

APPETIZERS

Oyster Nachos	13
Fried oysters, chipotle tartar sauce, fresh pico de gallo.	
Shrimp Cocktail	11
Wild-caught shrimp, served with cocktail and tartar sauce.	
Coconut Shrimp	13
Crispy & fried golden, served with spicy aioli & Thai Sriracha sauce.	
Fried Dill Pickles	9.5
Crispy Calamari	15
Parmesan, lemon aioli & Thai Sriracha sauce.	
Blue Crab Dip	16
Served warm, with a buttery Ritz cracker crust, and house-made crostini.	
Jumbo Lump Crab Cake 🥑	17
Arugula salad, lemon aioli.	

RAW BAR

CHECK THE CHALKBOARD

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*	16
AAA sushi-grade saku tuna, avocado, cucumber, green onion, sesame seeds, tatakai sauce, avocado-wasabi aioli, served with crispy wontons.	

SOUPS & SALADS

Gumbo	cup 7	bowl 10
Shrimp, chicken, andouille sausage, okra & a dark roux.		
New England Clam Chowder	cup 7	bowl 10
Red Beans & Rice	cup 7	bowl 10
Slow-simmered red beans, andouille sausage, Creole spices, served over white rice.		
White Balsamic Bleu 🥑	small 7	entrée 13.5
Spring mix, romaine, bleu cheese, tomatoes, red onion, candied pecans, white balsamic vinaigrette.		
with Chicken 18 with Shrimp 19 with Salmon 19.5		
Super Greens Salmon Salad* 🥑	19	
Kale, shaved Brussels sprouts, spinach, cherry tomatoes, quinoa, dried cranberries, almonds, white balsamic vinaigrette.		

SHRIMP, CATFISH & OYSTERS

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

U.S. Farm Raised Catfish	half 16	full 22
Shrimp Platter	18.5	
Seafood Platter	26	
Catfish, shrimp & oysters. Substitute beer-battered cod +2		
Pick 2 Combo	21.5	
Catfish, shrimp or oysters. Pick any two. Substitute beer-battered cod +2		

FAVORITES

CHECK THE CHALKBOARD

The Omega Bowl	22
Grilled salmon, avocado, cucumber, radish, cabbage slaw, rice, sweet potatoes, miso-chili butter.	
Grilled Mediterranean Sea Bass	26
With chimichurri, garlic-herb potatoes, sautéed green beans.	
Grilled Texas Redfish & Shrimp	30
Crawfish butter, dirty rice, sautéed green beans.	
Garlic Caper Grilled Salmon*	24
Marinated cherry tomatoes, beurre blanc, buttermilk mashed potatoes, garlic wilted spinach.	
Blackened Rainbow Trout	21
Garlic wilted spinach, white rice.	
Shrimp & Snow Crab Boil	Mkt.
3 crab clusters, 1/2 lb. of boiled shrimp, corn & potato.	
Fish & Chips	19
Beer-battered cod & fries.	
Chicken Milanese	19
Arugula, marinated tomatoes, Parmesan cheese, lemon aioli.	

TACOS & SANDWICHES

Sandwiches are served with fries or coleslaw.
Tacos are served with Cuban black beans & rice.

Serafin's Hand-Rolled Fish Tacos	19
Fried cod, tangy cabbage, pico de gallo, shredded cheese & ranchero sauce, rolled & grilled.	
Honey-Chipotle Shrimp Tacos	17
Corn tortillas, cilantro, shredded carrots & celery, ranch dressing, avocado.	
Chicken Caesar Wrap	14
Blackened chicken, romaine, Parmesan cheese, wrapped in a flour tortilla. Substitute blackened shrimp +2	
The FishWich	16
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	23
Cheddar, jack, American, queso blanco, thick-cut bacon, Sriracha, green onions, on grilled sourdough.	
Blackened Chicken Sandwich	16
Romaine, tomato, red onion, Monterey Jack, three-olive pesto, and mayonnaise.	
Double Bacon CheeseBurger*	17
Two 1/4-pound patties, Worcestershire aioli, thick-cut bacon, lettuce, tomato, onion, pickles.	

SIDES

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

DESSERTS

Brownie à la Mode	9.5
Key Lime Pie	10
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. ARK 05.26

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 Bacon Cheeseburger	10

SAT & SUN All Day

Mimosas	5
Bloody Marys	5

COCKTAILS

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

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

Gold Margarita 10
Frozen or Rocks - Our house recipe with 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.

Hugo Spritz 13
Avisi Prosecco, St-Germain, club soda, mint, lemon.

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

GL | BT

Light & Crisp

Ruffino Lumina 11 | 40

Pinot Grigio - Italy

Kim Crawford 12 | 42

Sauvignon Blanc - New Zealand

Emmolo 11 | 40

Sauvignon Blanc - California

Martín Códax 14 | 53

Albariño - Spain

Medium & Full-Bodied

Sauvion Vouvray 16 | 63

Chenin Blanc - France

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

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.