



APPETIZERS


- OYSTER NACHOS**
Fried oysters, chipotle tartar sauce, fresh pico de gallo. 13
- SHRIMP & CRAB QUESO** 13
- FRIED DILL PICKLES** 9
-  **FCG SAMPLER**
Calamari, fried pickles, shrimp and crab queso. 16
- JUMBO LUMP CRAB CAKE** 
Lemon aioli. 16
- CRISPY CALAMARI**
Parmesan, lemon aioli & Thai sriracha sauce. 16
- SMOKIN’ HOT SHRIMP**
Honey chipotle sauce, diced jalapeño, bleu cheese crumbles. 12
- PEEL & EAT SHRIMP**
Wild caught Gulf shrimp.
half doz. 10 doz. 17
- CHARGRILLED OYSTERS***
Lemon pepper butter & Parmesan. half doz. Mkt.
- OYSTERS ON THE HALF SHELL***
Gulf and East Coast. Mkt.


FAVORITES

- FISH & CHIPS**
Beer battered cod & fries. 18
- SEARED GEORGES BANK SCALLOPS & APPLEWOOD BACON WRAPPED SHRIMP**
Old Bay beurre blanc, garlic wilted spinach, mashed potatoes. 24
- GARLIC CAPER GRILLED SALMON***
Cherry tomatoes, lemon, white wine, lemon basil rice, garlic wilted spinach. 22
- SHRIMP & GRITS**
Applewood smoked brown sugar bacon, bell peppers, onions, lemon pepper butter, Parmesan cheese. 18
-  **SHRIMP AND CHICKEN PENNE ALFREDO**
Roasted basil tomatoes, cremini mushrooms, green onions, Parmesan cheese. 20
- GRILLED CHICKEN & ANDOUILLE**
Served over red beans & rice. 18
- RED BEANS & RICE** 12
- SNOW CRAB BOIL**
3 crab clusters, 1/2 lb. of boiled shrimp, corn & potato. Mkt.
- SHRIMP & CRAB STUFFED FLOUNDER**
Caper dill beurre blanc, seasonal veggie, lemon basil rice. 22
- BLACKENED RAINBOW TROUT**
Garlic wilted spinach, lemon basil rice. 20

SHRIMP, CATFISH & OYSTERS

- Fried, grilled or blackened with Virginia’s apple cider coleslaw & fries.
- U.S. FARM RAISED CATFISH**
half 16 full 20
- GULF SHRIMP**
20
- SEAFOOD PLATTER**
Catfish, shrimp & oysters. 25
- PICK 2 COMBO**
Catfish, shrimp or oysters. Pick any 2. 20

 = new item

 = item contains nuts

SOUPS & SALADS

- ROASTED JALAPEÑO**
cup 7 bowl 10
- CRAB BISQUE**
cup 7 bowl 10
- CLAM CHOWDER**
cup 7 bowl 10
- GUMBO**
Shrimp, chicken, Andouille sausage, okra & a dark roux.
cup 7 bowl 10
- HOUSE SALAD** 
Tomatoes, candied pecans, bleu cheese, red onion, Romaine, spring mix, white balsamic vinaigrette. 7
-  **SUPER GREENS SALMON SALAD** 
Kale, shaved Brussels sprouts, spinach, cherry tomatoes, quinoa, dried cranberries, almonds, white balsamic vinaigrette. 18
- SHRIMP COBB SALAD**
Brown sugar bacon, tomato, bleu cheese, egg, avocado, green onion, Romaine, white balsamic vinaigrette. 16
Substitute Chicken 16 or Salmon 18



TACOS & SANDWICHES

- Sandwiches dressed with lettuce, tomato, onion, pickles, & fries or coleslaw. Tacos served with Cuban black beans & white rice.
- SERAFIN’S HAND-ROLLED FISH TACOS**
Fried tilapia, tangy cabbage, pico de gallo, shredded cheese & ranchero sauce, rolled & grilled. 16
- HONEY CHIPOTLE SHRIMP TACOS**
Corn tortillas, cilantro, shredded carrots & celery, ranch dressing, avocado. 16
- LOBSTER & SHRIMP GRILLED CHEESE**
Cheddar, jack, American, queso blanco, Applewood smoked bacon, sriracha, green onions, on grilled sourdough. 20
- SHRIMP PO’BOY**
Served with Creole mayo. 15
- DAMN GOOD BACON CHEESEBURGER***
1/2 lb. burger, Applewood smoked bacon, American cheese, & mayo. 15
- CRISPY CHICKEN SANDWICH**
Served with chipotle mayo. 15
- FISH CITY SANDWICH**
Grilled tilapia fillet served with remoulade. 15

SIDES

- Lemon Basil Rice 4
- Mashed Potatoes 4
- French Fries 4
- Virginia's Apple Cider Coleslaw 4
- Garlic Wilted Spinach 4
- Cheesy Grits 4
- Seasonal Veggie 4
- Red Beans & Rice 7

DESSERTS

-  **CHOCOLATE ADDICTION** 10 
- KEY LIME PIE** 10
- BREAD PUDDING** 10

COCKTAILS

MOSCOW MULE

Absolut vodka, Q ginger beer, mint, simple syrup & fresh lime juice. 12

BILL'S BLOODY MARY

Our secret recipe garnished with a shrimp! 10

HURRICANE

Bacardi Superior, Myers's Jamaican Dark Rum, pineapple juice & fresh orange juice. 12

TITO'S FRONT PORCH LEMONADE

Tito's, St. Germain, fresh lemon, lime, grapefruit & orange juices. 12

CLASSIC OLD FASHIONED

Maker's Mark, angostura bitters, simple syrup, muddled orange, Luxardo cherry. 12

WOODFORD RESERVE MANHATTAN

Woodford Reserve, Cinzano Rosso, Angostura bitters, muddled orange, Luxardo Cherry. 14

TWISTED CITRUS MARTINI

Hangar One Straight Vodka, fresh lemon & lime juices,
Mark West Pinot Noir, orange zest. 12

COLD BREW ESPRESSO MARTINI

Hangar One Straight Vodka, Chameleon Cold Brew, Kahlua. 12

MARGARITAS

PERFECT PATRÓN MARGARITA

Patrón Silver, Patrón Citrónge, simple syrup & fresh lime juice. 14

GOLD MARGARITA

Frozen or Rocks – Our house recipe with an extra kick of Gran Gala! 10

PRICKLY PEAR MARGARITA

Frozen Gold Margarita and 100% pure prickly pear purée. 11

WINE

WHITES

CHARDONNAY

HESS - Monterey 9 | 34

KENDALL-JACKSON VINTNER'S RESERVE - California 10 | 45

MEIOMI - California 12 | 38

LIBERTY CREEK - California 8

SONOMA CUTRER 15 | 50
Russian River Valley

SAUVIGNON BLANC

OYSTER BAY - New Zealand 9 | 32

KIM CRAWFORD - New Zealand 12 | 46

PINOT GRIGIO

RUFFINO LUMINA - Italy 9 | 38

CAVIT - Italy 9 | 32

ROSÉ

CHLOE WINES 9 | 32
Rosé - California

REDS

PINOT NOIR

MARK WEST – California 9 | 32

BÖEN - TriCounty, California 12 | 55

CABERNET SAUVIGNON

COPPOLA - California 12 | 45

LIBERTY CREEK - California 8

AVALON - California 9 | 35

DECOY - California 15 | 60

MALBEC

TRAPICHE OAK CASK 10 | 40
Malbec - Argentina

CRAFT ON DRAFT

CHECK OUT OUR CRAFT, AND NOT SO CRAFTY, BEER SELECTIONS ON THE CHALKBOARD.

WE SUPPORT FISHERIES & VENDORS THAT ARE BOTH ENVIRONMENTALLY CONSCIOUS & FISH LEGALLY FROM SUSTAINABLE WATERS

*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.