

FISH MARKET

Starters

AHI TUNA STACK Diced tuna, sweet chili aioli, avocado, tomato relish, crispy wonton.....	14
BAKED OYSTERS With Cajun creamed spinach and bacon. Topped with toasted bread crumbs.....	16
BOURBON & BACON MEATBALLS Beef meatballs in a smokey bourbon bbq sauce with bacon.....	9
MUSSELS Steamed in a coconut milk curry with roasted tomatoes. Served with toasted baguette slices.....	12
HOT TOSSED SHRIMP Crispy fried shrimp tossed in a creamy sweet chili sauce.....	12
FRIED BRUSSELS SPROUTS Cooked to perfection with just enough color and drizzled with sesame-ginger soy glaze	8
LOBSTER MAC & CHEESE Cavatappi pasta and tender morsels of lobster meat in a parmesan cream sauce.....	12
3 CHEESE SEAFOOD DIP With white fish, shrimp, cheddar, parmesan, and swiss, cheeses, trinity and served with toasted baguette.....	14
JUMBO SHRIMP COCKTAIL Three colossal poached shrimp served chilled with smoked paprika cocktail sauce and lemon foam.....	12
SEAFOOD BOUCHERIE BOARD Rotating sampler of chef's choice appetizers. Serves 2.....	MP

Soups

SHE CRAB Our famous velvety crab bisque finished with sherry crème fraiche and chives.....	cup 4 bowl 6
NEW ORLEANS GUMBO Spicy stew with shrimp, chicken, andouille, tasso, veggies, okra, and corn. Topped with rice and scallions.....	cup 5 bowl 7
SOUP du JOUR Ask your server about today's seasonal inspiration!.....	cup 4 bowl 6

Salads

MARKET GREEN SALAD Mixed greens, goat cheese, pickled red onion, spiced pecans, and a champagne vinaigrette.....	7
GRILLED CAESAR Charred heart of romaine with house made dressing, whole wheat croutons, parmesan, sun dried tomatoes, and fried anchovies.....	8
CRANBERRY KALE Romaine, blanched kale, green apples, sweetened dried cranberries, corn bread croutons, and a sweet potato vinaigrette.....	8
ROASTED BEETS Red and gold beets, The Goat Lady fig & honey goat cheese, mixed greens, honey rosemary balsamic, and toasted pumpkin seeds.....	8
BBLT Crispy brussels, bacon, romaine lettuce, tomato, asiago cheese, and a whole grain mustard vinaigrette.....	8

Add: Chicken \$6 Shrimp \$9 Salmon \$12 Crab Cake \$12 Scallops \$18

Non Alcoholic

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer

Dr. Pepper, Lemonade, Sweet Tea, Unsweet Tea,

Fresh Brewed Dark Roast Coffee

Craft Mocktails

PaNoMa Seedlip Grove, grapefruit juice, fresh lime, simple syrup, soda water.

Fireworks Seedlip Spice, smoked gingerale, bitters, orange slice.

Pear Margie Pear puree, house made sour mix, splash orange juice, salted rim.

Horchata - Cinnamon spiced rice milk made fresh locally—no preservatives!

Bottles/Cans

Bud Light	Angry Orchard Cider	Miller Lite
Michelob Ultra	Sam Adams Boston Lager	Coors Light
Budweiser	Rogue Dead Guy Ale	Amstel Light
Heineken	Palmetto Huger St IPA	Corona
Stella Artois	Samuel Smith's Oatmeal Stout	Guinness Stout
Newcastle	Southern Tier 2X IPA	Fat Tire Amber
Czechvar	Steel Hands Coffee Lager	Chimay Blue
Highlands Gaelic	Daura Gluten Free Lager	Heineken 0.0

On Draft

OMB "Copper"

Sugar Creek "Big O"

Legal Remedy Seasonal

Catawba White Zombie

Noda "Hop Drop and Roll"

Birdsong "Lazy Bird Brown"

Wines by the Glass

Sangria, FishMarket recipe	7
-Classic Red or White Peach	
Moscato, Caposaldo	9
-Italy	
Prosecco, Maschio	8
-Italy	
Brut Rosé, Biutiful	8
-Spain	
Rosé, Rosehaven	7
-California	
Rosé, Fleur de Mer	12
-France	
Riesling, J&H Selbach "Incline"	8
- Mosel-Saar-Ruwar	
Pinot Grigio, Alverdi	7
-Italy	
Pinot Gris, Big Fire	10
-Oregon	
Sauvignon Blanc, Monkey Bay	8
-New Zealand	
Sauvignon Blanc, Matanzas Creek	11
-Sonoma	
Chardonnay, Cypress Vineyards	7
-Central Coast	
Chardonnay, J. Lohr "Riverstone"	9
-Monterey	
Pinot Noir, Meiomi	10
-California	
Merlot, Cycles Gladiator	8
- California	
Cabernet, Cypress Vineyards	7
-Central Coast	
Cabernet, J. Lohr Seven Oaks	9
-Paso Robles	
Red Blend, Conundrum	11
- California	
Malbec, Septima	8
-Argentina	