

APPETIZERS

OYSTER NACHOS

Fried oysters, chipotle tartar sauce, fresh pico de gallo. 12.99

SHRIMP & CRAB QUESO 11.99

FRIED DILL PICKLES 8.99

FCG SAMPLER

Calamari, fried pickles, shrimp and crab queso. 15.99

JUMBO LUMP CRAB CAKE 🥜

Lemon aioli. 15.49

CRISPY CALAMARI

Parmesan, lemon aioli & Thai sriracha sauce. 14.79

SMOKIN' HOT SHRIMP

Honey-chipotle sauce, diced jalapeño, bleu cheese crumbles. 11.49

PEEL & EAT SHRIMP

Wild caught Gulf shrimp.
half doz. 12.99 doz. 15.99

1/2 SHELLS

CHARGRILLED OYSTERS*

Lemon pepper butter & Parmesan. half doz. Mkt.

MYSTIC MERMAID OYSTERS*

Our very own proprietary oyster. Briny with a sweet finish, cucumber-lime mignonette. Mkt.

OYSTERS ON THE HALF SHELL*

Gulf and East Coast. Mkt.

FAVORITES

FISH & CHIPS

Beer-battered cod & fries. 17.99

SEARED GEORGES BANK SCALLOPS & BACON-WRAPPED SHRIMP

Mushroom & spinach risotto, beurre blanc, Parmesan. 23.99

GARLIC CAPER GRILLED SALMON*

Marinated cherry tomatoes, beurre blanc, lemon-basil basmati rice, garlic wilted spinach. 21.99

LOW COUNTRY GULF SHRIMP & GRITS

Sautéed onions and red bell peppers, Cajun butter, Parmesan. 16.99

SHRIMP & CHICKEN CREAMY PESTO ROTINI

Artichokes, spinach, cherry tomatoes, nut-free basil pesto cream. 17.99

GRILLED CHICKEN & ANDOUILLE

Served over red beans & rice. 18.99

SNOW CRAB BOIL

3 crab clusters, 1/2 lb. of boiled shrimp, corn & potato. Mkt.

BLACKENED RAINBOW TROUT

Garlic wilted spinach, lemon-basil basmati rice. 19.99

CRAWFISH

The season is usually January 'til June, and when they're here, there is nothin' better! Served with corn & potato. Mkt.

SIDES

Lemon-Basil
Basmati Rice 4.49

French Fries 4.99

Virginia's Apple

Cider Coleslaw 4.49

Mushroom &
Spinach Risotto 4.99

Garlic Wilted Spinach 4.49

Cheesy Grits 4.49

Seasonal Veggie 4.49

SOUPS & SALADS

ROASTED JALAPEÑO

cup 5.99 bowl 8.99

CRAB BISQUE

cup 5.99 bowl 8.99

CLAM CHOWDER

cup 5.99 bowl 8.99

HOUSE SALAD 🥜

Candied pecans, bleu cheese, red onion, tomatoes, Romaine, spring mix, white balsamic vinaigrette. 6.99

SUPER GREENS SALMON SALAD 🥜

Kale, shaved Brussels sprouts, spinach, cherry tomatoes, quinoa, dried cranberries, almonds, white balsamic vinaigrette. 16.99

COBB SALAD

Candied bacon, egg, avocado, bleu cheese, tomato, green onion, Romaine, Green Goddess dressing. 12.99
with Chicken 16.99 with Shrimp 16.99 with Salmon 17.99

RED BEANS & RICE

cup 5.99 bowl 10.99

GUMBO

Shrimp, chicken, Andouille sausage, okra & a dark roux.
cup 5.99 bowl 8.99

TACOS & SANDWICHES

Sandwiches served with fries or coleslaw.
Tacos served with Cuban black beans & rice.

FISHWICH

Beer-battered cod, dill tartar, cheddar cheese, shredded lettuce. 14.99

SERAFIN'S HAND-ROLLED FISH TACOS

Fried tilapia, tangy cabbage, pico de gallo, shredded cheese & ranchero sauce, rolled & grilled. 16.99

HONEY-CHIPOTLE SHRIMP TACOS

Corn tortillas, cilantro, shredded carrots & celery, ranch dressing, avocado. 16.49

LOBSTER & SHRIMP GRILLED CHEESE

Cheddar, jack, American, queso blanco, thick-cut bacon, sriracha, green onions, on grilled sourdough. 20.49

SHRIMP PO' BOY

Remoulade, lettuce, tomato, onion & pickles. 13.99

DOUBLE SMASH BACON CHEESEBURGER*

Two 1/4-pound patties, Worcestershire aioli, thick-cut bacon, lettuce, tomato, onion, pickles. 14.49

THE CHICKEN SANDWICH

Goat cheese, arugula, tomato, pesto aioli. 14.99

SHRIMP, CATFISH & OYSTERS

Fried, grilled or blackened with Virginia's apple cider coleslaw & fries.

U.S. FARM RAISED CATFISH

half 15.49 full 19.49

GULF SHRIMP

18.49

SEAFOOD PLATTER

Catfish, shrimp & oysters. 23.49
Substitute beer-battered cod. Add 1.99

PICK 2 COMBO

Catfish, shrimp or oysters. Pick any 2. 19.49
Substitute beer-battered cod. Add 1.99

DESSERTS

CHOCOLATE ADDICTION 10.49 🥜

KEY LIME PIE 7.99

BREAD PUDDING 8.99 🥜

COCKTAILS

FISH CITY OLD FASHIONED

Bulleit Bourbon, house made bitters blend, orange, Luxardo cherry. 12.5

HURRICANE LOVETT

Bacardi Pineapple Rum, Myers's Rum, Cruzan Hurricane Proof Rum, red passion fruit, orange, lime. 12

TITO'S HIBISCUS LEMONADE

Tito's Handmade Vodka, St-Germain, Wild Hibiscus rose syrup, fresh lemon & lime juices. 12

TWISTED CITRUS MARTINI

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

WHALE HELLO THERE

Gray Whale Gin, cucumber, lemon, Fever Tree Sparkling Lime and Yuzu, mint. 12.75

TOASTED MARSHMALLOW ESPRESSO MARTINI

Pinnacle Whipped Vodka, Grind Espresso Liqueur, cold brew, cocoa bitters, toasted marshmallow. 12

BILL'S BLOODY MARY

Our spicy secret recipe with Tito's Handmade Vodka, garnished with a shrimp! 9.5

PRICKLY PEAR MARGARITA

Frozen Gold Margarita and 100% pure prickly pear purée. 10

PERFECT PATRON MARGARITA

Patrón Silver, Patrón Citrónge, simple syrup & fresh lime juice. 12

GOLD MARGARITA

Frozen or Rocks – Our house recipe with an extra kick of Gran Gala! 9

MOCKTAILS

BLOOD ORANGE NOJITO

Mint, fresh lime juice, blood orange, sparkling water. 7

PUNCHLINE

Hibiscus tea, pineapple juice, fresh lemon juice, passion fruit. 7

SPARKLING COLADA

Pineapple juice, coconut, sparkling water. 7

WINE

SPARKLING

GL | BT

AVISSI PROSECCO

NV – Glera – Italy

12

WHITE

Light & Crisp

RUFFINO LUMINA 2023

Pinot Grigio – Italy

11 | 43

OYSTER BAY 2023

Sauvignon Blanc – New Zealand

11 | 43

JACQUES DUMONT 2021

Sauvignon Blanc – France

13 | 51

ARACIEL 2023

Albariño – California

12 | 47

RAINSTORM 2022

Pinot Gris – Oregon

11 | 43

Medium & Full-Bodied

LOUIS JADOT CHABLIS 2023

Chardonnay – France

17 | 67

LIBERTY CREEK 2024

Chardonnay – California

9

SONOMA CUTRER 2023

Chardonnay – California

16 | 63

KENDALL-JACKSON RESERVE 2023

Chardonnay – California

12 | 47

ROSÉ

GL | BT

BIELER PÈRE ET FILS 2023

Grenache / Syrah – France

12 | 47

RED

Light & Medium-Bodied

MARK WEST 2023

Pinot Noir – California

12 | 47

BÖEN 2023

Pinot Noir – California

13 | 51

Full-Bodied

COPPOLA 2022

Cabernet Sauvignon – California

13 | 51

AVALON 2022

Cabernet Sauvignon – California

10 | 39

LIBERTY CREEK 2023

Cabernet Sauvignon – California

9

DECOY 2022

Cabernet Sauvignon – California

16 | 63

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.