STARTERS

HOUSE-MADE HUSHPUPPIES
Sweet onion dough fried golden brown 4

SMOKED LOCAL FISH DIP
Local fresh catch smoked here at the fish house 7

GROUPER BITES
Gulf grouper, lightly battered, fried and served with our house-made tartar sauce 12

BANG BANG LOCAL SHRIMP
Gulf shrimp tossed in our house-made buffalo sauce 12

COCONUT SHRIMP
Crispy hand battered shrimp rolled in fresh coconut 12

GATOR TAIL
Tender chunks of gator tail fried 12
Blackened +.75

CRISPY CALAMARI
Fresh calamari cooked light and crispy with a side of marinara 10

MAMA SHAW'S CONCH FRITTERS
Legendary Bahamian "mama shaw's" very own recipe 10

BLUE CRAB CLAWS
Blue crab claws sauteed or fried 15

CATFISH NUGGETS
Choice of fried or blackened served with a cajun remoulade 10

BROILED SCALLOPS ON THE 1/2 SHELL (3)
Fresh scallops topped with lemon tarragon and smoked gouda cream 13

GRANDMA BETTY'S FRIED VEGETABLES
Fresh cut and made to order, your choice: 7
pickles | onion rings | mushrooms
green tomatoes | banana peppers

CHEF JASON'S BRUSSELS
Crispy Brussel sprouts, balsamic reduction, Azar sausage, bacon, carmelized onions, goat cheese crumbles 10
Add: shrimp (6) 6 | scallops (4) 8

RAW BAR*

LAFOURCHE, LA OYSTERS
1/2 dozen 7.50 | full dozen 14

OYSTER OF THE WEEK
1/2 dozen MKT | full dozen MKT

OYSTERS ROCKEFELLER SOUTHERN STYLE (6)
Gulf oysters topped with collards, bacon, parmesan 14

CHARBROILED "FISH HOUSE" OYSTERS (6)
Gulf oysters topped with butter, garlic, red pepper, parmesan, and romano 14

JALAPEÑO OYSTERS (6)
Gulf oysters topped with bacon, cheddar, and jalapeños 14

U-PEEL 'EM SHRIMP (HOT OR COLD)

GULF WHITE SHRIMP
1/2 lb 12 | 1 lb 22

FLORIDA ROYAL REDS
1/2 lb 12 | 1 lb 22

ALASKAN SNOW CRAB
1 lb market | 3 lb market

MAINE LOBSTER
1 - 1 1/4 lb 22

SOUPS

NEW ENGLAND CLAM CHOWDER
Creamy and loaded with tender chunks of clam 5 | 7

LUMP CRAB MEAT STEW
Aunt Liz's secret recipe with heaps of blue crab meat... that's all we can say 6 | 8

SALADS

HOUSE
Leaf lettuce, tomato, onion, cheese, and croutons
small 4 | large 8

CAESAR
Leaf lettuce, croutons, Caesar dressing and parmesan
small 4 | large 8

ADD

FRIED, BROILED, OR BLACKENED
Chicken 6
Shrimp 6
Choice of: grouper, snapper, mahi, tuna, or salmon 10

FISH HOUSE FAVORITES

SIGNATURE PLATES

STUFFED GULF GROUPER
Gulf grouper loaded with house-made crab meat stuffing and cheese 26

SHRIMP & GRITS
Gulf shrimp, smoked bacon, Azar sausage, Worcestershire cream sauce over cheese grits 18

WHOLE FRIED GULF SNAPPER
Fresh caught snapper, scored, breaded and lightly fried 23

MARGO'S CRAB CAKES
Creamy Maryland style with hints of tangy mustard and zesty lemon 22

LOW COUNTRY BOIL
Gulf shrimp, corn, Azar sausage, potatoes, onion 22
Add: snow crab cluster +10
whole Maine lobster +15

RUSS'S TACOS
Two flour tortillas with lettuce, tomato, shredded cheese, and house-made taco sauce
Choice of fish or shrimp 14

CHEF'S CUT TARRAGON STEAK
Chef's cut topped with lemon tarragon gouda cream 38

2/3 LB CHEDDAR ANGUS BEEF BURGER
Double smash patty, American cheese, pickles, onion and our house burger sauce 14

CHICKEN TENDER MEAL
White meat chicken strips, blackened or fried 14

GROUPER & GRITS
Fresh blackened Gulf grouper, smoked bacon, Azar sausage and Worcestershire cream sauce over cheese grits 22

"SEAFOOD KITCHEN" COMBINATION
Fresh Gulf shrimp, Gulf select oysters, cold water scallops, fresh fish, and house-made deviled crab 26
1 substitution no charge | 2 substitutions +1.5

FRESH SEAFOOD

PICK 2: 23 | **PICK 3: 26**

Most items available: fried | broiled | blackened (+.75) | French baked (+5) Includes 2 sides

SHELLFISH

GULF SHRIMP 18

VIRGINIA CLAM STRIPS (freshly shucked) 19

COLD WATER SCALLOPS 23

GULF OYSTERS 20

SOFT-SHELL CRAB (2) 22

FRESH FISH

GULF GROUPER 23

FRIED MISSISSIPPI CATFISH FILLETS 18

EAST COAST FLOUNDER 20

ATLANTIC MAHI-MAHI 22

ATLANTIC TRIGGER FISH 22

ATLANTIC SWORDFISH 22

HONEY GLAZED SALMON 20

GULF RED SNAPPER 24

SIDES 3

MASHED POTATOES
FRENCH FRIES
SWEET POTATO FRIES
COLESLAW
GREEN BEANS
GARLIC BUTTER CORN ON THE COB
BACON COLLARD GREENS
CHEESE GRITS
SAFFRON YELLOW RICE

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS"