



FLYING FISH

**PUBLIC MARKET
AND GRILL**



N. MYRTLE BEACH
SOUTH CAROLINA

STARTERS

- HUSHPUPIES** Golden Corn Fritters-Honey Maple Butter...**8.95**
- FRIED PICKLES** Flash Fried Pickle Chips, Cornmeal Dusted, Bama Style White Sauce...**8.95**
- CAROLINA COCONUT SHRIMP** Duck Sauce...**15.95**
- SEAFOOD NACHOS** Crab, Shrimp, Queso, Black Bean & Corn Relish, Pico De Gallo, Jalapeños, Flour Tortilla Chips...**16.95**
- MARYLAND STYLE CRAB FRITTERS** House Remoulade-Mango Salsa...**15.95**
- FRIED GREEN TOMATO & BURRATA** Baby Arugula, Aged Balsamic Glaze, Low Country Ham Crumble...**16.95**
- CRACKLIN' CALAMARI** Flash-Fried Calamari, Our "Classic" Lemon Pepper, Calabrese Sauce, Fresh Lemon, Mini Tabasco, Remoulade...**15.95**
- MUSSELS PEI** Garlic, Lemon, Chardonnay, Warm Baguette...**15.95**
- BUFFALO SHRIMP** Fried Shrimp, Buffalo Sauce, Bleu Cheese, Celery...**14.95**
- SOUTHERN FRIED CHICKEN TENDERS** Housemade Honey Mustard...**12.95**

SOUPS & SALADS

- CHARLESTON SHE CRAB SOUP**...**10.95**
- ICEBERG WEDGE** Bleu Cheese Dressing, Bleu Cheese Crumbles, Applewood Smoked Bacon, Tomatoes, Red Onions...**11.95**
- HOUSE SALAD** Mixed Greens, Grape Tomatoes, Red Onions, Applewood Smoked Bacon, Cheddar Cheese, Cucumber, Goldfish Crackers...**8.95 / 11.95**
- CAESAR SALAD** Romaine, Croutons, Parmesan Cheese, Creamy Caesar Dressing...**8.95 / 11.95**

Add the following proteins to any salad above for an additional charge of
 Add Grilled or Fried Chicken Breast...**7.95**
 Add Southern Fried or Grilled Shrimp...**8.95**
 Add Grilled or Cajun Salmon...**13.95**

ENTRÉE SALADS

- SEARED AHI TUNA SALAD*** Cajun Tuna Seared Rare, Mango Salsa, Cucumbers, Red Cabbage, Romaine, Creamy Wasabi Dressing...**21.95**
- HONEY APPLE CHICKEN SALAD** BBQ Rubbed Chicken, Mixed Romaine, Tomatoes, Red Onions, Bleu Cheese Crumbles, Candied Pecans, Granny Smith Apples, Honey Apple Vinaigrette...**16.95**
- LOWCOUNTRY COBB SALAD** Steamed Shrimp, Applewood Smoked Bacon, Bleu Cheese Crumbles, Avocado, Egg, Tomatoes, Cucumbers, Bloody Mary Ranch Dressing...**18.95**
- SHRIMP & BERRY SALAD** Grilled Shrimp served over Spring Mix and topped with Fresh Seasonal Berries, Candied Pecans and Blue Cheese Crumbles, Balsamic Vinaigrette...**16.95**



BURGERS & SANDWICHES

Served with Fries, Coleslaw and a Pickle

LOBSTER ROLL

New Enland Style, Chilled Herb Mayo, Fresh Lemon, Old Bay, Shredded Lettuce on Top Spit Bun **29.95**

- CAROLINA CLASSIC SOUTHERN BURGER*** With Apple BBQ sauce, American Cheese, Jalapeños, Lettuce, Tomato, Onion, Applewood Smoked Bacon **15.95**
- FISH MARKET SANDWICH** Chef's Selection Fried White Fish, American Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Onion, Tartar Sauce, Served on a Hoagie Roll **16.95**
- PO BOY** Fried Shrimp or Fried Oysters, Shredded Lettuce, Tomato, Tartar Sauce, Served on a Hogie Roll **16.95**
- HOT HONEY CHICKEN BLT** Your Choice of Grilled OR Fried Chicken Breast Topped with American Cheese, Bacon, Lettuce, Tomato and Our Homemade Sriracha Honey Glaze **15.95**

GF - These items can be altered to be GLUTEN FRIENDLY

Flying Fish is not a gluten free environment. Our menu items are handcrafted in our kitchens, often times using shared equipment (including common fryers) and variations in vendor-supplied ingredients may occur. For these reasons, we cannot assure you that any menu item will be entirely gluten free.

FROM THE RAW BAR

OYSTERS

Ask your server about today's selections

HOUSE OYSTERS*
 HALF DOZEN 11.95 | DOZEN 22.95 | SINGLES 2.00 EACH

PREMIUM OYSTERS*
 HALF DOZEN MARKET

HOUSE STEAMED OYSTERS
 HALF DOZEN 12.95 | DOZEN 23.95

CHEF'S SELECTION BAKED OYSTERS
 HALF DOZEN 15.95

OYSTER SHOOTERS: Must Be 21

- BLOODY MARY OYSTER SHOOTER** 6
 NEW AMSTERDAN HOT PEPPER VODKA,
 HOUSE OYSTER, ZING ZANG BLOODY MARY,
 OLD BAY RIM
- DIRTY OYSTER SHOOTER** 6
 FLEISCHMANN'S VODKA, OLIVE JUICE,
 HOUSE OYSTER, OLD BAY RIM

CLAMS

HOUSE CLAMS ON THE 1/2 SHELL*
 DOZEN 10.95

HOUSE STEAMED CLAMS
 DOZEN 11.95

PEEL & EAT SHRIMP 16.95
 1/2 lb served cold with old bay and cocktail

TRIO SAMPLER* 24.95

4 EACH:
 house oysters on the half shell,
 hard shell clams,
 peel & eat shrimp,
 cocktail sauce and mignonette sauce

CHILLED SEAFOOD PLATEAU* MKT PRICE

A variety of raw & cooked seafood and garnishes;
 3 house oysters,
 9 premium varietal oysters,
 9 hard shell raw clams,
 6 peel & eat shrimp, chilled mussels,
 tuna tartare & spicy crab salad

FRESH FISH MARKET



ASK ABOUT TODAY'S FRESH FISH SELECTION

Fresh Fish Sourced Daily - **MARKET PRICE**
Served with Chef's Rice and Green Beans 🇺🇸



CHOOSE YOUR FAVORITE PREPARATION

CAJUN STYLE: Lightly Dusted in our Cajun Spice and Pan-Seared
SIGNATURE PREPARATION: Goldfish-Jalapeno Breaded and Pan-Seared
FIRE-GRILLED: Grilled over an Open Flame



CHOOSE YOUR SIGNATURE TOPPING

Honey Lime Butter • Mango Salsa • Asian Sesame Glaze • Garlic Parmesan Cream • Sriracha Hot Honey • Lemon Cream
ADD Cajun Shrimp \$4

BUILD YOUR OWN BOIL

START WITH OUR BOIL BASE AND ADD ANY OF THE FOLLOWING TO BUILD YOUR OWN BOIL

BOIL BASE 10.95

OLD BAY, RED SKINNED POTATOES, CORN ON THE COB,
PECAN SMOKED SAUSAGE 🇺🇸

½ POUND JUMBO SHRIMP...15.95

1¼ POUND SNOW CRAB
(2 clusters)...MARKET PRICE

1 DOZEN LITTLENECK CLAMS...11.95

1 POUND PEI MUSSELS...13.95

HOUSE SPECIALTIES

SHRIMP AND GRITS Shrimp, Country Ham and Étouffée Cream Sauce, Grape Tomatoes, Scallions, Stone-Ground Cheddar Grits	26.95
FISH & CHIPS Nut Brown Beer Battered Cod, French Fries, Coleslaw, Hushpuppies	22.95
SHRIMP SCAMPI Pan Seared Shrimp tossed in our Homemade Citrus Scampi Sauce. Served over Linguine and Topped with Cherry Tomatoes, Fresh Diced Parsley, and Parmesan Cheese	25.95
JAMBALAYA Sautéed Chicken & Shrimp, Smoked Sausage, Okra, Tomatoes, Peppers, Onions, Cajun Red Sauce over Rice 🇺🇸	25.95
SEAFOOD LINGUINE Sautéed Shrimp, Diced Tomatoes, Green Onion, Old Bay, Garlic Parmesan Cream Sauce topped with Jumbo Lump Crab Meat	27.95
LUMP CRAB CAKES Lemon Remoulade, Chef's Rice, Green Beans	32.95
SNOW CRAB DINNER Coleslaw, Corn on the Cob	1¼ POUND - MARKET PRICE 2½ POUND - MARKET PRICE

FROM THE GRILL

SLOW ROASTED BBQ CHICKEN Bone In Half Chicken, Carolina Red Rice, Vegetable Succotash 🇺🇸	22.95
BABY BACK RIBS Honey-Apple BBQ Sauce, French Fries, Coleslaw 🇺🇸	28.95
12OZ RIBEYE* Parmesan Smashed Potatoes with Scallions, Green Beans 🇺🇸	30.95
FILET* 8oz Filet Old Bay Butter, Parmesan Smashed Potatoes with Scallions, Green Beans 🇺🇸	35.95
FILET OSCAR* 8oz Filet, topped with Crab, Asparagus and Hollandaise Sauce 🇺🇸	39.95
GILL & GRILL* 8oz Filet with Fried Jumbo Shrimp, Parmesan Smashed Potatoes with Scallions, Green Beans 🇺🇸	39.95



SOUTHERN FRIED FAVORITES

Choose 1, 2 or 3 of the following to Customize Your Platter. Platters are served with French Fries, Housemade Coleslaw and Hushpuppies.

FRIED SHRIMP • OYSTERS • JUMBO SHRIMP • FLOUNDER • CLAM STRIPS • SCALLOPS (ADD \$2)

CHOOSE 1 - 27.95 CHOOSE 2 - 29.95 CHOOSE 3 - 32.95

SIDES 5.95 FRENCH FRIES • SWEET POTATO FRIES RED SKINNED POTATOES 🇺🇸 • TRADITIONAL COLESLAW 🇺🇸 GREEN BEANS 🇺🇸 • CORN ON THE COB 🇺🇸 • HUSH PUPPIES	PREMIUM SIDE 6.95 ZUCCHINI AND SQUASH • LOADED GRITS LOADED MASHED POTATOES GRILLED ASPARAGUS
STONE-GROUND CHEDDAR GRITS • CHEF'S CAROLINA RED RICE 🇺🇸 VEGETABLE SUCCOTASH • PARMESAN SMASHED POTATOES WITH SCALLIONS	

*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.

SUSHI

AVAILABLE 4PM - CLOSE

SPICY TUNA* **10.95**

spicy grade A tuna, green onion,
crunchy tempura, sesame seeds

PHILLY* **10.95**

raw salmon, cream cheese, avocado

FLYING FISH* **16.95**

eel, salmon, cucumber, cream cheese,
topped with tuna, avocado, spicy mayo,
sweet soy, flying fish roe and
crunchy tempura flakes

RAINBOW* **16.95**

crab stick, cucumber, topped with tuna,
butterfish, salmon and avocado

YIN YANG* **16.95**

spicy crab, green onions,
crunchy tempura flakes, topped with tuna,
avocado, sweet soy

CALIFORNIA **10.95**

crab stick, cucumber, avocado

SPICY CRAB* **10.95**

green onion, crunchy tempura flakes,
crabstick & spicy mayo

SURF & TURF* **16.95**

fried shrimp, cream cheese, pineapple,
topped with seared ny strip and sweet soy

BAREFOOT **16.95**

crab stick, cucumber, topped with shrimp,
spicy mayo and crunchy tempura flakes

NIGIRI OR SASHIMI

2 PC PER ORDER 6.95

TUNA* | SALMON*

SHRIMP | BUTTERFISH*

YELLOW TAIL*

FRESH WATER EEL*

CRAB STICK



DESSERTS

KEY LIME PIE \$10.95

a true island style key lime pie
in a deep dish presentation,
served in a graham cracker crust

CARAMEL BROWNIE CHEESECAKE \$10.95

fudge brownie topped with creamy caramel
cheesecake and a caramel drizzle

NEW YORK CHEESECAKE \$10.95

classic, rich and creamy
cheesecake served with your
choice of sauce topping

FLOURLESS CHOCOLATE TORTE \$7.95

simple, elegant and timeless
like a little black dress

GLUTTEN FREE

CHOCOLATE MOUSSE CAKE \$10.95

decadent layers of chocolate
sponge and mousse, finished
with a chocolate ganache

ADD BIRTHDAY SPARKLER \$2.95

celebrate in style with a
sparkling candle
with your choice of any dessert

AFTER DINNER COCKTAILS

FLYING FISH ESPRESSO MARTINI

3 olives espresso vodka, kahlua, coffee

LEMON CREAM MARTINI

smirnoff lemon
vodka, limoncello, fresh squeeze
lemon juice, simple syrup,
heavy cream

WHITE CHOCOLATE POMEGRANATE MARTINI

smirnoff vanilla vodka, mozart white
chocolate liquor, pomegranate
syrup, creme de coconut

COCKTAILS

MOJITO

Admiral Nelson's Rum, Lime, Simple Syrup, Mint, Club Soda

FLAVORS - Lime, Strawberry, Mango, Pear, Pomegranate, Lavender, Coconut \$11.95

MARGARITA

Tortilla Silver Tequila, Lime Juice, Triple Sec, Sour Mix

FLAVORS - Lime, Mango, Strawberry, Elderflower, Blackberry, Raspberry, Peach \$11.95

SPECIALTY COCKTAILS \$14

PERFECT MARGARITA

Don Julio Blanco, Cointreau, Lime Juice

ELDERPEAR SPRITZ

Absolut Pear, Elderflower Syrup, Lemon Juice, Club Soda

BLACKBERRY PEACH OLD FASHIONED

Crown Royal Peach, Blackberry Simple Syrup, Bitters, Muddled Orange

SOUTHERN GENTLEMAN

Bulleit, Lemon Juice, Simple Syrup, Club Soda

BAREFOOT SUNSET

Smirnoff Raspberry Vodka, Captain Morgan Coconut Rum, Orange and Pineapple Juice, Grenadine

GREY GOOSE GUAVA LEMONADE

Grey Goose Vodka, Guava Syrup, Fresh Squeeze Lemon Juice, Simple Syrup, Water

PINEAPPLE UNDER THE SEA

Captain Morgan Coconut Rum, Pineapple Juice, Mango Pure, Orange Juice, Grenadine

PEACHY KEEN

Ketel One Botanical Peach & Orange Blossom Vodka, Orange Juice, Lemonade, Triple Sec

TROPICAL CATCH MARTINI

Smirnoff Vanilla Vodka, Passion Fruit Syrup, Pineapple Juice, Lime Juice, Simple Syrup

WHITE WINE

SANGRIA White	10
COPPER RIDGE Chardonnay California	8
COPPER RIDGE White Zinfandel California	8
VILLA POZZI Moscato Italy	10 35
WILLIAM HILL Chardonnay Central Coast	10 35
ECCO DOMANI Pinot Grigio Italy	10 35
J. LOHR Riesling California	10 35
WHITEHAVEN Sauvignon Blanc New Zealand	12 43
LA JOLIE FLEUR Rose France	10 35
J. LOHR Chardonnay California	45
SANTA MARGHERITA Pinot Grigio Italy	68

RED WINE

RED SANGRIA	10
COPPER RIDGE Merlot California	8
COPPER RIDGE Cabernet California	8
J. LOHR 7 OAKS Cabernet California	12 43
MARK WEST Pinot Noir California	10 35
ALAMOS Malbec Mendoza	10 35
PRISONER Red Blend California	70
STAGS LEAP ARTEMIS Cabernet California	155

DRAFT BEER

YUENGLING, BLUE MOON, MILLER LITE, PBR, MICHELOB ULTRA, NUT BROWN

Ask About Our Other Rotating Taps

BOTTLED BEER

**Budweiser | Miller Lite | Corona | Corona Light
Bud Light | Michelob Ultra | Angry Orchard
Coors Light | Stella Artois | Corona non alcoholic**

SELTZERS

HIGH NOON MANGO

WHITE CLAW CHERRY

Ask About Our Current Selection Of Flavors