

Something Fishy - Altamonte

"Dining Under The Waves"

APPETIZERS

SOUP OF THE DAY

Ask your server what cooking in the kitchen

HOUSE SALAD

Baby field greens with fresh tomato and red onion served with choice of dressing

JUMBO LUMP CRAB CAKE

One 4.oz Jumbo lump blue crab meat sautéed in butter.
Served with our house slaw

SEAFOOD MAC & CHEESE

Lobster & Argentine red shrimp with 3 cheeses blended to perfection topped with toasted bread crumbs

BOOM BOOM SHRIMP

11 jumbo Argentine red shrimp deep fried and drizzled with a spicy Boom Boom sauce

FLAT BREAD PIZZA \$14

Margarita or Boom Boom shrimp

CHICKEN WINGS

8 Deep fried naked wings tossed in your choice of sauce. BBQ, garlic parmesan, teriyaki & old world hot.

AHI TUNA NACHOS

Served over House or Wasabi Slaw with Black Bean Corn Salsa green onions and sesame seeds

FRIED OYSTERS

One dozen Boudreaux homestyle breaded Oysters.

SPICY CAULIFLOWER

Deep fried with Aleppo pepper & cumin served with our house cilantro Aioli sauce

CHILDRENS MENU

SELECT (1) INCL. DRINK

Flat Bread Pizza

Mac & Cheese

Fried Fishy & Hushpuppies

BUILD A BOWL

Served over cilantro lime rice or Mixed Greens

SHRIMP

Wild caught jumbo red Argentine shrimp

SALMON

Fresh Atlantic Salmon

AHI TUNA POKE

AAA grade wild tuna

SELECT UP TO 4 TOPPINGS

House or Wasabi Slaw, Seaweed Salad, Black Bean Corn Salsa, Tomatoes, Radish, Scallions, Red Onions, Cucumber, Banana Peppers, Sesame Seeds

SELECT A SAUCE

Avocado Aioli, Cilantro Aioli, Teriyaki, Boom Boom, Remoulade, Balsamic, Ranch, Poke

2 TACOS

Soft Shell Tacos with slaw, rice & black bean corn salsa topped with Cilantro or Avocado Aioli. Served with fresh fried tortillas & fire roasted salsa

SALMON TACOS

Two Salmon tacos house prepared with your choice of toppings

SHRIMP TACOS

Sautéed blackened or fried

AHI TUNA TOKE TACOS \$11

Two Ahi tuna taco, served raw or pan seared

SIGNATURE ENTREES

FRESH FISH OF THE DAY

10oz of fresh wild caught chef choice served with served with two sides

LOBSTER ROLL

Claw & knuckle Maine lobster sautéed in butter and white truffle oil served over our house cabbage

JUMBO LUMP CRAB CAKES

Two 4 oz. Jumbo lump blue crab cakes sautéed in butter with our house slaw

SALMON DINNER

8+oz of Sixty South pure Antarctic Salmon. Sautéed in a Sesame soy oil & topped with organic Agave served with two sides

FRA SHRIMP DIAVOLO

Chef Inspired & prepared Capatavi pasta in our homemade marinara sauce with jumbo red shrimp

SHRIMP DINNER 🍷

8 Jumbo Argentine red shrimp fried sautéed or blackened served with two sides

SHRIMP & GRITS

Red argentine shrimp. Fried sautéed or blackened. Served with our garlic three cheese grits.

COD DINNER

Two 6oz loins of wild Alaskan Cod Fried, Sautéed or Blackened. Served with two sides.

FRIED FISH & CHIPS

A large plate, 10oz of crispy fried fish in our house blended seasoning served with our seasoned house fryz and slaw

FRIED FISH & GRITS

Chef choice wild caught fish. Fried sautéed or blackened. Served with our garlic cheese grits.

SIDES

Cilantro Lime Rice, Garlic Mashed Potatoes, Sautéed Vegetables, Fryz, Hushpuppies, cheese grits, Mac & cheese, fried okra Side Salad

SOMETHING EXTRA

CILANTRO LIME RICE

Fresh cilantro and pure lime juice with our custom broth

THREE CHEESE MAC & CHEESE

Three Cheese Mac & Cheese

GARLIC MASHED POTATOES

our garlic red mashed potatoes finished with white truffle oil

SAUTÉED FRESH VEGETABLES

Fresh vegetable sautéed in butter, fresh garlic and house seasonings.

SEASHORE FLATS HOUSE FRYZ

Our thin cut fries are a unique cut providing a crispy crunch with a batter that's seasoned with sea salt, cracked black pepper and garlic.

12 HUSHPUPPIES

Golden sweet hushpuppies deep fried

CHEESE GRITS

Our signature blend of stone ground grits with two cheeses and our signature seasoning.

FRIED OKRA

Basket of tender fresh Okra cut into bite sized pieces

LAND LOCKED MENU

PRIME RIB BURGER

Lightly seasoned with salt, pepper and fresh garlic. All natural fround from 100% full muscle prime rib

Chicken Wings w/fryz

Chicken wings 1st & 2nd joints smoked & seasoned. Natural raised with no GMO Served with fryz

SOMETHING SWEET

Ask your server what we're serving

DRINKS

Yuengling

Coors Light

Modelo

Corona

Coke Products

House Red

House White

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somethingfishyrestaurant.com

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"; or, 2. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."