

FLYING FISH

PUBLIC MARKET AND GRILL

STARTERS

HUSHPUPPY BASKET Maple Butter **8.95**

FRIED PICKLES Ranch Dressing **8.95**

COCONUT SHRIMP Spicy Orange Marmalade **15.95**

CRAB & SHRIMP NACHOS Crab, Shrimp, Queso, Black Bean & Corn Relish, Pico De Gallo, Jalapenos, Flour Tortilla Chips **16.95**

MARYLAND STYLE CRAB DIP Served with Homemade Tortilla Chips **14.95**

SEARED AHI TUNA* Sesame Seared Tuna, Cucumber Seaweed Salad with Wasabi Vinaigrette **16.95**

CRACKLIN' CALAMARI Cracklin' Chili Sauce, Green Onions **15.95**

CRAB CAKE SPRING ROLLS Crab Cake Stuffed Spring Rolls served over Rice with Lemon Remoulade **15.95**

MUSSELS Tomatoes, Capers, Warm Baguette **15.95**

BUFFALO SHRIMP Fried Shrimp, Buffalo Sauce, Bleu Cheese Crumbles, Celery **14.95**

ENTRÉE SALADS

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**

FRESH FISH MARKET



MAHI / SALMON / RAINBOW TROUT
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-Jalapeño Breaded and Pan-Seared
FIRE-GRILLED: Grilled over an Open Flame



CHOOSE YOUR SIGNATURE TOPPING

Honey Lime Butter • Sriracha Hot Honey • Lemon Cream
Mango Salsa • Asian Sesame Glaze • Garlic Parmesan Cream
Hooked: Topped with Cajun Shrimp... **add \$4**

2 FOR 1 MENU 2 DINNER ENTRÉES FOR THE PRICE OF 1! EVERY WEDNESDAY 4PM-9PM

2 FOR 1 ENTRÉE OPTIONS FROM A LIMITED MENU. FREE ENTRÉE MUST BE OF EQUAL OR LESSER VALUE. DINE IN ONLY. NO COUPON OR RESERVATIONS NECESSARY. NOT VALID WITH ANY OTHER PROMOTION OR DISCOUNT.

HOUSE SPECIALTIES

SHRIMP AND GRITS Shrimp, Country Ham Cream Sauce, Grape Tomatoes, Scallions, Stone-Ground Cheddar Grit **25.95**

FISH & CHIPS Nut Brown Beer Battered Cod, French Fries, Coleslaw, Hushpuppies **21.95**

JAMBALAYA Sautéed Chicken & Shrimp, Smoked Sausage, Okra, Tomatoes, Peppers, Onions, Cajun Red Sauce over Rice **24.95**

SEAFOOD LINGUINE Sautéed Shrimp, Diced Tomatoes, Green Onion, Old Bay, Garlic Parmesan Cream Sauce topped with Jumbo Lump Crab Meat **26.95**

LUMP CRAB CAKES Lemon Remoulade, Chef's Rice, Green Beans **32.95**

SOUTHERN FRIED FAVORITES

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

CLAM STRIPS • SHRIMP

CHOOSE 1 - 27.95

OYSTERS • JUMBO SHRIMP

CHOOSE 2 - 29.95

FLOUNDER • SCALLOPS (add \$2)

CHOOSE 3 - 32.95

FROM THE GRILL

12oz RIBEYE* Parmesan Smashed Potatoes with Scallions, Green Beans **30.95**

BABY BACK RIBS Honey-Apple BBQ Sauce, French Fries, Coleslaw **28.95**

BBQ CHICKEN Honey-Apple BBQ Sauce, Cheddar Cheese, Parmesan Smashed Potatoes with Scallions, Green Beans **20.95**

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

1/2 POUND GULF SHRIMP.....15.95
1 POUND PEI MUSSELS13.95
1 DOZEN HOUSE SELECT OYSTERS24.95

SIDES 4.95

FRENCH FRIES • SWEET POTATO FRIES • RED SKINNED POTATOES • TRADITIONAL COLESLAW
PARMESAN SMASHED POTATOES WITH SCALLIONS • CHEF'S RICE • GREEN BEANS • CORN ON THE COB
HUSH PUPPIES • STONE-GROUND CHEDDAR GRITS

*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.