

FISH MARKET

Signature Entrees

The dishes you have come to know and love on our daily dinner menu.

GRILLED SALMON Served with ancient grains blend, roasted vegetables, red pepper jelly, and brie butter.....	24
CHILEAN SEA BASS Pan seared, served over mushroom risotto and topped with Asian tomato relish, ginger-sesame glaze, and a grilled scallion	36
FISH & CHIPS Tempura battered cod fillets served with hand-cut steak fries, coleslaw, and tartar sauce.....	16
SCALLOPS Served with bacon-crab risotto, smoked onion jam, and garlic wilted spinach.....	36
SHRIMP & GRITS With andouille sausage, tasso ham, peppers, and onions in a Cajun cream sauce over stone ground parmesan grits. Topped with crispy potato sticks.....	18

Seasonal Features - Sea

Chef's inspired creations utilizing fresh seasonal seafood and produce..

BBQ MAHI MAHI With sweet potato grits and cider braised collard greens.....	26
CRAB STUFFED GROUPER With herb fingerling potatoes, roasted brussels, caramelized onions, and smoked paprika butter.....	32
BLACKENED SEARED TUNA With goat cheese gnocchi in a cream sauce with caramelized onions, mushrooms, and sweet peas.....	27
CAROLINA TROUT With sweet potato puree, sauteed spinach, and pecan brown butter	26
LOBSTER TAILS Roasted and served with fingerling potatoes, asparagus with hollandaise,* and drawn butter.....	42

****Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness; especially if you have certain medical conditions****

Seasonal Features - Land

ANCIENT GRAINS STUFFED MUSHROOM Marinated portobella mushroom cap with sweet potato puree, sautéed spinach, and balsamic glaze.....	16
ROASTED PORK SHANK Apple cider brined pork osso bucco served with "ham bone beans" and braised red cabbage.....	27
SLOW BRAISED SHORT RIB With mashed potatoes, roasted carrots, and pan gravy.....	32
STUFFED CHICKEN BREAST Cranberry and apple stuffed airline chicken breast with mashed potatoes, collard greens, and fig-balsamic reduction	17
FILET MIGNON Eight ounce filet served with mashed potatoes, mushrooms, asparagus, and hollandaise*	42

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Our dessert offering is full of your favorite house made treats!

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Craft Cocktails

MAPLE RYE SOUR 11

Bulleit rye · 100% real maple syrup · house made sour

SPICED PEAR MARGARITA 11

Don Julio Silver · St Georges pear liqueur · house made sour
sugared rim.

APPLE PIE COCKTAIL 12

Tanqueray Gin · cinnamon simple · apple cider

PUERTO RICAN RUM 'CHATA 11

Havana club · locally sourced horchata

FISHMARKET SPRITZ 11

Prosecco · Aperol · Grey Goose Orange · seltzer

DARK & STORMY 9

Meyers's dark rum · Goslings ginger beer · lime

OL' SMOKEY 12

Makers Mark · angostura bitters · simple syrup
smoked orange · cherry · rocks

BOURBON PUMPKIN SMASH 11

Bulleit · spiced pumpkin syrup · fresh lemon squeeze

NOTORIUS F-I-G 10

Hennesey VSOP · vanilla · black pepper · fig syrup

ICED CARAMEL MACHIATO 11

Van Gogh Double Espresso Vodka · Bailey's Salted Caramel
Half & Half



Book our
Private Dining Room
for your group event!

Call or email for info!

FishMarketBanquets@gmail.com

Lunch, Dinner, and Brunch packages available!