



# FISH HOUSE & OYSTER BAR

## APPETIZER PLATES

### HOUSE-MADE HUSH PUPPIES

Sweet onion dough fried golden brown, served with house-made jam 6.99

### SMOKED FISH DIP

Smoked Fresh Catch served with house-made crostinis 9.99

### CRISPY CALAMARI

Fresh calamari and banana peppers cooked light and crispy, served with a side of chilled marinara 12.99

### HUSH PUPPY SHRIMP

A combination of two of seafoods yummiest! 12.99

### FRIED GREEN TOMATOES

Crispy fried green tomatoes topped with corn pico, balsamic reduction and goat cheese 12.99

### GATOR TAIL

Tender chunks of Florida gator tail, fried or blackened 15.99

### GROUPEL BITES

Grouper, fried or blackened, served with our house-made tartar sauce 15.99

### BANG BANG SHRIMP

Shrimp tossed in our house-made buffalo sauce 12.99

### BLUE CRAB CLAWS

Jumbo blue crab claws, sautéed or fried, topped with Parmesan *MKT Price*

### COCONUT CRUSTED SHRIMP

Crispy hand battered shrimp rolled in fresh coconut 12.99

### CATFISH NUGGETS

Choice of blackened or fried served with cajun remoulade 13.99

### MAMA SHAW'S CONCH FRITTERS

Legendary Bahamian Mama Shaw's very own recipe 14.99

### CHEF JASON'S BRUSSELS

Crispy brussels sprouts, balsamic reduction, Azar sausage, bacon, caramelized onions and goat cheese crumbles 14.99  
Add 6 shrimps 6.99 | Add 4 scallops 8.99

### BAKED SCALLOPS ON 1/2 SHELL (GF)

5 fresh scallops topped with lemon, tarragon and smoked gouda cream 16.99

### DEVILED EGGS (GF)

5 eggs topped with smoked buffalo bacon crumble 6.99

### AHI TUNA\* (GF)

Seared Tuna, seaweed salad, corn pico, avocado and topped with cucumber wasabi 15.99

### CAJUN SHRIMP DEVILED EGGS (GF)

5 southern deviled eggs topped with blackened shrimp 11.99

## SEAFOOD BAR (GF)

GULF OYSTERS 1/2 dozen 8.50 | Full dozen 16

### LOCAL OYSTERS

1/2 dozen *MKT Price* | Full dozen *MKT Price*

PEEL N EAT Served Hot or Cold

WHITE SHRIMP 1/2 lb 14.99 | 1 lb 24.99

FLORIDA ROYAL REDS 1/2 lb 14.99 | 1 lb 24.99

## TOPPED OYSTERS (GF)

### SOUTHERN STYLE OYSTER ROCKEFELLER

6 oysters topped with collards, bacon and parmesan 15

### FISH HOUSE STYLE CHARBROILED

6 oysters topped with butter, garlic, red pepper, parmesan and romano 15

### JALAPEÑO BACON CHEDDAR

6 oysters topped with bacon, cheddar and jalapeños 15

### CRISPY BUFFALO OYSTERS

6 fried oysters on the 1/2 shell topped with buffalo sauce and blue cheese 15

## SOUP AND SALAD

### CAPT. FRANK'S CLAM CHOWDER

Creamy and loaded with fresh clam *Cup* 5.99 | *Bowl* 7.99

### CHICKEN & SAUSAGE GUMBO

Blackened chicken, Azar sausage and all the fixin's... with a kick! *Cup* 5.99 | *Bowl* 7.99

### HOUSE SALAD

Spring mix, marinated tomatoes, pickled onions, shredded cheese and croutons *Small* 4.99 | *Large* 8

### CAESAR SALAD

Halved romaine, croutons, cherry tomatoes and parmesan 8

### BLEU CHEESE WEDGE

Halved romaine, pressed egg, smoked bacon, cherry tomatoes, bleu cheese crumbles, balsamic reduction and bleu cheese dressing 10.99

### WALNUT & BEET SALAD (GF)

Spring mix, candied walnuts, roasted beets, goat cheese, marinated tomatoes, topped with balsamic reduction, drizzled with honey 10.99

*Salad protein add-ons:*

*Ahi tuna* 9.99 | *Salmon* 9.99 | *Grouper* 9.99

*Shrimp* 8.99 | *Chicken* 7.99

## HANDHELDS Served with one side

### PO'BOY

Shrimp or oysters in a locally-baked roll topped with spring mix, shredded cheese, marinated tomatoes, pickled onion and house-made po'boy sauce 14.99

### RUSS' DECONSTRUCTED TACOS

2 flour tortillas with spring mix, corn pico, pickled onion, marinated tomatoes, shredded cheese & housemade taco sauce Shrimp 14.99

*Mahi* 14.99 | *Ahi Tuna* 15.99 | *Grouper* 15.99

### 2/3 LB ALL AMERICAN ANGUS BURGER

Double-smashed patty, American cheese, spring mix, marinated tomatoes, pickled onion, pickles and house-made burger sauce 16.99

### TRIGGER REUBEN

Blackened trigger fish topped with Swiss cheese, pickled collards and thousand island dressing served on toasted rye bread 17.99

### FRESH FISH SANDWICH

Fried, Blackened or Broiled. Served on a potato bun with spring mix, marinated tomatoes and pickled onions. *Mahi* 16.99 | *Trigger* 17.99 | *Snapper* 18.99 | *Grouper* 19.99

## SIGNATURE PLATES

### STUFFED GROUPEL

Grouper loaded with house-made crab meat stuffing and cheese, choice of 2 sides 29.99

### LOW COUNTRY BOIL (GF)

Shrimp, Azar sausage, potatoes, corn and onion 23.99

Add 1 cluster snow crab *MKT Price*

Add 3 cluster snow crab *MKT Price*

Add whole Maine lobster *MKT Price*

### SHRIMP N GRITS (GF)

Fresh caught shrimp, smoked bacon and Azar sausage over cheese grits topped with Cajun cream sauce 19.99

### MARGO'S CRAB CAKES

Creamy Maryland style crab cakes topped with corn pico & house-made remoulade 23.99

### WHOLE FRIED SNAPPER

Fresh caught snapper, scored, breaded and lightly fried, choice of 2 sides 25.99

### JUST CAUGHT GROUPEL N GRITS (GF)

Fresh caught, blackened grouper, smoked bacon and Azar sausage over cheese grits topped with Cajun cream sauce 25.99

### WHOLE FRIED FLOUNDER

2 lightly breaded whole fried flounder fried to perfection. Falls off the bone! Choice of 2 sides 25.99

### POKE BOWL\* (GF)

Fresh ahi tuna, seasonal veggies, mildly hot poke sauce and sticky rice 22.99

### CHEF'S CHOICE PRIME CUT STEAK (GF)

Topped with lemon tarragon gouda cream, choice of 2 sides *MKT Price*  
Add 8 Shrimp 8.99

### SHRIMP SCAMPI

Fresh caught, blackened shrimp over capellini tossed in garlic, butter and white wine topped with Parmesan 16.99

### CHICKEN TENDERS MEAL

White meat chicken strips, blackened or fried, choice of 2 sides 16.99

### SEAFOOD KITCHEN COMBO

Fresh shrimp, select oysters, cold water scallops, fresh fish, and house-made stuffed deviled crab, choice of 2 sides 28.99  
*Substitutions additional charge*

## FRESH "JUST CAUGHT" SEAFOOD

Most items available: Fried | Flamed Broiled (GF) | Blackened (GF) | French Baked +5

Dinner w/ 2 sides PICK 2: 28.99 | PICK 3: 32.99



Shrimp 21.99



Clam Strips (freshly shucked) 19.99



Cold Water Scallops *MKT Price*



Fried Gulf Oysters *MKT Price*



Maryland Style Soft-Shell Crab (1) *MKT Price*



Atlantic Mahi-Mahi 22.99



Honey Glazed Salmon *MKT Price*



Catfish Filets 21.99



Grouper *MKT Price*



Atlantic Trigger Fish 21.99



Red Snapper 23.99



Atlantic Swordfish *MKT Price*



East Coast Flounder 21.99

## HOUSE-MADE SIDES

- Bacon Collard Greens (GF)
- Fried Okra
- Saffron Yellow Rice
- Cheese Grits
- Coleslaw (GF)
- Rustic Mashed Potato (GF)
- Corn on the Cobb (GF)
- French Fries
- Sweet Potato Fries
- Green Beans (GF)
- Side Salad +2

## LOCALLY-MADE DESSERTS

- KEY LIME PIE**  
A local favorite made by TC Bakery 7
- HOUSE-MADE CHEESECAKE**  
Weekly chef's selection and creation 7
- SAWGRASS CHOCOLATE CAKE**  
4 layers of double chocolate heaven. Made locally by TC Bakery 7
- BREAD PUDDING**  
Weekly chef's selection and creation 7

(AF) Available Alcohol Free (GF) Available Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. A 20% gratuity will automatically be added to checks for all parties of 6 guests or more. Please read item descriptions carefully. And if we make a mistake with your order, please let your server know immediately so we can correct our error. We truly want our customers to leave happy and full! Refunds will not be given.



# FISH HOUSE & OYSTER BAR

## BRUNCH

SATURDAY & SUNDAY 10 AM - 3 PM

### CHICKEN BISCUITS & GRAVY

Fried chicken tenders, 2 housemade biscuits, scrambled eggs, sausage gravy & cheese grits 13.99

### THE CAPTAIN'S BREAKFAST

3 eggs, choice of Azar sausage or bacon, housemade biscuit, sausage gravy, & cheese grits 13.99 *Jalapeño Cheddar Biscuits +1*

### CHICKEN AND WAFFLES

Fried chicken tenders, waffles and cajun maple syrup served with 2 scrambled eggs 12.99

### TALLY SCRAMBLE (GF)

Crispy potatoes, bacon, Azar sausage, corn pico, cheddar cheese, scrambled eggs, bang bang sauce drizzle 13.99

### BOAT YARD WAFFLES

Topped with whipped cream, wild berry jam & maple syrup. Served with choice of Azar sausage or bacon and 2 scrambled eggs 11.99

### SHRIMP N GRITS (GF)

Shrimp, smoked bacon, Azar sausage and onions over cheese grits 19.99

### JUST CAUGHT GROUPEL N GRITS (GF)

Fresh blackened grouper served over bacon, Azar sausage, onions and cheese grits 25.99

### FRIED GREEN TOMATO AND CRAB CAKE BENEDICT

Halved biscuit topped with fried green tomatoes, eggs, crab cake and hollandaise sauce 13.99

### BREAKFAST BURRITO

Sautéed shrimp, red peppers & onions, Azar sausage, crispy potatoes, Cheddar cheese, scrambled eggs, topped with housemade taco sauce 12.99

### SHRIMP AND CRAB OMELETTE (GF)

Baked omelette with sautéed shrimp, crab meat, red onion, tomato & cream cheese 16.99

### FRENCH TOAST

Dipped in vanilla custard, grilled to perfection & topped with whipped cream. Served with 2 scrambled eggs 12.99

**BOTTOMLESS MIMOSAS & BLOODY MARYS**  
W/ PURCHASE OF ENTRÉE 15

## FROZEN DRINKS

### BUSHWACKER

Dark rum, Baileys, kahlua, amaretto, white and dark chocolate, ice cream 9

### LAVA FLOW (AF)

Piña colada made with coconut rum topped with strawberry puree 9

### FROZEN MARGARITA

Tequila, Gran Gala, house sour, orange. Choice of flavor: lime, strawberry, peach 9

### PEACH BELLINI

Vodka, peach, champagne, blended 9

### FROZÉ

Rosé wine, vodka, peach and strawberry puree 9

### STRAWBERRY DAIQUIRI (AF)

Rum and strawberry puree 9

### PIÑA COLADA (AF)

Rum, coconut and pineapple 9

## NON-ALCOHOLIC

S. Pellegrino 9

Bottled Water 4

Bottled Soda 4

Milk/Chocolate Milk 3

Bottled Barg's Root Beer 3

Fountain Drinks

Iced Tea

Fresh-Brewed Coffee

## BOAT DRINKS

### TEQUILA

#### SPICY WATERMELON MARGARITA

Silver tequila, watermelon, gran gala, jalapeño, lime and a candied rim 11

#### QUEEN PALOMA

Silver tequila, giffard pamplemousse, lime juice, lemon honey symple and splash of ruby red 10

#### THE SALT RUN MARGARITA

Silver tequila, cilantro lime symple, jalapeño, and elderflower with a chilean salt rim 12

### RUM

#### SUMMER SANGRIA

Bacardi dragonberry, peach schnapps, cranberry, rosé, and champagne 9

#### MINT TO BE MAJESTIC

Silver / coconut rum, pineapple, mint, mint-lime symple, splash of club soda 10

#### SPICY DRAGONBERRY MOJITO

Dragonberry rum, symple, house-made sour, muddled mint, lime and jalapeño, topped with Sprite 10

#### TALLY TEA

Bacardi dragonberry and Twisted Tea 8

#### RUM RUMMER

Dark rum, coconut rum, giffard banana, blackberry brandy, pineapple and orange juice 12

#### DARK & STORMY

Dark rum, lime symple and ginger beer 10

#### SHARK BITE

Coconut rum, blue curacao, pineapple juice with a blood rim 9

#### DRINKIN ABOUT MULE

Bacardi silver, fresh mint, blueberries, symple and ginger beer 10

### SCOTCH

#### CHIP OFF THE OLD BLOCK

Blended scotch, lemon honey symple, smokey scotch splash of ginger beer 12

### GIN

#### GIN SPRITZ

Gin, blackberry brandy, muddled cuke and mint, symple, lime and tonic 10

#### MACLAY HEYDAY

Gin, blueberries, symple, elderflower and lemonade 10

#### PRETTY IN PINK

Gin, lemon honey symple, giffard elderflower, orange bitters and red grapefruit 12

### VODKA

#### MERMAID TAIL MARTINI

Vodka, lavender simple, giffard vanilla, crème de violette, lemonade and a sugar rim 13

#### CREEKSIDE MULE

Vodka, blood orange, elderflower, lime and ginger beer 10

#### FOUNTAIN OF YOUTH COSMO

Vodka, white cranberry, gran gala twist of lemon 13

#### SEAFOOD BLOODY MARY

Titos, Charleston bloody mix, raw oyster, Alaskan snow carb leg & claw, royal red shrimp and white shrimp...dang! 19

### BOURBON

#### SUNSHINE STATE OF MIND

Bourbon, rhubarb, orange peel, lemon symple 10

#### SUN RAYZ

Bourbon, blood orange, giffard banana, topped with pineapple juice 12

#### BULLEIT SANGRIA

Bulleit bourbon, rosé wine, guave juice, splash of champagne, topped with blueberries 11

## BEERS

### DRAFT

Bud Light Missouri, 4.2% 4

Samual Adams Seasonal Lager Boston, 6

Oyster City Hooter Brown Apalachicola, 8.4% 6

Proof 850 American Pale Ale Tallahassee, 6.5% 6

Deep Spear Pressure Tallahassee, 4.5% 6

Blue Moon Denver, 5.4% 5

### BOTTLE

Budweiser Missouri 5% 4

Bud Light Missouri 4.2% 4

Stella Belgium, 5% 5

Yuengling Lager Pennsylvania 4.5% 4

Miler Lite Wisconsin, 4.2% 4

Corona Mexico 4.1% 5

Heineken Netherlands 5% 5

Angry Orchard Missouri 5% 5

### CANS

Oyster City Mill Pond Dirty Blonde

Apalachicola 5.5% 5

Oyster City Mangrove Pale Ale

Apalachicola 8.2% 5

Oyster City Apalach IPA

Apalachicola 6.9% 5

Proof Mango Wit Tallahassee 5.7% 5

Proof Flamingo Party Tallahassee 7% 5

Corona Premier Mexico 4% 5

Deep Shallow End Tallahassee 3.2% 5

Lake Tribe Satsuma Wheat Tallahassee 5.5% 5

Cigar City Jai Alai IPA Tampa 5.7% 5

Lake Tribe Red Cloud IPA Tallahassee 7% 5

Guinness Ireland 4.2% 5

Deep Reef Dweller IPA Tallahassee 6.5% 5

## WINES

### RED

Unconditional Battle Creek Pinot Noir, Oregon 12/42

Story Point Cabernet, California 11/39

Meiomi Pinot Noir, California 14/45

Planet Oregon Pinot Noir, Oregon 14/49

Renegade Red Blend, Paso Robles, California 11/39

### WHITE

Edna Valley Pinot Grigio, California 9/32

M.A.N. Chenin Blanc, South Africa 8/28

Hess Chardonnay, California 9/32

Fess Parker Riesling, California 8/28

Whitehaven Sauvignon Blanc, New Zealand 11/39

Nautilus Sauvignon Blanc, New Zealand 11/39

Broadbent Vinho Verde, Portugal 9/32

Ferrari-Carano Fume-Blanc

Sauvignon Blanc, California 10/35

Harken Chardonnay, California 14/45

### SPARKLING & ROSÉ

Fleur De Mare Rosé, Provence 13/46

LaMarca Prosecco Split, Italy 9

Broadbent Vinho Verde Rose, Portugal 9/32

Zardetto Prosecco, Italy 12/42

### SANGRIA

Blackberry Pomegranate Red Sangria 8

Seasonal White Sangria 8

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