS ● 120.0

Choice of poke and sauce, sesame seeds, scallions, tortilla chips

SHRIMP CEVICHE • 0 • 115.0

Shrimp marinated in lime juice, tomato, red onion, cilantro, serrano peppers, tortilla chips

35.0+ SALSA & CHIPS O

Choice of salsa, tortilla chips

GUAC & CHIPS ○ ● 60.0

Avocado, tomato, red onion, serrano peppers, tortilla chips

SOUPS 128oz

Add 1/2 tuna melt 60.0 / Add garlic-butter ciabatta bread 20.0

NEW ENGLAND CHOWDER 0.08

Clams, creme, potato, onion, carrot, celery

MANHATTAN CHOWDER O 0.08

Clams, tomato paste, potato, onion, celery

LONG ISLAND CHOWDER 0.08

Clams, creme, tomato paste, potato, carrot, onion, celery

SALADS

Add protein 70.0+ / Add avocado 15.0

SPRING MIX 85.0

Cherry tomato, carrot, cucumber, miso-ginger vinaigrette

KALE CAESAR 95.0

Asiago cheese, croutons, honey-caesar dressing

BABY SPINACH O 95.0

Orange, peanuts, carrot, cucumber, bell pepper, cabbage-lettuce-cilantro mix, soy-citrus emulsion

CITRUS KALE O 95.0

Green apple, almonds, asiago cheese, lemon-honey dressing

○ GLUTEN-FREE ■ RAW ■ SPICY ■ CONTAINS NUTS

CLASSICS

135.0 — 160.0 FISH & CHIPS 20 pcs / 30 pcs Hand-battered Alaskan cod. battered fries, caper sauce

SHRIMP BASKET 40 pcs / 60 pcs 140.0 — 165.0

Hand-battered shrimp, battered fries, house-sriracha & cocktail sauce

☼ POKÉ BAR R 140.0 — L 170.0

Sushi rice, choice of poke & sauce, seaweed salad, cucumber, pickled ginger. Add avocado 10.0

AHI POKÉ SALMON HALF-HALF

TRADITIONAL Shoyu, Sesame Oil SPICY Shoyu, Sesame Oil, Spicy Mayo CITRUS-YUZU Sweet, Spicy, Sesame Oil O WASABI Shoyu, Sesame Oil, Wasabi

TACO BAR Includes 20 tacos

Add avocado 25.0

Served in a corn tortilla. Flour available upon request.

_____ TRADITIONAL STYLE 130.0+

Lettuce-cabbage mix. tomato. corn tortilla. house-sriracha sauce

COASTAL STYLE O 130.0+

Mango-onion salsa, cabbage-cilantro mix, corn tortilla. spiced-crema sauce

BAJA STYLE O 130.0+

Pico de gallo, cabbage-cilantro mix, corn tortilla, chipotle sauce

SIDES

Rice O	50.0	Black beans O	50.0
Battered fries	50.0	Quinoa 🔾	60.0
Coleslaw O	50.0	Sweet potato fries	60.0
Sautéed vegetables O	50.0	Asparagus O	60.0
Spring mix salad	50.0	Wakame-cucumber salad	60.0



EACH ITEM ≈ 10X PORTIONS



CATCH OF THE DAY PLATE 165.0+

Please see our catch of the day board. Served with two sides & grilled ciabatta bread.

Rice O Black beans O Battered fries Quinoa O Add 10.0 Coleslaw O Sweet potato fries Add 10.0 Sautéed vegetables o Add 10.0 Asparagus O Spring mix salad Wakame-cucumber Add 10.0

DESSERT

EXTRAS

BRIOCHE BREAD PUDDING 100.0

Walnuts, creme, whiskey sauce

CHAFING SETUP	15.0
Wire rack, base pan, 2x chafing fuel	
CHAFING FUEL 2X	5.0

