

# FISH MARKET

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

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

## Starters

<b>LOBSTER MAC &amp; CHEESE</b> .....	12
<b>FRIED BRUSSELS</b> With ginger sesame glaze.....	9
<b>JUMBO SHRIMP COCKTAIL</b> Tender poached jumbo shrimp with smoked paprika cocktail sauce and lemon foam.....	12
<b>AHI TUNA STACK</b> Diced tuna, sweet chili aioli, avocado, tomato relish, crispy wonton.....	14

## Soups

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

## Sandwiches

<b>CHICKEN BACON RANCH WRAP</b> Seasoned fried chicken breast, lettuce, tomato, creamy ranch and crumbled bacon.....	11.95
<b>PIMENTO BACON BURGER</b> Half pound Certified Angus Beef burger with pimento cheese, bacon, and mixed greens. ....	10.95
<b>BUFFALO SHRIMP WRAP</b> Grilled shrimp, buffalo sauce, bleu cheese crumbles, lettuce, and tomato.....	9.95

<b>BLACKENED MAHI MAHI</b> On brioche with lettuce, tomato, and creole remoulade on the side.....	14.95
<b>TURKEY AVOCADO WRAP</b> Smoked turkey, fresh avocado, lettuce, tomato, and cranberry dijon-mayonnaise.....	9.95
<b>FRIED FISH SANDWICH</b> Tempura fried cod on brioche with lettuce, tomato, and tartar sauce on the side.....	9.95

## Salads

<b>MARKET GREEN SALAD</b> With goat cheese, pickled red onion, spiced pecans, and a champagne vinaigrette.....	7
<b>CHOPPED CAESAR</b> With house made dressing, whole wheat croutons, parmesan, and sun dried tomatoes .....	8
<b>CRANBERRY KALE</b> Romaine, blanched kale, apples, sweetened dried cranberries, corn bread croutons, and a sweet potato vinaigrette.....	8
<b>ROASTED BEETS</b> Red and gold beets, local goat cheese, mixed greens, and honey rosemary balsamic.....	8
<b>BBLT</b> Crispy brussels, bacon, lettuce, tomato, asiago cheese, and a whole grain mustard vinaigrette.....	8

Add to any salad:

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

## Entrees

<b>CHILEAN SEA BASS</b> On mushroom risotto with Asian tomato relish and ginger sesame glaze.....	32
<b>FISH &amp; CHIPS</b> Tempura battered cod and hand cut fries with tartar sauce. ....	16
<b>SCALLOPS</b> Bacon-crab risotto, blanched brussels leaves, butternut squash puree, and spiced pumpkin seeds.....	28
<b>CHICKEN PASTA</b> Cavatappi, country ham, mushrooms, and spinach in a parmesan cream sauce.....	18
<b>SHRIMP &amp; GRITS</b> Tender shrimp, andouille sausage, tasso ham, peppers, and onions in a Cajun cream sauce over stone ground grits. Topped with crispy potato sticks.....	18
<b>CHICKEN &amp; WAFFLE</b> 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

<b>CRAB CAKE</b> Panko breaded crab cake, lettuce, tomato, creole remoulade on the side .....	14.95
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<b>CHICKEN SALAD</b> HoneyDijon chicken, cranberries, pecans, & celery with lettuce and tomato on toasted wheatberry.....	8.95
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<b>SALMON TACOS</b> Blackened salmon, lettuce, tomato, avocado, and salsa verde. Tortilla chips and guacamole.....	13.95
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## Craft Cocktails

**SPICED PEAR MARGARITA** 11  
El jimador · St Georges pear liqueur · house made sour sugared rim.

**DARK & STORMY** 9  
Meyers's dark rum · Goslings ginger beer · lime

**MAPLE RYE SOUR** 11  
Bulleit rye · 100% real maple syrup · house made sour

**OL' SMOKEY** 12  
Makers Mark · angostura bitters · simple syrup smoked orange · cherry · rocks

**APPLE PIE COCKTAIL** 12  
Bombay Sapphire · cinnamon simple · apple cider

**BOURBON PUMPKIN SMASH** 11  
Knob Creek · spiced pumpkin syrup · fresh lemon squeeze

**PUERTO RICAN RUM 'CHATA** 11  
Havana club · locally sourced horchata

**NOTORIUS F-I-G** 10  
Hennessy VSOP · vanilla · black pepper · fig syrup

**FISHMARKET SPRITZ** 11  
Prosecco · Aperol · Grey Goose Orange · seltzer

**FISHMARKET BLOODY MARY**  
Our fresh made house mix!

## On Draft

Ask your server about our rotating draft selection.

## 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	Czechvar
Duclaw PB Porter	Chimay Blue Label	Heineken 0.0

## Wines by the Glass

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