STARTERS

HUSHPUPPY BASKET Maple Butter  8.95
FRIED PICKLES Ranch Dressing  8.95
COCONUT SHRIMP Spicy Orange Marmalade  15.95
SEAFOOD NACHOS Shrimp, Fish, Queso, Black Bean & Corn Relish, Pico De Gallo, Jalapenos, Flour Tortilla Chips  16.95
FRIED GREEN TOMATOES Pimento Cheese, Spicy Orange Marmalade  10.95
SEALED 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 Popcorn Shrimp, Buffalo Sauce, Bleu Cheese Crumbles, Celery  14.95
SOUTHERN FRIED CHICKEN TENDERS Honey Mustard  11.95

SOUPS & SALADS

CHARLESTON SHE CRAB SOUP  10.95
CHEF'S SOUP SELECTION  7.95
ICEBERG WEDGE Bleu Cheese Dressing, Bleu Cheese Crumbles, Applewood Smoked Bacon, Tomatoes, Red Onions  10.95
HOUSE SALAD Mixed Greens, Grape Tomatoes, Red Onions, Applewood Smoked Bacon, Cheddar Cheese, Cucumber, Goldfish Crackers  7.95 / 11.95
CLASSIC CAESAR SALAD Romaine, Croutons, Parmesan Cheese  6.95 / 10.95

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

BURGERS & SANDWICHES

Served with Fries, Coleslaw and a Pickle

SOUTHERN BURGER* Certified Angus Beef®, Pimento Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Onion, 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 Popcorn Shrimp or Fried Oysters, Shredded Lettuce, Tomato, Tartar Sauce, Served on a Hoagie Roll  16.95

SOUTHERN CHICKEN SANDWICH Pickle-Brined Fried Chicken Breast, Pimento Cheese, Lettuce, Tomato, Served on Brioche Bun  14.95

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.
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 • Chipotle Lime Crema • Garlic Parmesan Cream
ADD Cajun Popcorn 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 🥧

SHRIMP AND GRITS
Shrimp, Country Ham Cream Sauce, Grape Tomatoes, Scallions, Stone-Ground Cheddar Grits 24.95

LUMP CRAB CAKES
Lemon Remoulade, Chef’s Rice, Green Beans 31.95

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

JAMBALAYA
Sautéed Chicken & Shrimp, Smoked Sausage, Okra, Tomatoes, Peppers, Onions, Cajun Red Sauce over Rice 🥧 23.95

SEAFOOD LINGUINE
Sautéed Shrimp, Diced Tomatoes, Green Onion, Old Bay, Garlic Parmesan Cream Sauce Topped with Lump Crab Cake 25.95

SNOW CRAB DINNER
Coleslaw, Corn on the Cob 1¼ POUND - MARKET  2½ POUND - MARKET

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

FILET* 8oz Certified Angus Beef®, Parmesan Smashed Potatoes with Scallions, Green Beans 🥧 34.95
Make it Black & Bleu add $3

BBQ CHICKEN
Honey-Apple BBQ Sauce, Cheddar Cheese, Parmesan Smashed Potatoes with Scallions, Green Beans 🥧 18.95

SURF & TURF* 8oz Certified Angus Beef®, Filet, Old Bay Butter, Parmesan Smashed Potatoes with Scallions, Green Beans 🥧 40.95
Topped with Lump Crab Cake 48.95
Topped with Lobster Tail

SOUTHERN FRIED FAVORITES

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

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

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

SIDES 3.95

*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.