

APPETIZERS

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| Oyster Nachos | 13 |
| Fried oysters, chipotle tartar sauce, fresh pico de gallo. | |
| Jumbo Lump Crab Cake 🥥 | 17 |
| Arugula salad, lemon aioli. | |
| Smokin' Hot Shrimp | 13 |
| Honey-chipotle sauce, diced jalapeño, bleu cheese crumbles. | |
| Peel & Eat Shrimp | half doz. 11 doz. 17 |
| Wild caught Gulf shrimp. | |
| Shrimp & Crab Queso | 13 |
| Fried Dill Pickles | 9 |
| Crispy Calamari | 15 |
| Parmesan, lemon aioli & Thai sriracha sauce. | |
| FCG Sampler | 17 |
| Calamari, fried pickles, shrimp & crab queso. | |
| Smoked Trout Dip | 15 |
| Served with house-made Old Bay Chips. | |
| Chargrilled Oysters* | half doz. 19 |
| Lemon pepper butter & Parmesan. | |

RAW BAR

CHECK THE CHALKBOARD

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| MYSTIC MERMAID OYSTERS* | Mkt. |
| Our very own proprietary oyster from Cape Cod. Briny with a sweet finish. Served with cucumber-lime mignonette. | |
| Oysters on the Half Shell* | Mkt. |
| Gulf and East Coast. | |
| Ahi Tuna Tartare | 15 |
| Avocado, cucumber, green onion, sesame seeds, tataki sauce, avocado-wasabi aioli, served with crispy wontons. | |

SOUPS & SALADS

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| Gumbo | cup 6.5 bowl 9.5 |
| Shrimp, chicken, andouille sausage, okra & a dark roux. | |
| New England Clam Chowder | cup 6.5 bowl 9.5 |
| Red Beans & Rice | cup 6.5 bowl 11.5 |
| Slow-simmered red beans, andouille sausage, Creole spices, served over white rice. | |
| White Balsamic Bleu 🥥 | small 7 entrée 13 |
| Spring mix, romaine, bleu cheese, tomatoes, red onion, candied pecans, white balsamic vinaigrette. | |
| with Chicken 17.5 with Shrimp 18 with Salmon 18.5 | |
| Caesar Salad | small 7 entrée 13 |
| Romaine, herb & garlic croutons, Parmesan cheese. | |
| with Chicken 17.5 with Shrimp 18 with Salmon 18.5 | |
| Super Greens Salmon Salad* 🥥 | 18.5 |
| Kale, shaved Brussels sprouts, spinach, cherry tomatoes, quinoa, dried cranberries, almonds, white balsamic vinaigrette. | |
| The Omega Bowl | 21 |
| Grilled salmon, avocado, cucumber, radish, cabbage slaw, rice, sweet potatoes, miso-chili butter. | |

SHRIMP, CATFISH & OYSTERS

Fried, grilled or blackened.
Served with Virginia's apple cider coleslaw & fries.

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| U.S. Farm Raised Catfish | half 16 full 20 |
| Gulf Shrimp | 20 |
| Seafood Platter | 25.5 |
| Catfish, shrimp & oysters. Substitute beer-battered cod +2 | |
| Pick 2 Combo | 20 |
| Catfish, shrimp or oysters. Pick any two. Substitute beer-battered cod +2. | |

FAVORITES

CHECK THE CHALKBOARD

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|---|------|
| Grilled Mediterranean Sea Bass | 25 |
| With chimichurri, garlic-herb potatoes, sautéed green beans. | |
| Grilled Texas Redfish & Shrimp | 29 |
| Crawfish butter, dirty rice, sautéed green beans. | |
| Garlic Caper Grilled Salmon* | 22 |
| Marinated cherry tomatoes, beurre blanc, buttermilk mashed potatoes, garlic wilted spinach. | |
| Shrimp & Snow Crab Boil | Mkt. |
| 3 crab clusters, 1/2 lb. of boiled shrimp, corn & potato. | |
| Grilled Chicken & Andouille | 19 |
| Served over red beans & rice. | |
| Blackened Rainbow Trout | 20 |
| Garlic wilted spinach, white rice. | |
| Fish & Chips | 19 |
| Beer-battered cod & fries. | |

TACOS & SANDWICHES

Sandwiches served with fries, house-made Old Bay chips, or coleslaw. Tacos served with Cuban black beans & rice.

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| Serafin's Hand-Rolled Fish Tacos | 17.5 |
| Fried tilapia, tangy cabbage, pico de gallo, shredded cheese & ranchero sauce, rolled & grilled. Substitute cod +2. | |
| Honey-Chipotle Shrimp Tacos | 16.5 |
| Corn tortillas, cilantro, shredded carrots & celery, ranch dressing, avocado. | |
| The FishWich | 15 |
| Beer-battered cod, dill tartar, cheddar cheese, shredded lettuce. | |
| Shrimp Po' Boy | 15 |
| Remoulade, lettuce, tomato, onion & pickles, served on legendary Gambino's French Bread. | |
| Lobster & Shrimp Grilled Cheese | 22.5 |
| Cheddar, jack, American, queso blanco, thick-cut bacon, sriracha, green onions, on grilled sourdough. | |
| The Chicken Sandwich | 15.5 |
| Goat cheese, arugula, tomato, pesto aioli. | |
| Double Smash Bacon CheeseBurger* | 16 |
| Two 1/4-pound patties, Worcestershire aioli, thick-cut bacon, lettuce, tomato, onion, pickles. | |

SIDES

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| Dirty Rice | 6 |
| Cuban Black Beans & Rice | 5 |
| Buttermilk Mashed Potatoes | 5 |
| Hush Puppies | 5 |
| House-Seasoned Fries | 5 |
| House-Made Old Bay Chips | 5 |
| Virginia's Apple Cider Coleslaw | 5 |
| Garlic Wilted Spinach | 5 |
| Seasonal Veggie | 5 |
| Havarti-Cheddar Mac & Cheese | 8 |

DESSERTS

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| Chocolate Mousse Cake 🥥 | 10.5 |
| Key Lime Pie | 9 |
| Bread Pudding 🥥 | 9 |

WE SUPPORT FISHERIES & VENDORS THAT ARE BOTH ENVIRONMENTALLY CONSCIOUS & FISH LEGALLY FROM SUSTAINABLE WATERS

🥥 = ITEM CONTAINS NUTS

*LEGAL JARGON

There is risk associated with consuming raw oysters or any raw or uncooked animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. HART 11.25

HAPPY HOUR

SUNDAY – FRIDAY 3-6pm

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| Gold Margarita | 5 | Mystic Mermaid & Select Oysters | 2 |
| Fish City Old Fashioned | 9 | Crispy Calamari | 11 |
| Wine By-the-Glass | Half Off | Double Smash Bacon Cheeseburger | 10 |
| Select Beers | \$1 Off | | |

COCKTAILS

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| Rosarita Spritz | 14.5 | Pearl Martini | 15 |
| Espolòn Reposado Tequila, lime juice, honey, Ruffino Prosecco Rosé, club soda. | | Tito's Vodka, St-Germain, simple syrup, fresh lemon juice. | |
| Highland Classic | 15 | Aperol Spritz | 13 |
| Patrón Silver Tequila, triple sec, agave, fresh lime juice, St-Germain. | | Aperol, Avissi Prosecco, club soda, orange. | |
| Gold Margarita | 10 | Fish City Old Fashioned | 14 |
| Frozen or Rocks - Our house recipe with an extra kick of Gran Gala! | | Angel's Envy Bourbon, maple, cocoa bitters, orange, Luxardo cherry. | |
| The Brightside | 15.5 | Lovett's Peach Smash | 16 |
| Bombay Sapphire Gin, cucumber, fresh lemon, honey, Bénédictine. | | Bulleit Bourbon, fresh lemon, Peach Reàl syrup, Fever-Tree Sparkling Sicilian Lemonade. | |
| Bill's Bloody Mary | 10 | Espresso Martini | 15 |
| Our spicy secret recipe with Ketel One Vodka, garnished with a shrimp! | | Grey Goose Vodka, Patrón XO Cafe liqueur, cold brew, maple, cocoa bitters. | |

MOCKTAILS

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| Blood Orange Nojito | 7 | Punchline | 7 | Sparkling Colada | 7 |
| Mint, fresh lime juice, blood orange, sparkling water. | | Hibiscus tea, pineapple juice, fresh lemon juice, passion fruit. | | Pineapple juice, coconut, sparkling water. | |

WINE

WHITE

GL | BT

Light & Crisp

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| Oyster Bay | 12 47 |
| Pinot Grigio - New Zealand | |
| Kim Crawford | 14 55 |
| Sauvignon Blanc - New Zealand | |
| Jacques Dumont | 14 55 |
| Sauvignon Blanc - France | |
| Martín Códax | 13 51 |
| Albariño - Spain | |
| Sauvion Vouvray | 15 59 |
| Chenin Blanc - France | |

Medium & Full-Bodied

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| Rainstorm | 11 43 |
| Pinot Gris - Oregon | |
| Louis Jadot Chablis | 17 67 |
| Chardonnay - France | |
| Josh Cellars 'Craftsman' | 10 39 |
| Chardonnay - California | |
| Sonoma Cutrer | 16 63 |
| Chardonnay - California | |

SPARKLING

GL | BT

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| Avissi Prosecco | 12 |
| NV - Glera - Italy | |
| Ruffino Prosecco Rosé | 12 |
| Glera / Pinot Noir - Italy | |

ROSÉ

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|------------------------------|---------|
| La Fête du Rose | 14 55 |
| Grenache / Syrah - France | |

RED

Light & Medium-Bodied

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| Planet Oregon | 14 55 |
| Pinot Noir - Oregon | |
| Decoy | 16 63 |
| Pinot Noir - California | |
| Michael David 'Inkblot' | 15 59 |
| Cabernet Franc - California | |

Full-Bodied

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| Ruffino Modus Toscana | 15 59 |
| Sangiovese / Cabernet / Merlot - Italy | |
| Angeline | 11 43 |
| Cabernet Sauvignon - California | |
| Bezel by Cakebread | 19 75 |
| Cabernet Sauvignon - California | |

WHAT'S POURING?

LET US WALK YOU THROUGH OUR CURRENT BEER SELECTIONS.