

# APPETIZERS

<b>Oyster Nachos</b> .....	13
Fried oysters, chipotle tartar sauce, fresh pico de gallo.	
<b>Jumbo Lump Crab Cake</b> 🥜 .....	16.5
Arugula salad, lemon aioli.	
<b>Peel &amp; Eat Shrimp</b> .....	half doz. 12.5   doz. 16.5
Wild caught Gulf shrimp.	
<b>Shrimp &amp; Crab Queso</b> .....	13.5
<b>Fried Dill Pickles</b> .....	9.5
<b>Crispy Calamari</b> .....	15.5
Parmesan, lemon aioli & Thai sriracha sauce.	
<b>FCG Sampler</b> .....	17
Calamari, fried pickles, shrimp & crab queso.	
<b>Smoked Trout Dip</b> .....	15
Served with house-made Old Bay Chips.	

# RAW BAR

CHECK THE CHALKBOARD

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

# SOUPS & SALADS

<b>Gumbo</b> .....	cup 6.5   bowl 9.5
Shrimp, chicken, andouille sausage, okra & a dark roux.	
<b>New England Clam Chowder</b> .....	cup 6.5   bowl 9.5
<b>Red Beans &amp; Rice</b> .....	cup 6.5   bowl 11
Slow-simmered red beans, andouille sausage, Creole spices, served over white rice.	
<b>White Balsamic Bleu</b> 🥜 .....	small 7   entrée 13.5
Spring mix, romaine, bleu cheese, tomatoes, red onion, candied pecans, white balsamic vinaigrette.	
with Chicken 17.5   with Shrimp 18   with Salmon 18.5	
<b>Caesar Salad</b> .....	small 7   entrée 13.5
Romaine, herb & garlic croutons, Parmesan cheese.	
with Chicken 17.5   with Shrimp 18   with Salmon 18.5	
<b>Super Greens Salmon Salad*</b> 🥜 .....	18.5
Kale, shaved Brussels sprouts, spinach, cherry tomatoes, quinoa, dried cranberries, almonds, white balsamic vinaigrette.	
<b>The Omega Bowl</b> .....	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.

<b>U.S. Farm Raised Catfish</b> .....	half 16   full 20
<b>Gulf Shrimp</b> .....	18.5
<b>Seafood Platter</b> .....	24.5
Catfish, shrimp & oysters. Substitute beer-battered cod +2	
<b>Pick 2 Combo</b> .....	20.5
Catfish, shrimp or oysters. Pick any two. Substitute beer-battered cod +2	

# FAVORITES

CHECK THE CHALKBOARD

<b>Grilled Mediterranean Sea Bass</b> .....	25
With chimichurri, garlic-herb potatoes, sautéed green beans.	
<b>Grilled Texas Redfish &amp; Shrimp</b> .....	29
Crawfish butter, dirty rice, sautéed green beans.	
<b>Garlic Caper Grilled Salmon*</b> .....	23.5
Marinated cherry tomatoes, beurre blanc, buttermilk mashed potatoes, garlic wilted spinach.	
<b>Shrimp &amp; Snow Crab Boil</b> .....	Mkt.
3 crab clusters, 1/2 lb. of boiled shrimp, corn & potato.	
<b>Grilled Chicken &amp; Andouille</b> .....	19.5
Served over red beans & rice.	
<b>Blackened Rainbow Trout</b> .....	21
Garlic wilted spinach, white rice.	
<b>Fish &amp; Chips</b> .....	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.

<b>Serafin's Hand-Rolled Fish Tacos</b> .....	18
Fried cod, tangy cabbage, pico de gallo, shredded cheese & ranchero sauce, rolled & grilled.	
<b>Honey-Chipotle Shrimp Tacos</b> .....	17.5
Corn tortillas, cilantro, shredded carrots & celery, ranch dressing, avocado.	
<b>The FishWich</b> .....	15.5
Beer-battered cod, dill tartar, cheddar cheese, shredded lettuce.	
<b>Shrimp Po' Boy</b> .....	15
Remoulade, lettuce, tomato, onion & pickles, served on legendary Gambino's French Bread.	
<b>Lobster &amp; Shrimp Grilled Cheese</b> .....	22.5
Cheddar, jack, American, queso blanco, thick-cut bacon, sriracha, green onions, on grilled sourdough.	
<b>The Chicken Sandwich</b> .....	15.5
Goat cheese, arugula, tomato, pesto aioli.	
<b>Double Smash Bacon CheeseBurger*</b> .....	16
Two 1/4-pound patties, Worcestershire aioli, thick-cut bacon, lettuce, tomato, onion, pickles.	

# SIDES

Dirty Rice .....	5
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

<b>Chocolate Mousse Cake</b> 🥜 .....	11
<b>Key Lime Pie</b> .....	9.5
<b>Bread Pudding</b> 🥜 .....	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. ARK 11.25

# HAPPY HOUR

## MON – FRI 3-6pm

Gold Margarita	6
All Menu Cocktails	\$2 Off
Wine By-the-Glass	Half Off
16oz Drafts	5

Select Oysters	2
Fried Pickles	6
Crispy Calamari	11
Double Smash	
Bacon Cheeseburger	10

## SAT & SUN All Day

Mimosas	5
Bloody Marys	5

## COCKTAILS

**Rosarita Spritz** ..... 12  
Espolòn Reposado Tequila, lime juice, honey, Ruffino Prosecco Rosé, club soda.

**Highland Classic** ..... 12  
Patrón Silver Tequila, triple sec, agave, fresh lime juice, St-Germain.

**Gold Margarita** ..... 10  
Frozen or Rocks - Our house recipe with Lunazul Blanco Tequila and an extra kick of Gran Gala!

**The Brightside** ..... 13  
Bombay Sapphire Gin, cucumber, fresh lemon, honey, Bénédictine.

**Bill's Bloody Mary** ..... 10  
Our spicy secret recipe with Ketel One Vodka, garnished with a shrimp!

**Pearl Martini** ..... 13  
Tito's Vodka, St-Germain, simple syrup, fresh lemon juice.

**Aperol Spritz** ..... 13  
Aperol, Avissi Prosecco, club soda, orange.

**Fish City Old Fashioned** ..... 14  
Angel's Envy Bourbon, maple, cocoa bitters, orange, Luxardo cherry.

**Lovett's Peach Smash** ..... 12  
Bulleit Bourbon, fresh lemon, Peach Reàl syrup, Fever-Tree Sparkling Sicilian Lemonade.

**Espresso Martini** ..... 14  
Grey Goose Vodka, Patrón XO Cafe liqueur, cold brew, maple, cocoa bitters.

## MOCKTAILS

**Blood Orange Nojito** ..... 7  
Mint, fresh lime juice, blood orange, sparkling water.

**Punchline** ..... 7  
Hibiscus tea, pineapple juice, fresh lemon juice, passion fruit.

**Sparkling Colada** ..... 7  
Pineapple juice, coconut, sparkling water.

## WINE

### WHITE

#### Light & Crisp

**Oyster Bay** ..... 11 | 40  
Pinot Grigio - New Zealand

**Kim Crawford** ..... 12 | 42  
Sauvignon Blanc - New Zealand

**Emmolo** ..... 11 | 40  
Sauvignon Blanc - California

**Martín Códax** ..... 14 | 53  
Albariño - Spain

**Sauvion Vouvray** ..... 16 | 63  
Chenin Blanc - France

#### Medium & Full-Bodied

**Rainstorm** ..... 11 | 40  
Pinot Gris - Oregon

**Josh Cellars 'Craftsman'** ..... 10 | 39  
Chardonnay - California

**Kendall-Jackson Reserve** ..... 13 | 51  
Chardonnay - California

### SPARKLING

GL | BT

**La Marca Prosecco** ..... 8  
Glera - Italy

**Freixenet Italian Rosé** ..... 8  
Glera / Pinot Noir - Italy

### ROSÉ

GL | BT

**La Fête du Rose** ..... 14 | 53  
Grenache / Syrah - France

### RED

#### Light & Medium-Bodied

**Left Coast Cellars 'Cali's Cuvée'** ..... 17 | 66  
Pinot Noir - Oregon

**Decoy** ..... 14 | 53  
Pinot Noir - California

#### Full-Bodied

**Ruffino Modus Toscana** ..... 12 | 42  
Sangiovese / Cabernet / Merlot - Italy

**Angeline** ..... 10 | 39  
Cabernet Sauvignon - California

**Bezel by Cakebread** ..... 18 | 69  
Cabernet Sauvignon - California

## WHAT'S POURING?

LET US WALK YOU THROUGH OUR CURRENT BEER SELECTIONS.