



FISH HOUSE & OYSTER BAR

STARTERS

Royal Red Peel & Eat Shrimp

Served Hot or Chilled 1/2 lb 17

Grouper Nuggets

Fresh Grouper Fried or Blackened,
Served with Housemade Tartar 18

Smoked Fish Dip

Smoked Fresh Catch Served with Celery,
Jalapeños, Capers, and Housemade Crostinis 15

Grilled Shrimp Quesadilla

Grilled Shrimp & Monterey Jack Cheese
in a Flour Tortilla Served with Roasted
Corn, Jalapeños, Pico De Gallo, and
Chipotle Lime Crema 14

Drunken Clams

Sautéed in a Garlic, White Wine Sauce.
Served with a Toasted Baguette 16

Blue Crab Claws

Jumbo Blue Crab Claws, Sautéed with
Parmesan or Fried 24

Fried Green Tomatoes

Fried Golden Brown Served with Spicy
Ranch 12

Fried Calamari

Fresh Calamari and Banana Peppers Fried
Light & Crispy 17

Bang Bang Shrimp

Local Shrimp Fried & Tossed in a
Housemade Spicy Garlic Aioli 17

Housemade Pimento Cheese

Served with Housemade Crostinis, Cucumber
& Jalapeños 12

Fried Brussels Sprouts

Tossed in a Balsamic Reduction, Topped with
Bacon, Sausage, Caramelized Onions, & Goat
Cheese 17

Add Scallops +6

Catfish Nuggets

Fried Golden Brown, Served with
Rémoulade Sauce 16

Fried Gator Tail

Tender Chunks of Gator Meat 22

HANDHELDS

Served with French Fries, Slaw, & Hushpuppies

Bradfordville Burger

Chuck, Brisket & Short Rib Blend on a grilled Brioche Roll
with Lettuce, Tomato, Onion, and Garlic Mayo 17

Blackened Chicken Sandwich

Served on a Grilled Brioche Roll with Cheddar Cheese,
Lettuce, Tomato, Onion, & Rémoulade 14

TFH Grouper Sandwich

Fried Grouper on a Grilled Brioche Roll with Spring Mix,
tomato, and Onion 18

Southern Grilled Cheese

Housemade Pimento Cheese on Grilled Sourdough with
Bacon, & Fried Green Tomatoes 14

Hot Lobster Roll

Fresh Lobster Cooked & Cracked In-House Served on a
Hot Grilled Hoagie Roll with Drawn Butter 28

Po' Boy

Choice of Fried Shrimp, Oysters, or Chicken Served in
a Grilled Hoagie Roll with Spring Mix, Tomato, Onion,
& Rémoulade 18

Fried Catfish Wrap

Lightly Fried Catfish in a Tomato Tortilla with Purple
Slaw, Red Onion, Spring Mix, & Cheddar Cheese 16

Trigger Reuben

Blackened Trigger, Pickled Collards, Swiss Cheese &
Thousand Island Dressing Served on Marbled Rye 16

OYSTERS ON THE HALF SHELL

Raw or Steamed

Half Dozen mkt

Full Dozen mkt

BROILED OYSTERS

Charbroiled

6 Oysters Topped with Butter, Garlic, & Red
Pepper Flakes 17

Champagne and Capers

6 Oysters Topped with Champagne Beurre
Blanc & Petit Capers 17

Southern Rockefeller

6 Oysters Topped with Collards, Bacon &
Parmesan 17

SOMETHIN' & GRITS

Served Over Smoked Bacon, Sausage
& Creamy Cheese Grits

Shrimp 22

Grouper 26

Fried Catfish 22

SOUPS & SALADS

Chef Berto's Gumbo

Blackened Chicken, Sausage, & all the Fixin's with a
Kick!

cup 8 bowl 12

Soup du Jour

Ask Your Server for Details

TFH Cobb Salad

Green Leaf Lettuce, Diced Tomato, Hard Boiled Egg,
Smoked Bacon, & Gorgonzola Crumbles 14

add Chicken +4 Add Shrimp +5

Classic Caesar Salad

Chopped Romaine Tossed in Creamy Caesar Dressing,
Grated Parmesan, & Lemon.

Topped with Garlic Croutons 12

Add Chicken +4 Add Shrimp +5

House Salad

Spring Mix Topped with Cherry Tomato, Red Onion,
Cheddar Cheese & Croutons 12

Dijon Shrimp Salad

Poached Shrimp Tossed in Dijon & Green Onion Aioli
Served Over Spring Mix with Grape Tomato,
Cucumber & Hard Boiled Egg.

Finished with a Blood Orange Vinaigrette 15

SIGNATURE PLATES

Captain's Platter

Blackened or Fried Shrimp, Scallops, Mahi & Oysters Plus Crab Cake
Bites Served with One Side, Slaw, & Hushpuppies 33

Whole Fried Snapper

Freshly Caught, Head-On, Scored, Breaded & Lightly Fried
Served with One Side, Slaw, & Hushpuppies 30

Stuffed Grouper

Grouper Loaded with Housemade Crab Meat Stuffing & Cheese
Served with One Side, Slaw & Hushpuppies 32

Fettuccine Alfredo

Blackened Shrimp or Chicken over Fettuccine & Housemade Alfredo
Served with Hushpuppies 21

Shrimp Scampi

Blackened Shrimp, Capellini, Garlic, Butter, White Wine Sauce
Topped with Shaved Parmesan 25

Maryland Crab Cake Dinner

Creamy Crab Cakes Topped with Corn Pico & Housemade
Rémoulade 25

Broiled North Atlantic Salmon

Served on a Bed of Jasmine Rice, Topped with Chimichurri Sauce
Served with Slaw and Hushpuppies 23

Signature Cut Steak

Chef's Selection Hand-Cut USDA Prime, Cooked to Order,
Topped with Herb Butter, Served with One Side & Hushpuppies 34

Jumbo Coconut Shrimp

Tossed in loads of Coconut Breading & Fried Golden Brown
Served with One Side & Hushpuppies 22

Low Country Boil

Peel & Eat Shrimp, Snow Crab, Sausage, Potatoes, Onion, & Corn 29

FRESH CAUGHT PLATTERS

Served with Choice of Side, Slaw & Hushpuppies

Sea Scallop (8) 26

Fried Oyster 24

Shrimp 22

Atlantic Trigger 24

Grouper 26

Red Snapper 24

Catfish 22

Atlantic Mahi 24

Pick Two 36



BRUNCH

Served Saturday & Sunday 10am - 3pm

Fish House Benny

Housemade Biscuit Topped with Fried Green Tomato, Two Sunny Side-Up Eggs & Hollandaise. Choice of Cheese Grits or Breakfast Potatoes
Blackened Shrimp 17
Crab Cake 23

Oscar Benny

Sunny side eggs, sautéed spinach and Hollandaise topped with lump crab meat and fresh dill on a grilled buttery biscuit. Choice of cheese grits or breakfast potatoes 22

Shrimp & Lobster Omlette

Lobster, Shrimp, Red Onion, Tomato & Cheddar Cheese topped with Creme Fraiche
Choice of cheese grits or breakfast potatoes 22

French Toast

Texas Toast soaked in vanilla & cinnamon custard, grilled & topped with powdered sugar, cinnamon, whipped butter and fresh berries. Served with sausage or bacon 16

Tally Scramble

Roasted potatoes, bacon, sausage, scallions, scrambled eggs and cheddar cheese, served with a corn pico and a grilled buttery biscuit 16

TFH Avocado Toast

Grilled sourdough bread, sliced Haas avocado, garlic roasted Roma tomatoes and smoked bacon, topped with sunny side eggs 15

Chicken & Waffles

Chicken tenders, waffles, whipped honey butter, and maple syrup served with scrambled eggs 17

Quiche of the Day

Homemade Quiche of the Day served with side of sausage or bacon and choice of cheese grits or breakfast potatoes

Bottomless Bloody Mary or Mimosa

\$12.99 with purchase of entree

KIDS MENU

Ages 10 & under

Served with one side & a drink 8

Shrimp Basket

Fish Basket

Cheeseburger

Chicken Tenders

Grilled Cheese

KIDS BRUNCH

Ages 10 & under

Available 10am to 2pm on Saturday and Sunday

Served with a drink 8

Octo French Toast

Chicken & Egg Biscuit

Scrambled Cheesy Eggs & Toast

Boat Yard Waffle with Berries

PREMIUM SIDES

Sweet Potato Fries 6

Three-Cheese Mac & Cheese 6

Brussels Sprouts 6

House Salad 6

HOUSEMADE SIDES

Natural Cut French Fries 4

Vegetable of the Day 4

Bacon Collard Greens 4

Coleslaw 4

Cheese Grits 4

DESSERT MENU

Lemon Blueberry Cake 10

Key Lime Pie 10

Chef's Bread Pudding 10

Three Layer Chocolate Cake 10

Proudly serving desserts made by TC Bakery!

WEEKLY SPECIALS CAN BE FOUND ON OUR SOCIAL MEDIA



Tally Fish House and Oyster Bar



@tallyfishhouse