

FISH MARKET

Lunch Menu • Served Monday thru Friday • 11 am to 3pm

Available for Dine In and Carryout • 803-547-4024

Starters

LOBSTER MAC & CHEESE	12
FRIED BRUSSELS With lemon pepper seasoning.....	9
POKE BOWL Hawaiian marinated sashimi tuna with sushi rice, pickled cucumbers, edamame, and avocado.....	12
SHRIMP COCKTAIL Tender poached shrimp with zesty red and creamy white cocktail sauces.....	8
POUTINE Brown gravy and fresh white cheddar cheese curds.....	10
FRIED GREEN TOMATOES With crumbled bacon, hollandaise, and micro greens.....	8
HOT SHRIMP & CRAB DIP Creamy pepper jack cheese, old bay, cracker crust, served with tortilla chips.....	10

Soups

SHE CRAB Our famous velvety crab bisque finished with sherry crème fraiche and chives.....	c 4 b 6
NEW ORLEANS GUMBO Spicy stew with shrimp, chicken, andouille, tasso, veggies, okra, and corn. Topped with rice	c5 b7
SOUP du JOUR Ask your server about today's seasonal inspiration!.....	Market Price c b

Sandwiches

LOBSTER WRAP Lobster with lemon-tarragon aioli, asparagus, goat cheese, and mixed greens.....	15.95
CRAB CAKE Panko breaded crab cake, lettuce, tomato, creole remoulade on the side	13.95
FRIED CHICKEN CLUB With bacon, lettuce, tomato, swiss and American cheese on white bread with mayo.....	10.95
PIMENTO BACON BURGER Half pound Certified Angus Beef burger with pimento cheese, bacon, and mixed greens.	10.95
BUFFALO SHRIMP WRAP Grilled shrimp, buffalo sauce, bleu cheese crumbles, lettuce, and tomato.....	9.95

FRIED GREEN TOMATO Pimento cheese, mixed greens, and red pepper jelly on white bread.....	8.95
BLACKENED MAHI MAHI On brioche with lettuce, tomato, and creole remoulade on the side.....	13.95
SALMON BLT Grilled salmon, crisp bacon, tomato, lettuce, and lemon-tarragon aioli on wheatberry bread.....	14.95
TURKEY AVOCADO WRAP Smoked turkey, fresh avocado, lettuce, tomato, and cranberry dijon-mayonnaise.....	8.95
FRIED FISH SANDWICH Tempura fried cod on brioche with lettuce, tomato, and tartar sauce on the side.....	9.95

Salads

CAESAR Chopped romaine, house made dressing and croutons, sun dried tomatoes, parmesan.....	7
STRAWBERRY ALMOND Mixed greens, fresh strawberries, goat cheese, almond flakes, apricot vinaigrette.....	6
ICEBERG WEDGE Bleu cheese dressing, bacon, pecans, boiled egg, diced tomatoes.	7
ROASTED BEETS Spinach, bleu cheese crumbles, almonds, shaved asparagus, and sweet ginger sesame dressing.....	8
TOMATO BASIL Mozzarella balls, cherry tomatoes, cucumbers, sunflower seeds, basil pesto, and balsamic glaze.....	8
MARKET GREEN Mixed greens, goat cheese, pickled red onions, spiced pecans, and a white balsamic vinaigrette.....	7

Add to any salad:

Chicken \$6 Shrimp \$9 Salmon \$12 Crab Cake \$12 Scallops \$12 Lemon-Tarragon Lobster Salad \$12

Entrees

CHICKEN & WAFFLE Buttermilk chicken breast, pecan waffle, bourbon maple syrup.....	15
CHILEAN SEA BASS On mushroom risotto with Asian tomato relish and soy wasabi butter.....	32
FISH & CHIPS Tempura battered cod and hand cut fries with tartar sauce.	16
SCALLOPS Bacon and crab risotto, crispy spinach, and smoked onion jam.	28
CHICKEN PASTA Cavatappi, country ham, mushrooms, and spinach in a parmesan cream sauce.....	18
SHRIMP & GRITS Tender shrimp, andouille sausage, and tasso ham in a Cajun cream sauce over stone ground grits. Topped with crispy potato sticks.....	18

Sandwiches are served with your choice of side:

Fries, Pasta Salad, House Made Chips, Roasted Veggies, Coleslaw

GOAT CHEESE BURGER Caramelized onions, goat cheese, and mixed greens with white balsamic.....	10.95
CHICKEN SALAD HoneyDijon chicken, cranberries, pecans, & celery with lettuce and tomato on toasted wheatberry.....	8.95
ROAST BEEF au JUS Shaved roast beef, caramelized onions, swiss cheese, and horseradish cream on brioche.	10.95
ROASTED VEGGIE WRAP With wilted spinach, dried cranberries, sunflower seeds, and white balsamic vinaigrette.....	8.95
SALMON TACOS Blackened salmon, lettuce, tomato, avocado, and salsa verde. Tortilla chips and guacamole.....	12.95

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Craft Cocktails

FISHMARKET SPRITZ

Prosecco, Aperol, Grey Goose Orange, seltzer

OL' SMOKEY Maker's Mark, Bitters, Smoked Orange, Cherry, ROCKS

HHP SPICY MOONSHINE MARGARITA Belle Isle Honey
Habeñero Moonshine, Cointreau, sour, pineapple juice, salted rim

MAPLE RYE SOUR Bulleit Rye, 100% real maple syrup, house sour, orange twist

ROYAL SIDECAR Remy Martin 1738 Cognac and Cointreau

SOUTH CAROLINA SUNSET MARTINI Absolut Vanilla, Absolut Raspberry, Cointreau, oj, house sour, grenadine

CHOCOLATE ESPRESSO MARTINI Van Gogh Espresso Vodka, Godiva Chocolate Liqueur, Bailey's Irish Cream

MARKET MULES

Absolute Peach & Ginger Mule—Kentucky Mule—Captain Cran Mule

MIMOSA CARAFE

Brut Champagne, Orange Juice (serves 6)

On Draft

OMB "Copper"	6.50
Sugar Creek "Big O"	6.00
Rotating Craft Beer	MP
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White Zombie	6.00

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
	Steel Hands Coffee Lager	

Lunch and Brunch Special

\$20 Mimosa Carafe

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	
Chardonnay , Bellula "Unoaked"	8
-France	
Pinot Noir , Meiomi	10
-California	
Merlot , Red Rock	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	