

# Four EL

SAN DIEGO

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A magazine for the evolved man 

THE SAN DIEGO

# MAYORAL ELECTION



MEET THE  
CANDIDATES

Exclusive interviews with both  
candidates by Mike Beltran



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PACIFIC BEACH

# FISH SHOP

Nothing is ever frozen and everything is fresh.

They spend a lot of time prepping each morning making all of their marinades and sauces. Several types of fish are purchased daily in limited quantities so that they sell out and start fresh again the next morning.

We love fresh seafood, marinades and especially sauces, so we were looking forward to this treat today.

**THE FISH SHOP**

1775 Garnet Ave.  
San Diego, CA 92109

Neighborhood: Pacific Beach  
(858) 483-1008  
[www.TheFishShopPB.com](http://www.TheFishShopPB.com)

**HOURS:**

Open daily 11 a.m. to 10 p.m.

## WHAT WE ATE:



### 01 Crab Cake

The crab is the star in this dish that is served with a caramelized onion and horseradish remoulade. A lot of times, a crab cake is inundated with fillers and binding agents. This isn't the case here. The cake splits apart with a fork and you can see the crab meat.



TKO TACO

### 02 TKO TACO

Fish Shop-seasoned Mahi Mahi is stuffed into a corn tortilla and topped with a tropical mango salsa. It was voted the best fish taco in San Diego at the 2011 fish taco TKO competition.



AHI SALAD

### 03 AHI SALAD

Tuna seared rare is accompanied by greens, cherry tomatoes, pickled red onions and capers with a choice of dressing. You know how fresh the fish is when you eat it rare/raw. This ahi has absolutely no odor and the meat is tender but firm, all signs of high quality fresh fish.



FISH SHOP SHRIMP

### 04 FISH SHOP SHRIMP

This giant shrimp plate—jumbo prawns seasoned in Fish Shop seasoning, sautéed and served with a chipotle aioli dipping sauce—is a mouth-watering oxymoron. First you're amazed by the sheer size, then you can't help but start drooling at the charred glaze. Pop one in your mouth and you'll realize it's every bit as good as it looks. Throw in the custom dipping sauce and it's our favorite.



LOBSTER LUMPIA

### 05 LOBSTER LUMPIA

The Fish Shop throws in a dish with some Asian flare: fried lobster egg rolls served with jasmine rice and sesame sweet chili dipping sauce. With real bits of lobster and classic accompaniments, this fresh dish would be legit in any Chinese restaurant.

### 06 HOUSE CUT ONION RINGS

This isn't your pre-made, pre-packaged, frozen ring you get from a giant manufacturing plant. This is house cut, house-tempera battered, house fried, onion-ring deliciousness. When you eat this onion ring, you'll finally know the difference if you already don't.



### WHAT WE DRANK

Although they had a great variety of San Diego beers, we decided to throw back a few Pacificos. This place reminded us of a fresh fish joint sitting right off the beach in Mexico, so we decided to drink as if we were there.



### PACIFIC BEACH FISH SHOP

Fresh fish, prepared your way. While dining at the Fish Shop, relax and enjoy one of the 50 San Diego microbrew beers served in a family and dog-friendly atmosphere that reflects the casual Pacific Beach lifestyle.

If you choose to pair a dish with a glass of wine, bring your own and enjoy no corkage fee. There's plenty of parking. Just look for the 17-foot marlin hanging around on the corner of Garnet and Kendall to know you've arrived at the Fish Shop for the freshest catch of the day in town.