



## DAILY MARKET MENU

### FLYING FISH SUSHI & RAW BAR OYSTERS—SHRIMP

Today's Oyster Selection  
Served with fresh lemon and zesty cocktail sauce

- Gulf Flats**— From the Gulf of Mexico. Served by the dozen ..... 7.95
- Blue Points**— From Long Island. Served by the half dozen ..... 11.95
- Chincoteague Salt**— From Virginia. Served by the half dozen ..... 10.95
- Seasonal Oyster Shooters**- Gulf Flats, Pearlz Vodka, Zing Zang Mary ..... 3.95
- Jumbo Peel and Eat Shrimp**— Gulf wild caught shrimp steamed fresh in our Nut Brown Ale with market seasoning ..... 8.95

### SUSHI ROLLS

All sushi rolls are topped with spicy mayo or our soy glaze

**Sushi Tower**  
Combination of each roll  
\$20.50

- California Roll**- Crab, avocado, cucumber, and toasted sesame seeds ..... 5.95
- Spicy Tuna**- Grade A Ahi Tuna, spicy sauce, green onion ..... 5.95
- The Philly**- Salmon, cream cheese, scallions ..... 5.95
- Flying Fish Roll**- Eel, salmon, tuna, asparagus, avocado, and cream cheese... 9.95

### APPETIZERS

- Poblano Shrimp Dip**— Fire-roasted poblano pepper blended with shrimp and our three cheese sauce. Served with tortilla chips ..... 7.95
- Crispy Calamari**— Served with a side of our sweet and spicy chili sauce ..... 7.95
- Buffalo Shrimp**- Our fish market twist on a classic. Southern fried shrimp tossed in buffalo sauce, celery, and bleu cheese crumbles ..... 7.95
- Southern Fried Chicken Tenders**— Served with your choice of dipping sauce ..... 6.95
- Fried Blue Crab Fingers**- Southern fried and served with remoulade sauce ..... 7.95
- Seared Ahi Tuna**— Encrusted in toasted sesame seeds, served with seaweed salad and ginger soy sauce ..... 8.95
- Sweet Potato Fries**— Topped with bleu cheese crumbles, bleu cheese sauce, diced tomatoes and red onion ..... 6.95

### SOUPS AND SALADS

- New England Clam Chowder** ..... 4.95
- Corn and Crab Chowder** ..... 4.95
- Iceberg Wedge**— Covered in bleu cheese dressing, bleu cheese crumbles, bacon, tomatoes, and red onions ..... 5.50

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| <b>Classic Caesar</b> - Hand torn romaine, sourdough croutons and parmesan cheese ..... 6.50 |
| <b>Add southern fried or fire-grilled chicken breast</b> ..... 2.95                          |
| <b>Add southern fried or fire-grilled shrimp</b> ..... 3.95                                  |

- Buffalo Chicken Salad**— Southern fried chicken tenders tossed in buffalo sauce, placed over mixed greens with tomatoes, sliced celery and blue cheese crumbles ..... 8.50
- Low Country Cobb**- Shrimp, smoked sausage, tomato, egg, cucumber and bacon over mixed greens ..... 9.50

### SIGNATURE SANDWICHES

All sandwiches served with our crab coleslaw and French fries, unless otherwise noted

- Fried Grouper Sandwich**— American cheese, bacon, iceberg lettuce, tomato, onion, dill pickles, and tartar sauce on a crusty Leidenheimer's French roll ..... 8.95
- Naw' leans Po-boy**— Jumbo shrimp southern fried and topped with shredded iceberg, tomatoes, and tartar sauce on a crusty Leidenheimer's French roll ..... 7.50
- Baja Fish Tacos**— Mahi-Mahi blackened or southern fried and topped with shredded lettuce, pico de gallo and lime. Served with a side of dirty rice and tortilla chips ..... 9.95
- All-American Hamburger**— Certified Angus patty topped with lettuce, red onion and tomato on a toasted Kaiser roll ..... 7.50
- Add American Cheese** ..... .95
- Classic Chicken Sandwich**— Grilled chicken breast, basted in our BBQ sauce with thick cut bacon, lettuce, tomato, cheddar cheese and fried onions ..... 8.95

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please inform your server of any food allergies

### BEER BOILED SEAFOOD

Each feast is beer boiled fresh to order with our market seasoning and delivered hot to the table with smoked sausage, corn on the cob, and red-skinned potatoes.

**Plenty to share!**

- Low Country**— 1 lb Jumbo shrimp, smoked sausage, corn on the cob and red-skinned potatoes ..... 17.95
- New Orleans**- Jumbo shrimp, crawfish, andouille sausage, corn on the cob and red-skinned potatoes ..... 19.95
- Snow Crab**- 2 lbs of legs served with smoked sausage, corn on the cob and red-skinned potatoes ..... 24.95
- Locals Feast**- Snow crab legs and jumbo shrimp, smoked sausage, corn on the cob and red-skinned potatoes ..... 26.95

- The Flying Fish Specialty**- King crab, snow crab legs, jumbo shrimp, Crawfish, mussels, sausage, corn on the cob, and red-skinned potatoes ..... 35.95

- King Crab**- 2 lbs of legs served with smoked sausage, corn on the cob and red skinned potatoes ..... 45.00



\$1 donation made to the Surf rider Foundation for each Low Country order



### TODAY'S FRESH CATCH

We take pride in sourcing the freshest local fish when available

Try one of our signature sauces with your favorite preparation:  
**mango salsa, honey lime butter, fresh herb cream sauce**

All fresh catches are served with dirty rice and sautéed green beans

- Flying Fish Signature Preparation**— Dusted in our corn meal, seasoned with our signature market seasoning, then pan-fried to perfection ..... 7.95
- Fire-Grilled**— Basted with seasoned lemon garlic butter, then grilled ..... 6.95
- Cajun Style**— Lightly Dusted in our Cajun spice blend and pan seared ..... 7.95
- Tilapia** — 10 oz ..... 14.95
- Atlantic Mahi-Mahi**— 10 oz ..... 21.95
- Atlantic Salmon**—10 oz ..... 18.95
- Grouper**— 10oz ..... 22.95

### FRIED SEAFOOD

All fried seafood is coated in our seasoned breading and flash fried.

Served with French fries, crab coleslaw and hushpuppies

- Jumbo Shrimp** ..... 15.95
- Sea Scallops** ..... 17.50
- Flounder Filets** ..... 14.95
- Fried Feast**— Southern fried shrimp, scallops, and flounder ..... 20.50
- Fish and Chips**— Fresh Cod in our Nut brown beer batter ..... 13.95

### CHEF'S SPECIALTIES

- Shrimp and Grits**— Butterflied jumbo shrimp, country ham, grape tomatoes and scallions in a cream sauce over stone-ground cheddar grits ..... 14.95
- Fire-Grilled Sampler**— Mahi-Mahi, salmon and scallops dusted with market seasoning and topped with herb cream sauce served with dirty rice and green beans ..... 19.50
- Lobster Tails**— Two 6 oz. cold water lobster tails fire-grilled and basted with lemon garlic butter, served with dirty rice and green beans ..... 29.95
- Top Sirloin**— 10 oz. Aged certified angus center cut sirloin, marinated and grilled to your liking with cheddar smashed potatoes and green beans ..... 15.95
- BBQ Chicken**- Tender chicken breasts brushed with our tangy homemade apple-honey BBQ sauce and served with cheddar smashed potatoes and green beans ..... 14.50
- Baby Back Ribs**— Slow cooked, fall-of-the-bone tender ribs smothered in our apple-honey BBQ sauce, served with French fries and crab coleslaw ..... 18.50

### MARKET SIDES

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|---------------------|------|----------------------|------|
| Cheddar Smashed     | 2.50 | Crab Coleslaw        | 2.95 |
| French Fries        | 1.95 | Sweet Potato Fries   | 2.25 |
| Sautéed Green Beans | 2.25 | Red-Skinned Potatoes | 2.50 |
| Dirty Rice          | 1.95 | Side Caesar          | 2.95 |
| Corn on the Cob     | 2.25 | House Salad          | 2.50 |





## DAILY DRINK MENU

### SIGNATURE 32 OZ DRINKS



**Hang Ten**  
Smirnoff Vodka, Bacardi Light Rum, Di Saronno, Sour  
Blue Curacao and Pineapple Juice with a splash of Sprite  
10

\$1 donation made to the Surfrider Foundation for each Hang Ten Purchase

**Fish House Punch**  
Myer's Dark Rum, Bacardi Light Rum, Brandy, Peach Schnapps  
Mixed with fresh squeezed lemons and water  
10

**Rum Punch**  
Bacardi Light Rum, Myer's Dark Rum, Malibu Coconut Rum  
Mixed with Pineapple and Orange Juice  
10

**The Hammerhead**  
Chambord, Bacardi Light Rum, Malibu Coconut Rum  
Mixed with sour, Cranberry and Sprite  
10

### SPECIALTY COCKTAILS

**Toasted Fisherman**  
Di Saronno Amaretto, Seagram's 7  
Mixed with Sour and Sprite  
6

**Beachcomber**  
Bacardi Light Rum mixed with Triple Sec  
Grenadine and Sour  
6

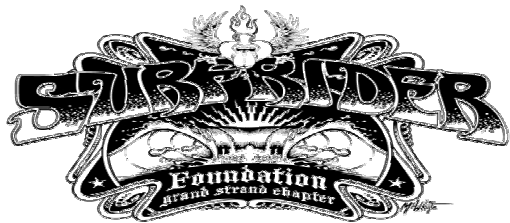
**Day at the Beach**  
Malibu Coconut Rum, Di Saronno Amaretto  
Mixed with Orange Juice and Grenadine  
6

**Shark Attack**  
Smirnoff Vodka, Blackberry Syrup,  
Blue Curacao and Pineapple Juice  
6

**Apple Snap**  
Southern Comfort, Peach Schnapps  
Mixed with Apple Juice and Sprite  
6

**Fuzzy Pirate**  
Captain Morgan Rum, Peach Schnapps  
Triple Sec and Cranberry Juice  
6

Flying Fish Public Market and Grill will donate \$1 to the Surf Rider Foundation of the Grand Strand for every Low Country Steamer Feast and Hang Ten Signature 32 oz. Drink. We strive as local business to keep our waters clean, safe and abundant of marine life.



The Surfrider Foundation is a grassroots, non-profit, environmental organization that works to protect our oceans, waves, and beaches. Founded in 1984, Surfrider's most important coastal environmental work is carried out by 57 chapters located along the East, West, Gulf, Puerto Rican, and Hawaiian coasts. Surfrider now has over 30,000 members in the USA; in addition, International Surfrider chapters and affiliates have been established in the countries of Japan, Brazil, Australia, France and Spain. The Grand Strand Chapter serves the entire Grand Strand from Little River to Pawleys Island, encompassing both Horry and Georgetown counties. Our chapter works to keep our beaches and waves clean, educate the public, and protect beach access.

### SPECIALTY DRINKS

**Key Lime Margarita**  
Sauza Silver Tequila, Cointreau,  
Key Lime Juice and Sour  
7

**Old Bay Mary**  
Smirnoff Vodka, Tomato Juice  
Tabasco with an Old Bay rim  
7

**Tri Mai Tai**  
Bacardi Light Rum, Myer's Dark Rum, Triple Sec, Lime Juice  
Orange Juice and Pineapple Juice  
7

### FROZEN DRINKS

**Parrot's Perch**  
Captain Morgan Rum, Triple Sec, Orange Juice  
With Banana Island Oasis  
7  
\*Add A Cointreau Floater \*  
2

**Peaches and Cream**  
Myer's Dark Rum, Licor 43,  
Peach Syrup mixed with Ice Cream  
7

**Rum Runner**  
Bacardi Light Rum, Brandy, Grenadine  
And Lime Juice mixed with Banana Island Oasis  
7

**Passion Pina Colada**  
Myer's Dark Rum, Passion Fruit Syrup  
Mixed with Pina Colada  
7

### ON TAP

White Ale	4	Fat Tire	4
Liberty Lager	4	Yuengling	3
Raspberry Wheat	4	Dos Equis Amber	4
Seasonal Flying Fish	4	Bud Light	3
Nut Brown Ale	4	PBR	2
Cooper River Red	4	Fosters	4

### BEER BOTTLES

Budweiser	3	Sam Adams Boston Lager	4
Michelob Ultra	3	Guinness Draught	4
Miller Lite	3	Amstel Light	4
Coors Light	3	Corona	4
O'Douls	3	Kirin	4

### WHITE WINE

Liberty Creek Chardonnay	5
Liberty Creek White Zinfandel	5
Beringer White Zinfandel	6
Ecco Domani Pinot Grigio	6
Frei Brothers Sonoma Chardonnay	7
Polka Dot Riesling	6
Whitehaven Sauvignon Blanc	8
Flying Fish Riesling	8
Deloach Chardonnay	8
Sake	6

### RED WINE

Liberty Creek Cabernet	5
Liberty Creek Merlot	5
Red Rock Merlot	7
Louis Martini Sonoma Cabernet	8
Flying Fish Merlot	8
Mirassou Pinot Noir	6
Deloach Cabernet	8



### Sustainable Seafood Initiative

Designed to promote the use of local and sustainable seafood in South Carolina's restaurants, the Sustainable Seafood Initiative helps ensure that consumers have fish for the future by teaching our partner chefs about sustainable and local seafood, assessing their menus, and encouraging consumers to dine at our partner restaurants. The Sustainable Seafood Initiative is guided by an interdisciplinary and diverse Steering Committee ensuring that the program pragmatically balances the needs of the environment with the world population's need for seafood. We believe that we can lessen the impact we have on the oceans by making wise seafood choices and encouraging improvement of fishing and fish-farming methods.