

FISH MARKET

Brunch Menu • Served Saturday and Sunday 10am-3pm

Starters

- SHE CRAB SOUP** cup 4 bowl 6
- NEW ORLEANS GUMBO** cup 5 bowl 7
- AVOCADO TOAST** Smashed avocado, pickled onion, goat cheese, fried egg on wheatberry..... 6
- LOBSTER MAC & CHEESE** Corkscrew pasta, parmesan cream sauce, tender bites of lobster .. 12
- FRIED BRUSSELS SPROUTS** Lemon pepper & sunflower seeds.9
- POUTINE** Hand cut breakfast potatoes, brown gravy, cheese curds..... 10
- CHICKEN BISCUITS** Mini biscuits, pimento cheese, fried chicken, pepper jelly, bacon..... 10

Sandwiches

- LOBSTER WRAP** Chilled Maine lobster, mixed greens, asparagus, goat cheese, and lemon-tarragon aioli..... 15.95
- CHICKEN SALAD** Honey dijon chicken, cranberries, and pecans on wheatberry.... 9
- TURKEY WRAP** Turkey, avocado, lettuce, tomato, cranberry dijon mayo.8.95
- SALMON TACOS** Blackened salmon, tomato, lettuce, salsa verde, tortilla chips & guacamole. (side item substitution permitted).....12.95
- PIMENTO CHEESE BURGER** Half pound burger, bacon, pimento cheese, mixed greens, brioche bun.10.95

Sandwiches served with your choice of side item:
Fries • House Made Chips • Mediterranean Pasta Salad • Roasted Veg • Coleslaw

Fresh Salads

- MARKET GREEN SALAD** Mixed greens, goat cheese, pickled red onion, and white balsamic vinaigrette.....7
- CAESAR** Chopped romaine, house made Caesar dressing, sun dried tomatoes, crisp croutons, and parmesan cheese..... 7
- ICEBERG WEDGE** Bleu cheese dressing, bacon, pecans, boiled egg, diced tomatoes..... 7
- STRAWBERRY ALMOND** Mixed greens, fresh sliced strawberries, goat cheese, almond flakes, and apricot vinaigrette..... 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

Make any of our fresh salads an entrée by adding:

Chicken 6.00 Salmon 12.00 Shrimp 9.00 Scallops 12.00 Crab Cake 12.00 Lemon-Tarragon Lobster Salad \$12

Brunch Favorites

EGGS BENEDICT- Two gently poached eggs with hollandaise on mini cheddar biscuits, served with breakfast potatoes and choice of:

CRAB CAKES BENEDICT 15 • SALMON BENEDICT 17 • STEAK BENEDICT 18 • HAM BENEDICT 9

OMELETS - Our fluffy three egg omelets are served with breakfast potatoes.

SPINACH, MUSHROOM, & SWISS 9 • MEATLOVERS w/bacon, ham, sausage, peppers, onions 9 • HAM & CHEESE OMELET 8

CRAB & LOBSTER OMELET Seafood studded omelet with a parmesan cream sauce..... 11

BISCUITS & GRAVY - Cheddar biscuits smothered in rich creamy sausage gravy with a side of tomato salad and breakfast potatoes. 12

FRENCH TOAST - Thick cut bread, brown sugar, cinnamon, and nutmeg, topped with mixed berry compote and maple syrup.....8

MARKET HASH & EGGS - Farmer's market delight of mixed veggies served with two eggs over easy.10

SHRIMP & GRITS - Andouille sausage, tasso, pepper, onions, Cajun cream sauce over stone ground grits. Topped with potato sticks. 18

CHICKEN & WAFFLE - Seasoned fried breast tenders, pecan buttermilk waffle, bourbon maple syrup.15

FISH & CHIPS - Tempura battered cod filets, hand cut fries, coleslaw, tartar sauce. 16

CROQUE MADAME - Toasted ham and swiss sandwich topped with Mornay sauce and fried egg. Served with breakfast potatoes ... 14

MONTE CRISTO Hot ham, turkey, and swiss sandwich between two slices of French toast. Served with breakfast potatoes and a berry maple sauce.....11

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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

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
	Heineken 0.0 non alcoholic	

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	

Lunch and Brunch Special

\$20 Mimosa Carafe