

APPETIZERS

Oyster Nachos	14
Fried oysters, chipotle tartar sauce, fresh pico de gallo.	
Chargrilled Oysters*	half doz. 18
Choice of Cajun butter or garlic-herb butter.	
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.	
Crispy Calamari	16
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, tataki 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 11	
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	
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 21
Shrimp Platter	19
Seafood Platter	26
Catfish, shrimp & oysters. Substitute beer-battered cod +2	
Pick 2 Combo	21
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	22
Garlic wilted spinach, white rice.	
Fish & Chips	19
Beer-battered cod & fries.	
Grilled Chicken & Andouille	20
Served over red beans & rice.	

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	16
Remoulade, lettuce, tomato, onion & pickles, served on legendary Gambino's French Bread.	
Blackened Chicken Sandwich	17
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
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. LKLD 05.26

HAPPY HOUR

MONDAY – FRIDAY
3pm-7pm

SATURDAY
4pm - 6pm

Bar Seating only.
Includes complimentary
homemade chips & salsa.

Gold Margarita 5	Draft Beers 5	Mystic Mermaid & Select Oysters 2
Fish City Old Fashioned 9	Bloody Marys 7.5	Crispy Calamari 11
Wine By-the-Glass Half Off		Double Bacon Cheeseburger 10

COCKTAILS

Rosarita Spritz 12 Espolòn Reposado Tequila, lime juice, honey, Ruffino Prosecco Rosé, club soda.	Pearl Martini 13 Tito's Vodka, St-Germain, simple syrup, fresh lemon juice.
Highland Classic Margarita 12 Patrón Silver Tequila, triple sec, agave, fresh lime juice, St-Germain.	Hugo Spritz 13 Avissi Prosecco, St-Germain, club soda, mint, lemon.
Gold Margarita 10 Frozen or Rocks - Our house recipe with an extra kick of Gran Gala!	Fish City Old Fashioned 14 Angel's Envy Bourbon, maple, cocoa bitters, orange, Luxardo cherry.
The Brightside 13 Bombay Sapphire Gin, cucumber, fresh lemon, honey, Bénédictine.	Lovett's Peach Smash 12 Bulleit Bourbon, fresh lemon, Peach Reál syrup, Fever-Tree Sparkling Sicilian Lemonade.
Bill's Bloody Mary 10 Our spicy secret recipe with Ketel One Vodka, garnished with a shrimp!	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

Oyster Bay 12 47 Pinot Grigio - New Zealand
Chateau Ste. Michelle 11 43 Riesling - Washington
Martín Códax 13 51 Albariño - Spain
Jacques Dumont 14 55 Sauvignon Blanc - France
Kim Crawford 14 55 Sauvignon Blanc - New Zealand

Medium & Full-Bodied

Sauvion Vouvray 15 59 Chenin Blanc - France
Louis Jadot Chablis 17 67 Chardonnay - France
Josh Cellars 'Craftsman' 10 39 Chardonnay - California
Sonoma Cutrer 16 63 Chardonnay - California

SPARKLING

GL | BT

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

ROSÉ

La Fête du Rose 14 55 Grenache / Syrah - France

RED

Light & Medium-Bodied

Erath 14 55 Pinot Noir - Oregon
Decoy 16 63 Pinot Noir - California

Full-Bodied

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.