

## APPETIZERS

<b>Oyster Nachos</b> .....	14
Fried oysters, chipotle tartar sauce, fresh pico de gallo.	
<b>Chargrilled Oysters*</b> .....	half doz. 18
Choice of Cajun butter or garlic-herb butter.	
<b>Shrimp Cocktail</b> .....	11
Wild-caught shrimp, served with cocktail and tartar sauce.	
<b>Coconut Shrimp</b> .....	13
Crispy & fried golden, served with spicy aioli & Thai Sriracha sauce.	
<b>Crispy Calamari</b> .....	16
Parmesan, lemon aioli & Thai Sriracha sauce.	
<b>Blue Crab Dip</b> .....	16
Served warm, with a buttery Ritz cracker crust, and house-made crostini.	
<b>Jumbo Lump Crab Cake</b> 🥜 .....	19
Arugula salad, lemon aioli.	

## 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>Tuna Tostadas*</b> .....	16
AAA sushi-grade saku tuna on house-made tortilla chips with avocado, spicy mayo, eel sauce, cucumber, watermelon radish, jalapeño, and sesame seeds.	

## SOUPS & SALADS

<b>Gumbo</b> .....	cup 7 bowl 10
Shrimp, chicken, andouille sausage, okra & a dark roux.	
<b>New England Clam Chowder</b> .....	cup 7 bowl 10
<b>Red Beans &amp; Rice</b> .....	cup 7 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 18 with Shrimp 19 with Salmon 19.5	
<b>Super Greens Salmon Salad*</b> 🥜 .....	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.

<b>U.S. Farm Raised Catfish</b> .....	half 18 full 22
<b>Shrimp Platter</b> .....	19
<b>Seafood Platter</b> .....	28
Catfish, shrimp & oysters. Substitute beer-battered cod +2	
<b>Pick 2 Combo</b> .....	22
Catfish, shrimp or oysters. Pick any two. Substitute beer-battered cod +2	

## FAVORITES

CHECK THE CHALKBOARD

<b>The Omega Bowl</b> .....	22
Grilled salmon, avocado, cucumber, radish, cabbage slaw, rice, sweet potatoes, miso-chili butter.	
<b>Grilled Mediterranean Sea Bass</b> .....	26
With chimichurri, garlic-herb potatoes, sautéed green beans.	
<b>Grilled Texas Redfish &amp; Shrimp</b> .....	30
Crawfish butter, dirty rice, sautéed green beans.	
<b>Garlic Caper Grilled Salmon*</b> .....	25
Marinated cherry tomatoes, beurre blanc, buttermilk mashed potatoes, garlic wilted spinach.	
<b>Blackened Rainbow Trout</b> .....	22
Garlic wilted spinach, white rice.	
<b>Fish &amp; Chips</b> .....	20
Beer-battered cod & fries.	
<b>Chicken Milanese</b> .....	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.

<b>Serafin's Hand-Rolled Fish Tacos</b> .....	20
Fried cod, tangy cabbage, pico de gallo, shredded cheese & ranchero sauce, rolled & grilled.	
<b>Honey-Chipotle Shrimp Tacos</b> .....	18
Corn tortillas, cilantro, shredded carrots & celery, ranch dressing, avocado.	
<b>Chicken Caesar Wrap</b> .....	14
Blackened chicken, romaine, Parmesan cheese, wrapped in a flour tortilla. Substitute blackened shrimp +2	
<b>The FishWich</b> .....	16
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>Double Bacon CheeseBurger*</b> .....	18
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

<b>Brownie à la Mode</b> .....	10
<b>Key Lime Pie</b> .....	10
<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. NVI-T 05.26

# HAPPY HOUR

SUNDAY – FRIDAY 3-6pm

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

## COCKTAILS

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

<b>Blood Orange Nojito</b> .....	7	<b>Punchline</b> .....	7	<b>Sparkling Colada</b> .....	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*

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

#### *Medium & Full-Bodied*

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

### SPARKLING

GL | BT

<b>Avisi Prosecco</b> .....	12
NV - Glera - Italy	
<b>Ruffino Prosecco Rosé</b> .....	12
Glera / Pinot Noir - Italy	

### ROSÉ

<b>La Fête du Rose</b> .....	14   55
Grenache / Syrah - France	

### RED

#### *Light & Medium-Bodied*

<b>Planet Oregon</b> .....	14   55
Pinot Noir - Oregon	
<b>Decoy</b> .....	16   63
Pinot Noir - California	
<b>Michael David 'Inkblot'</b> .....	15   59
Cabernet Franc - California	

#### *Full-Bodied*

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

## WHAT'S POURING?

LET US WALK YOU THROUGH OUR CURRENT BEER SELECTIONS.