

APPETIZERS

Oyster Nachos	13
Fried oysters, chipotle tartar sauce, fresh pico de gallo.	
Jumbo Lump Crab Cake 🥜	16.5
Arugula salad, lemon aioli.	
Peel & Eat Shrimp	half doz. 12.5 doz. 16.5
Wild caught Gulf shrimp.	
Shrimp & Crab Queso	13.5
Fried Dill Pickles	9.5
Crispy Calamari	15.5
Parmesan, lemon aioli & Thai sriracha sauce.	
FCG Sampler	17
Calamari, fried pickles, shrimp & crab queso.	
Smoked Trout Dip	15
Served with house-made Old Bay Chips.	
Chargrilled Oysters*	half doz. 18
Choice of Cajun butter or garlic-herb butter.	

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	15
Avocado, cucumber, green onion, sesame seeds, tataki sauce, avocado-wasabi aioli, served with crispy wontons.	

SOUPS & SALADS

Gumbo	cup 6.5 bowl 9.5
Shrimp, chicken, andouille sausage, okra & a dark roux.	
New England Clam Chowder	cup 6.5 bowl 9.5
Red Beans & Rice	cup 6.5 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 17.5 with Shrimp 18 with Salmon 18.5	
Caesar Salad	small 7 entrée 13.5
Romaine, herb & garlic croutons, Parmesan cheese.	
with Chicken 17.5 with Shrimp 18 with Salmon 18.5	
Super Greens Salmon Salad* 🥜	18.5
Kale, shaved Brussels sprouts, spinach, cherry tomatoes, quinoa, dried cranberries, almonds, white balsamic vinaigrette.	
The Omega Bowl	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.

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

FAVORITES

CHECK THE CHALKBOARD

Grilled Mediterranean Sea Bass	25
With chimichurri, garlic-herb potatoes, sautéed green beans.	
Grilled Texas Redfish & Shrimp	29
Crawfish butter, dirty rice, sautéed green beans.	
Garlic Caper Grilled Salmon*	23.5
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 Chicken & Andouille	19.5
Served over red beans & rice.	
Blackened Rainbow Trout	21
Garlic wilted spinach, white rice.	
Fish & Chips	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.

Serafin's Hand-Rolled Fish Tacos	18
Fried cod, tangy cabbage, pico de gallo, shredded cheese & ranchero sauce, rolled & grilled.	
Honey-Chipotle Shrimp Tacos	17.5
Corn tortillas, cilantro, shredded carrots & celery, ranch dressing, avocado.	
The FishWich	15.5
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	22.5
Cheddar, jack, American, queso blanco, thick-cut bacon, sriracha, green onions, on grilled sourdough.	
The Chicken Sandwich	15.5
Goat cheese, arugula, tomato, pesto aioli.	
Double Smash Bacon CheeseBurger*	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

Chocolate Mousse Cake 🥜	11
Key Lime Pie	9.5
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. NVI 11.25

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 Smash Bacon Cheeseburger	10
Draft Beers	5		

COCKTAILS

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

Blood Orange Nojito	7	Punchline	7	Sparkling Colada	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

Oyster Bay	12 47
Pinot Grigio - New Zealand	
Kim Crawford	14 55
Sauvignon Blanc - New Zealand	
Jacques Dumont	14 55
Sauvignon Blanc - France	
Martín Códax	13 51
Albariño - Spain	
Sauvion Vouvray	15 59
Chenin Blanc - France	

Medium & Full-Bodied

Rainstorm	11 43
Pinot Gris - Oregon	
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?

LET US WALK YOU THROUGH OUR CURRENT BEER SELECTIONS.