



# FISH HOUSE & OYSTER BAR

## APPETIZER PLATES

### HUSHPUPPIES & JAM

Sweet Onion Dough Fried Golden Brown, Served With House-Made Jam 9

### SMOKED FISH DIP

Smoked Fresh Catch Served With House-Made Crostinis 15

### FRIED GATOR TAIL

Tender Chunks of Gator Meat 24

### CRISPY CALAMARI

Fresh Calamari Fried Light & Crispy, Served with Marinara 17

### GROUPEY NUGGETS

Fresh Grouper, Fried or Blackened, Served with House-Made Tartar Sauce 18

### ROYAL RED PEEL 'N EAT

### SHRIMP

Served Hot or Chilled 1/2 LB 15

### BANG BANG SHRIMP

Local Shrimp Tossed In House-Made Spicy Garlic Aioli 17

### CHEF JASON'S BRUSSELS

Crispy Brussel Sprouts, Balsamic Reduction, Sausage, Bacon, Caramelized Onion, Goat Cheese 17

### BLUE CRAB CLAWS

Jumbo Blue Crab Claws, Sauteed with Parmesan or Fried 24

### CATFISH NUGGETS

Choice of Blackened or Fried, Cajun Remoulade Sauce 16

## FRESH OYSTERS

Choice of Raw, Steamed, Charbroiled +3, Rockefeller +3, or Jalapeno Bacon Cheddar +3

## SOUP & SALAD

### CHICKEN & SAUSAGE GUMBO

Blackened Chicken, Sausage & All the Fixin's with a Kick! Cup 8 Bowl 12

### House Salad

Spring Mix, Tomato, Red Onion, Cheddar Cheese, Croutons Small 6 Large 11

### CAESAR SALAD

Romaine, Croutons, Cherry Tomato, Parmesan 12

### BLEU CHEESE WEDGE

Romaine, Egg, Buffalo Bacon, Cherry Tomato, Bleu Cheese, Balsamic Glaze 15

### SALAD

PROTEIN: Chicken 6  
ADD-ONS: Shrimp 8

## SOMETHIN' & GRITS

Smoked Bacon, Sausage, Served Over Creamy Cheese Grits

Shrimp 25 Grouper 29  
Lobster 32

## HANDHELDS

### PO'BOY

Choice of Shrimp or Oysters, Spring Mix, Shredded Cheese, Tomato, Red Onion, House-Made Remoulade Sauce 19

### BRADFORDVILLE BURGER

Chuck, Brisket & Short Rib Blend, American Cheese, Spring Mix, Tomato, Red Onion, Pickles, House-Made Remoulade Sauce 17

### JUST CAUGHT SANDWICH

Catch of the Day, Spring Mix, Tomato, Red Onion. Choice of Fried, Broiled, Blackened 18

### HOT LOBSTER ROLL

Fresh Whole Lobster Cooked & Cracked In-House, Served Hot with House Seasoned Butter 28

## SIGNATURE PLATES

### CAPTAIN'S PLATTER

Fresh Shrimp, Scallops, Mahi, Fried Oysters, Served with One Side 33

### STUFFED GROUPEY

Fresh Grouper, Crab Stuffing, Cheese, Served with One Side 32

### LOW COUNTRY BOIL

Peel 'N Eat Shrimp, Snow Crab, Sausage, Potato, Onion, Corn 29

### CRAB CAKES

Two Crab Cakes, Corn Pico, House-Made Remoulade, Served with One Side 27

### SIGNATURE CUT STEAK

Chef's Selection Hand-Cut USDA Prime, Herbed Butter, Served with One Side 34

### WHOLE FRIED SNAPPER

Head-On, Lightly Fried, Served with One Side 30

### SHRIMP SCAMPI

Blackened Shrimp, Angel Hair, Garlic, Butter, Lemon, White Wine Sauce, Parmesan 22

### TUSCAN PASTA

Blackened Shrimp or Chicken, Angel Hair, Spinach, Sun-dried Tomato, Cream Sauce 25

## FRESH CAUGHT SEAFOOD

Most Items Available: Fried, Broiled, Blackened

PICK TWO 38



Shrimp 22



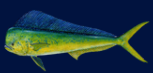
Sea Scallops 24



Gulf Oysters 22



Red Snapper 24



Atlantic Mahi 24



Salmon 23



Atlantic Trigger 24



Grouper 26



Catfish 22

## HOUSE-MADE SIDES

Bacon Collard Greens  
Cheese Grits

French Fries  
Fried Okra

Sweet Potato Fries  
Coleslaw

Side Salad +2

ASK US ABOUT OUR  
DESSERT SELECTION!

DESSERTS BY TC BAKERY



# BRUNCH

SATURDAY & SUNDAY 10AM - 3PM

## CHICKEN BISCUITS & GRAVY

Fried Chicken Tenders, Two House-Made Biscuits, Scrambled Eggs, Sausage Gravy, Cheese Grits 18

## THE CAPTAIN'S BREAKFAST

Three Eggs Any Style, House-Made Biscuit, Sausage Gravy, Choice of Sausage or Bacon 17

## BOATYARD WAFFLES

Choice of Sausage or Bacon, Scrambled Eggs, Whipped Cream, House-Made Berry Jam 14

## CHICKEN & WAFFLES

Chicken Tenders, Waffles, Scrambled Eggs, Whipped Honey Butter, Maple Syrup 17

## TALLY SCRAMBLE

Crispy Red Potatoes, Bacon, Sausage, Scrambled Eggs with Cheese, Corn Pico, Spicy Garlic Aioli 16

## BREAKFAST BURRITO

Shrimp, Red Pepper, Onion, Scrambled Eggs, Cheese, Spicy Garlic Aioli, Hollandaise 17

## SHRIMP & LOBSTER OMELETTE

Lobster, Shrimp, Red Onion, Tomato, Served with a Side of Cheese Grits & Creme Fraiche 22

## FRENCH TOAST

Vanilla Custard, Whipped Cream, Maple Syrup, Served with Scrambled Eggs 16

## FISH HOUSE BENNIES

Fresh & Fluffy Halved Biscuit Topped with Fried Green Tomato, Two Sunny Side-Up Eggs, House-Made Hollandaise

|                  |                     |
|------------------|---------------------|
| <b>YOUR</b>      | Blackened Shrimp 18 |
| <b>CHOICE OF</b> | Crab Cake 23        |
| <b>PROTEIN:</b>  | Blackened Salmon 23 |

## BOAT DRINKS 10

### BRADFORDVILLE BUCK

Vodka, Ginger Beer, Blood Orange Liqueur, Lime

### SUN & GAMES

Crown Peach, Pineapple, Orange, Grenadine

### RUM-A-RITA

Captain Morgan, Lime, House-Made Margarita Mix, Agave

### GOLDEN HOUR

Silver Rum, Grand Marnier, Lime, Pineapple, Orange

### DARK & STORMY

Dark Rum, Ginger Beer

### WATERMELON GIN MARTINI

Gin, Sweet Vermouth, Watermelon, Agave, Lime

### SPICY GRAPEFRUIT MARGARITA

Tequila, Grand Marnier, House-Made Margarita Mix, Grapefruit, Lime, Jalapenos

### SUNRISE SANGR-ITA

Tequila, Triple Sec, Orange, Pineapple, Red Wine

## BEER

**Budweiser**

**Budlight**

**Miller Lite**

**Coors Light**

**Michelob Ultra**

**Yuengling**

**Heineken**

**Stella Artois**

**Corona**

## WINES

### RED

**Camelot** Pinot Noir, California 7/26

**Unconditional Battle Creek** Pinot Noir, Oregon, 12/42

**Renegade** Red Blend, Pasa Robles, California 11/39

**Camelot** Cabernet, California 7/26

**Story Point** Cabernet, California 11/39

### WHITE

**Fess Parker** Reisling, California 8/28

**Whitehaven** Sauvignon Blanc, New Zealand 11/39

**Camelot** Pinot Grigio, California 11/39

**Camelot** Chardonnay, California 7/26



#EATLOCAL

## HAPPY HOUR

MONDAY-FRIDAY 2-6PM

\$7 Boat Drinks, \$5 House Wines, \$4 Draft Beer

## OUR STORY

Tally Fish House & Oyster Bar is proud to be locally and veteran-owned. Our food, service, and atmosphere are a collective nod to our home here in Tallahassee and its surrounding areas. We're honored to support other local businesses by serving many locally sourced ingredients, and collaborating with organizations that strive for the same thing that we do: giving back to the community that built us. It is our absolute pleasure to have you as our guest.

We sincerely appreciate your business!

# LUNCH SPECIALS

Served with One Side & Drink

**\$20**

## PO'BOY

Choice of Shrimp or Oysters,  
Spring Mix, Shredded Cheese,  
Tomato, Red Onion, House-Made  
Remoulade Sauce

## MAHI SANDWICH

Fresh Mahi, Spring Mix, Tomato, Red  
Onion. Choice of Fried, Blackened,  
Broiled

## SCALLOP BASKET

Choice of Fried, Blackened or Broiled

## DECONSTRUCTED TACOS

Two Tortillas, Spring Mix, Corn Pico,  
Shredded Cheese, Onion, Tomato,  
House-Made Taco Sauce  
Choice of Shrimp or Mahi-Mahi

## FISH HOUSE COBB

Choice of Shrimp, Chicken,  
Grouper, or Catfish, Chopped  
Romaine, Egg, Tomato, Onion, Corn  
Pico. Choice of Dressing

## SEAFOOD KITCHEN LUNCH PLATTER

Fresh Shrimp, Scallops, Fish. Choice of  
Blackened, Broiled, or Fried

## MAHI BASKET

Choice of Fried, Blackened, or Broiled

## SHRIMP BASKET

Choice of Fried, Blackened, or Broiled

## WING BASKET

10 Traditional, Bone-In Wings. Choice of Sauce:  
Buffalo, Barbecue, Spicy Asian, Bang Bang,  
Lemon Pepper (Dry Rub), Ranch (Dry Rub)

## OYSTER BASKET

Served Fried

## BRADFORDVILLE BURGER

Chuck, Brisket & Short Rib Blend,  
American Cheese, Spring Mix,  
Tomato, Red Onion, Pickles, House-  
Made Remoulade Sauce

## CATFISH BASKET

Choice of Fried, Blackened, or Broiled

## SIDES

Bacon Collard Greens

Sweet Potato Fries

Coleslaw

Seasonal Vegetable

Cheese Grits

Fried Okra

French Fries

Side Salad +2



# FISH HOUSE

