

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	15.95
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
SOUTHERN FRIED CHICKEN TENDERS	House made 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
CLASSIC CAESAR SALAD	Romaine, Croutons, Parmesan Cheese 🍷	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		
SOUTHERN BURGER*	With Apple BBQ sauce, American Cheese, Jalapeños, Lettuce, Tomato, Onion, Applewood Smoked Bacon. Served on a Brioche Bun	15.95
FISH MARKET SANDWICH	1/2 lb of 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.

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 🇺🇸

1¼ POUND SNOW CRAB (2 clusters).. MARKET
½ POUND GULF SHRIMP.....15.95
1 DOZEN LITTLENECK CLAMS.....11.95

1 POUND PEI MUSSELS13.95
1 DOZEN HOUSE SELECT OYSTERS24.95

HOUSE SPECIALTIES

SHRIMP AND GRITS	Shrimp, Country Ham Cream Sauce, Grape Tomatoes, Scallions, Stone-Ground Cheddar Grits	25.95
FISH & CHIPS	Nut Brown Beer Battered Cod, French Fries, Coleslaw, Hushpuppies	21.95
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	24.95
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
SNOW CRAB DINNER	Coleslaw, Corn on the Cob	1 ¼ POUND - MARKET 2 ½ POUND - MARKET

FROM THE GRILL

120Z 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
FILET OSCAR*	8oz Filet, topped with Crab, Asparagus and Hollandaise Sauce 🇺🇸	39.95
FILET*	8oz Filet Old Bay Butter, Parmesan Smashed Potatoes with Scallions, Green Beans 🇺🇸	35.95
<div><div>Topped with Lump Crab Cake 40.95</div><div>Topped with Lobster Tail 48.95</div></div>		



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

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

SIDES 4.95

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

PREMIUM SIDE 5.95

ZUCCHINI AND SQUASH • LOADED GRITS
LOADED MASHED POTATOES
GRILLED ASPARAGUS

*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.