

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
PARMESAN GARLIC GREEN BEANS	9
SHRIMP COCKTAIL Tender poached shrimp with zesty red and creamy white cocktail sauces.....	12
AHI TUNA STACK Diced tuna, sweet chili aioli, avocado, tomato relish, crispy wonton.....	14

Soups

SHE CRAB Our famous velvety crab bisque finished with sherry crème fraîche 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!.....	c 4 b 6

Sandwiches

CHICKEN BACON RANCH WRAP Seasoned fried chicken breast, lettuce, tomato, creamy ranch and crumbled bacon.....**11.95**

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**

BLACKENED MAHI MAHI On brioche with lettuce, tomato, and creole remoulade on the side.....**14.95**

TURKEY AVOCADO WRAP Smoked turkey, fresh avocado, lettuce, tomato, and cranberry dijon-mayonnaise.....**9.95**

FRIED FISH SANDWICH Tempura fried cod on brioche with lettuce, tomato, and tartar sauce on the side.....**9.95**

Salads

KALE CAESAR Chopped romaine, blanched kale, house made dressing and croutons, sun dried tomatoes, parmesan.....	7
CAPRESE Heirloom tomatoes, fresh mozzarella, mixed greens, basil pesto, and premium aged balsamic.....	8
MARKET GREEN Summer berries, goat cheese, pickled red onions, spiced pecans, and blueberry thyme vinaigrette...	7
COBB Romaine, iceberg, bacon, bleu cheese crumbles, egg, avocado, cucumbers, tomatoes, and a fresh herb green goddess dressing.....	8

Add to any salad:

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

Entrees

CHILEAN SEA BASS On scallion risotto with Asian tomato relish and ginger sesame glaze.....	32
FISH & CHIPS Tempura battered cod and hand cut fries with tartar sauce.	16
SCALLOPS Bacon and crab risotto, broccolini, confit tomatoes, and sweet corn puree.	28
CHICKEN PASTA Cavatappi, country ham, mushrooms, and spinach in a parmesan cream sauce.....	18
SHRIMP & GRITS Tender shrimp, andouille sausage, tasso ham, peppers, and onions in a Cajun cream sauce over stone ground grits. Topped with crispy potato sticks.....	18
CHICKEN & WAFFLE Buttermilk fried chicken breast and made-to-order pecan waffle drizzled with maple-bacon glaze and candied bacon	16

Sandwiches are served with your choice of side:

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

CRAB CAKE Panko breaded crab cake, lettuce, tomato, creole remoulade on the side

CHICKEN SALAD HoneyDijon chicken, cranberries, pecans, & celery with lettuce and tomato on toasted wheatberry.....**8.95**

SALMON TACOS Blackened salmon, lettuce, tomato, avocado, and salsa verde. Tortilla chips and guacamole.....**13.95**

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Craft Cocktails

STRAWBERRY BASIL LEMONADE 11

absolut citron · muddled strawberries · basil · fresh lemon · simple syrup · seltzer

CUCUMBER MOJITO 11

bacardi superior · sugar in the raw · mint fresh lime · seltzer

CARIBBEAN "PUM RUNCH" 12

mount gay Eclipse · orange juice · cranberry juice pineapple juice · grenadine · meyers's float

OL' SMOKEY 12

makers mark · angostura bitters · simple syrup smoked orange · cherry · rocks

YELLOW JACKET 12

aka Angry Bees Knees
tanqueray london dry gin · lemon · local honey splash oj · cayenne

UNIQUE NEW YORK 12

bulleit rye whiskey · house made sour · egg white rocks · tawny port float · tart cherries

ROSÉ CHEEKS 11

el jimador silver tequila – beautiful sparkling rosé grapefruit

THE HANDLER 11

absolut vanilla – lavender syrup – milk tea

FISHMARKET BLOODY MARY

Our fresh made house mix!

On Draft

OMB "Copper"

Sugar Creek "Big O"

LRB "Jury Panel" Jalapeño Pinapple

Catawba White Zombie

Noda "Hop Drop and Roll"

Birdsong "Lazy Bird Brown"

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
Daura gluten free	Steel Hands Coffee Lager	

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 , 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	