

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
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 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 Hogie 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.

# 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 • 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 🇺🇸

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

1 POUND PEI MUSSELS .....13.95  
1 DOZEN HOUSE SELECT OYSTERS .....24.95

# HOUSE SPECIALTIES

<b>SHRIMP AND GRITS</b>	Shrimp, Country Ham Cream Sauce, Grape Tomatoes, Scallions, Stone-Ground Cheddar Grits	<b>24.95</b>
<b>LUMP CRAB CAKES</b>	Lemon Remoulade, Chef's Rice, Green Beans	<b>31.95</b>
<b>FISH &amp; CHIPS</b>	Nut Brown Beer Battered Cod, French Fries, Coleslaw, Hushpuppies	<b>21.95</b>
<b>JAMBALAYA</b>	Sautéed Chicken & Shrimp, Smoked Sausage, Okra, Tomatoes, Peppers, Onions, Cajun Red Sauce over Rice 🇺🇸	<b>23.95</b>
<b>SEAFOOD LINGUINE</b>	Sautéed Shrimp, Diced Tomatoes, Green Onion, Old Bay, Garlic Parmesan Cream Sauce Topped with Lump Crab Cake	<b>25.95</b>
<b>SNOW CRAB DINNER</b>	Coleslaw, Corn on the Cob	<b>1 ¼ POUND - MARKET      2 ½ POUND - MARKET</b>

# FROM THE GRILL

<b>120Z RIBEYE*</b>	parmesan smashed potatoes with scallions, green beans 🇺🇸	<b>30.95</b>
<b>BABY BACK RIBS</b>	Honey-Apple BBQ Sauce, French Fries, Coleslaw 🇺🇸	<b>28.95</b>
<b>FILET*</b>	8oz Certified Angus Beef®, Parmesan Smashed Potatoes with Scallions, Green Beans 🇺🇸 Make it Black & Bleu <b>add \$3</b>	<b>34.95</b>
<b>BBQ CHICKEN</b>	Honey-Apple BBQ Sauce, Cheddar Cheese, Parmesan Smashed Potatoes with Scallions, Green Beans 🇺🇸	<b>18.95</b>
<b>SURF &amp; TURF*</b>	8oz Certified Angus Beef®, Filet, Old Bay Butter, Parmesan Smashed Potatoes with Scallions, Green Beans 🇺🇸 Topped with Lump Crab Cake Topped with Lobster Tail	<b>40.95 48.95</b>



## SOUTHERN FRIED FAVORITES

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

<b>CLAM STRIPS • POPCORN SHRIMP</b>	<b>CHOOSE 1 - 27.95</b>
<b>OYSTERS • JUMBO SHRIMP</b>	<b>CHOOSE 2 - 29.95</b>
<b>FLOUNDER • SCALLOPS (ADD \$2)</b>	<b>CHOOSE 3 - 32.95</b>

# SIDES 3.95

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

\*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.