SHAREABLES

The Original Oyster Nachos 13
Fried oysters, chipotle tartar & fresh pico de gallo.

Coconut Shrimp 15
Golden-fried coconut shrimp, spicy aioli & Thai Sriracha sauce.

Shrimp Cocktail 11
Wild-caught shrimp, cocktail sauce.

Crispy Calamari 16
Parmesan, lemon aioli & Thai Sriracha sauce.

Fried Pickles 9
Hand-breaded, served with ranch.

Warm Blue Crab Dip 16
Buttery Ritz cracker crust & house-made chips.

Jumbo Lump Crab Cake 17
Arugula salad & lemon aioli.

OYSTER BAR

SEE WHAT'S *Fresh* ON THE CHALKBOARD

MYSTIC MERMAID OYSTERS* ..... Mkt.
Our exclusive Cape Cod oysters. Briny with a sweet finish, served with cucumber-lime mignonette.

Oysters on the Half Shell* ..... Mkt.
Gulf & East Coast oysters.

Chargrilled Oysters* ..... half doz. 19
Cajun or garlic-herb butter.

Ask about our **Oyster of the Moment.**

GREENS & BOWLS

House Salad ..... small 7 entrée 13.5
Spring mix, tomatoes, candied pecans, blue cheese & red onion, with 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, with white balsamic vinaigrette.

Caesar Salad ..... small 7 entrée 13
Romaine, herb & garlic croutons, Parmesan cheese.
with Chicken 17.5 with Shrimp 18 with Salmon 19

The Omega Bowl 21
Grilled salmon, avocado, cucumber, radish, cabbage slaw, rice & sweet potatoes, with miso-chili butter.

Tuna Poké Bowl NEW 23
Mango, avocado, watermelon radish & ginger over sushi rice.

GUMBO & SOUPS

Gumbo ..... cup 6.5 bowl 9.5
Shrimp, chicken, andouille & okra in a dark roux.

Red Beans & Rice ..... cup 6.5 bowl 11
Slow-simmered red beans & andouille with Creole spices, over white rice.

New England Clam Chowder ..... cup 6.5 bowl 9.5

Roasted Jalapeño Soup IT'S BACK! ..... cup 6.5 bowl 9.5

ON THE SIDE

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

CLASSICS

CHECK OUT *Fresh Fish* FEATURED ON THE CHALKBOARD

Fish & Chips 20
Beer-battered cod & fries.

Blackened Texas Redfish NEW 30
Corn, zucchini, tomatoes, edamame, okra, lump crab & beurre blanc.

Chicken Milanese 18
Arugula, marinated tomatoes, garlic-herb potatoes, Parmesan cheese, lemon aioli.

Blackened Rainbow Trout 21
Garlic-wilted spinach & white rice.

Garlic Caper Grilled Salmon* 23
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 Mediterranean Sea Bass 25
Chimichurri, garlic-herb potatoes & sautéed green beans.

TACOS & SANDWICHES

Sandwiches include fries or coleslaw. Tacos include Cuban black beans & rice.

Serafin's Hand-Rolled Fish Tacos 18.5
Fried cod, tangy cabbage, pico de gallo, shredded cheese & ranchero sauce. Rolled & grilled.

Honey-Chipotle Shrimp Tacos 16.5
Corn tortillas, cilantro, shredded carrots & celery, ranch & avocado.

Grilled Chicken Caesar Wrap 14
Romaine hearts, Parmesan & croutons.
Substitute blackened shrimp +2

Po' Boy 15
Creole mayo, lettuce, tomato, onion & pickles, served on legendary Gambino's French Bread. Shrimp or catfish. Substitute oyster +2

Lobster & Shrimp Grilled Cheese 21
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. Also available grilled or breaded.

Double Bacon Cheeseburger* 17
Two ¼-pound patties, thick-cut bacon, cheese, Worcestershire aioli, lettuce, tomato, onion & pickles.

The FishWich 16
Beer-battered cod, dill tartar, cheddar & shredded lettuce.

TRY OUR TACO OF THE MONTH FROM THE CHALKBOARD

SHRIMP, CATFISH & OYSTERS

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

U.S. Farm Raised Catfish ..... half 16 full 20
Gulf Shrimp Platter 20
Seafood Platter 26
Catfish, shrimp & oysters. Substitute beer-battered cod +2

Create Your Own / Pick 2 Combo 20
Choose two: catfish, shrimp, oysters or crawfish tails.
Substitute beer-battered cod +2 Add crab cluster +12

SOMETHING SWEET

Coastal Key Lime Pie 9
Colossal Carrot Cake 12
Southern Bread Pudding 9

= ITEM CONTAINS NUTS

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

*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 10.30.26

GLUTEN FREE DIGITAL MENU
SCAN TO DOWNLOAD

COASTAL STATE OF MIND

HAPPY HOUR

SUN–FRI 3PM–6PM

Gold Margarita 5

Fish City Old Fashioned 9

Wine By-the-Glass ..... Half Off

Draft Beers 5

Mystic Mermaid & Select Oysters 2

Crispy Calamari 12

Fried Pickles 7

Double Bacon Cheeseburger & Fries 12

The FishWich & Fries 12

COCKTAILS

PiñaRita 12
Patrón Silver, pineapple, cream of coconut & fresh lime, finished with toasted coconut.

Perfect Patrón Margarita 12
Patrón Silver Tequila, Patrón Citrónge, simple syrup, fresh lime juice.

Gold Margarita 10
Frozen or Rocks - Our house recipe with an extra kick of Gran Gala!

Skinny Margarita 12
A lighter take on the classic, with Lalo Blanco Tequila & fresh lime.

Tito's Front Porch Lemonade 13
Tito's Vodka, St-Germain, fresh lemon, lime, grapefruit, & orange juices.

Bill's Bloody Mary 10
Our spicy secret recipe with Absolut Vodka, garnished with a shrimp!

Twisted Citrus Martini 13
Ketel One Vodka, fresh lemon & lime juices, Mark West Pinot Noir, orange zest.

Fish City Old Fashioned 14
Bulleit Bourbon, house-made bitters blend, orange, Luxardo cherry.

Toasted Marshmallow Espresso Martini 14
Pinnacle Whipped Vodka, Grind Espresso Liqueur, cold brew, cocoa bitters, toasted marshmallow.

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

Planet Oregon ..... 14 | 55
Pinot Noir – Oregon

Decoy ..... 16 | 63
Pinot Noir – California

Michael David 'Inkblot' ..... 15 | 59
Cabernet Franc – 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?
ASK ABOUT OUR CURRENT *Beer* SELECTIONS
CRAFT ON DRAFT