

FLYING FISH RESTAURANT

PUBLIC MARKET AND GRILL



STARTERS

- HUSHPUDDY BASKET**
Honey Butter 3.95
- FRIED PICKLES**
Ranch Dressing 5.95
- POBLANO SHRIMP DIP**
Flour Tortilla Chips 7.95
- CRISPY CALAMARI**
Sweet and Spicy Chili Sauce 8.95
- SEAFOOD NACHOS**
Shrimp, Tilapia, Queso, Black Bean & Corn Relish,
Tomatoes, Jalapenos, Sour Cream and Tortilla Chips 10.95
- FRIED BUFFALO SHRIMP**
Buffalo Sauce, Celery, and Bleu Cheese Crumbles 7.95
- SOUTHERN FRIED CHICKEN TENDERS**
Honey Mustard 7.95
- SWEET POTATO FRIES**
Bleu Cheese Crumbles, Bleu Cheese Sauce, Tomatoes, Chives and Red Onions 7.95
- SEARED AHI TUNA**
Sesame Crusted and Medium Rare 9.95
- MUSSELS**
Tomato, Garlic, White Wine Broth and Basil 8.95

SOUPS & SALADS

- NEW ENGLAND CLAM CHOWDER** 5.95
- CHEF'S SOUP OF THE DAY** 5.95
- ICEBERG WEDGE**
Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon, Tomatoes,
and Red Onions 5.50
- GREEN GODDESS SHRIMP SALAD**
Shrimp Ceviche, Mixed Romaine and House Made Green Goddess Dressing 9.50
- HONEY APPLE CHICKEN SALAD**
BBQ Rubbed Chicken, Mixed Romaine, Tomatoes, Red Onions, Bleu Cheese Crumbles,
Candied Pecans, Apple Slices and Honey Apple Vinaigrette 8.50
- CLASSIC CAESAR**
Romaine, Sourdough Croutons and Parmesan Cheese 6.95
Add Grilled or Fried Chicken Breast...3.95
Add Southern Fried or Grilled Shrimp...4.95

SANDWICHES

Served with Fries, Coleslaw and a Pickle

- ALL-AMERICAN BURGER**
Certified Angus Beef®, Lettuce, Tomatoes and Red Onions 7.50
(Cheddar, American, or Swiss add .95)
- FISH MARKET SANDWICH**
½ lb of Chef's Selection White Fish, American Cheese, Applewood Bacon, Lettuce,
Tomato, Onion and Tartar 11.95
- CLASSIC CHICKEN SANDWICH**
Grilled Chicken Breast, BBQ Sauce, Applewood Bacon, Cheddar Cheese,
Fried Onions, Lettuce and Tomato 9.50
- SOFT SHELL CRAB BLT**
Fried Soft Shell Crab, Lettuce, Tomato, Applewood Bacon, Tartar
and Served on Texas Toast 9.50

SOUTHERN FRIED FAVORITES

Choose 1, 2 or 3 of the Following to Create Your Platter.
Platters are Served With French Fries, Coleslaw and Hushpuppies.

OYSTERS	SCALLOPS	CHOOSE 1 - \$16.95
JUMBO SHRIMP	POPCORN SHRIMP	CHOOSE 2 - \$18.95
FLOUNDER	SOFT SHELL CRAB	CHOOSE 3 - \$20.95



STEAMED FEAST



Our Steamed Feasts are Market Seasoned and Served
with Corn on the Cob and Red Skinned Potatoes.

- LOW COUNTRY**
Jumbo Shrimp and Smoked Sausage 18.95
- SNOW FEAST**
Alaskan Snow Crab Legs and Smoked Sausage 24.95
- LOCALS FEAST**
Sweet Alaskan Snow Crab Legs, Jumbo Shrimp, and Smoked Sausage 27.95
- THE FLYING FISH SPECIALTY (Enough for Two)**
King Crab, Snow Crab, Jumbo Shrimp, Mussels and Smoked Sausage 36.95

FRESH FISH MARKET



ASK YOUR SERVER

About Today's Fresh Fish Selections - Market Price



CHOOSE YOUR FAVORITE PREPARATION:

CAJUN STYLE: Lightly Dusted in Our Cajun Spice and Pan-Seared

SIGNATURE PREPARATION: Cornmeal Coated and Pan-Fried

FIRE-GRILLED: Grilled Over an Open Flame

HOOKED: Pan Sautéed and Topped with Popcorn Shrimp
and Herb Cream ... add \$2



CHOOSE YOUR SIGNATURE TOPPING:

Fresh Herb Cream Sauce • Honey Lime Butter • Mango Salsa •
Asian Sesame Glaze • Habanera-Orange Chutney

HOUSE SPECIALTIES

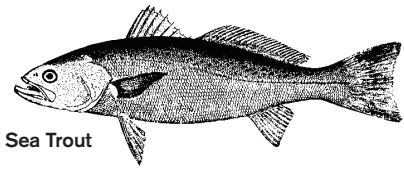
- SHRIMP AND GRITS**
Shrimp, Country Ham, Grape Tomatoes and Scallions
in a Cream Sauce Over Stone-Ground Cheddar Grits 15.95
- CRAB CAKES**
Chef's Rice and Seasonal Vegetables 21.95
- FISH & CHIPS**
Nut Brown Beer Battered. Served With Coleslaw and Hushpuppies 14.95
- JAMBALAYA**
Sautéed Chicken & Shrimp, Andouille Sausage, Tomatoes, Peppers, Onions
and Cajun Red Sauce over Rice 14.95

From THE GRILL

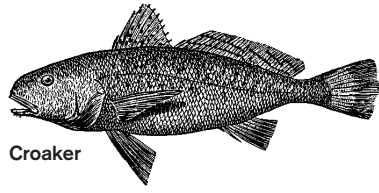
- NEW YORK STRIP**
12oz Certified Angus Beef®, Roasted Garlic Butter, Onion Straws,
Gouda Smashed Potatoes and Seasonal Vegetables 21.95
- BABY BACK RIBS**
Slow Roasted Then Fire-Grilled with French Fries and Coleslaw 18.50
- RIBEYE**
12oz Certified Angus Beef®, Mushroom Demi-glace, Gouda Smashed Potatoes
and Seasonal Vegetables 18.50

SIDES: FRENCH FRIES: 1.95 • SWEET POTATO FRIES: 2.25 • RED SKINNED POTATOES: 2.50 • HOUSE SALAD: 2.95 • CAESAR SALAD: 2.95
• COLESLAW: 1.95 • GOUDA SMASHED POTATOES: 2.50 • CHEF'S RICE: 1.95 • SEASONAL VEGETABLES: 2.50 • CORN ON THE COB: 1.95

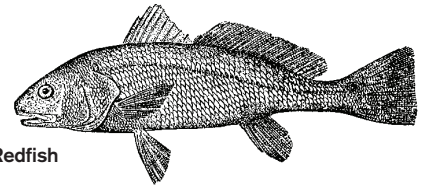
**Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.



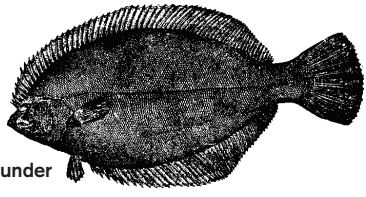
Sea Trout



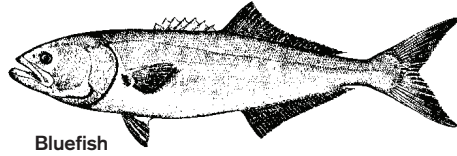
Croaker



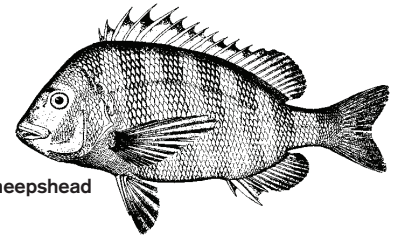
Redfish



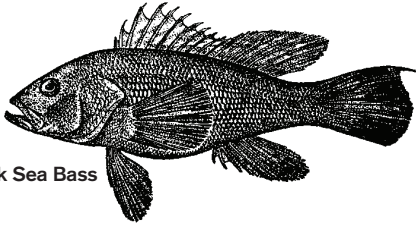
Founder



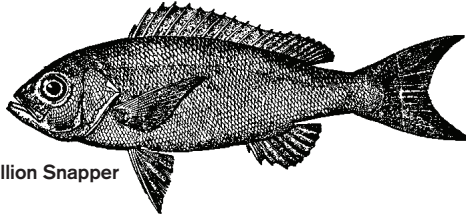
Bluefish



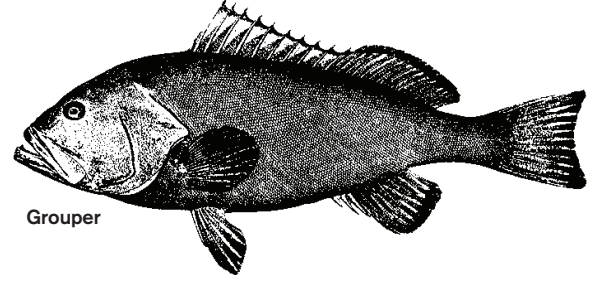
Sheepshead



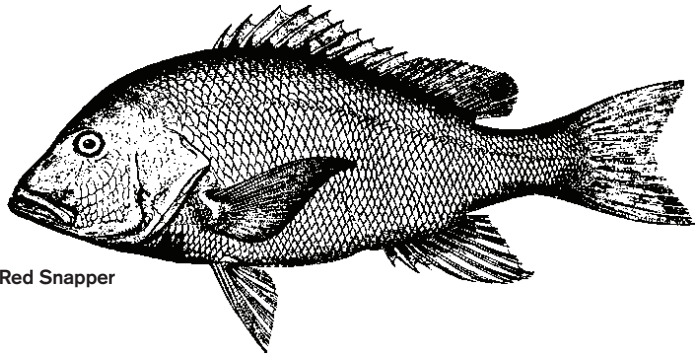
Black Sea Bass



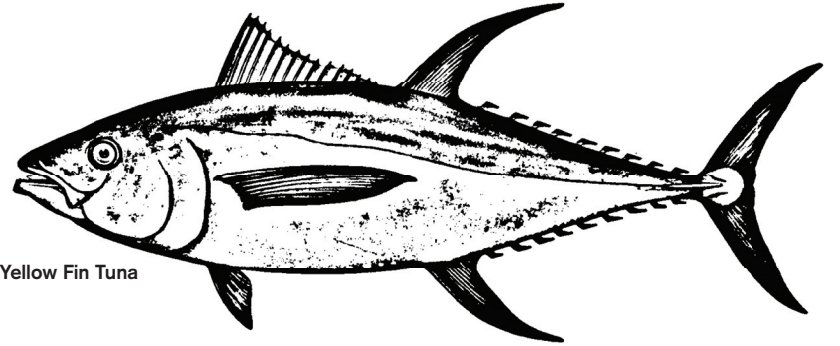
Vermillion Snapper



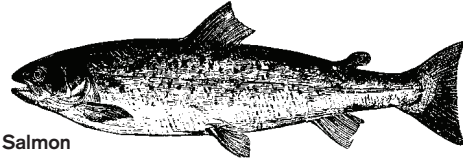
Grouper



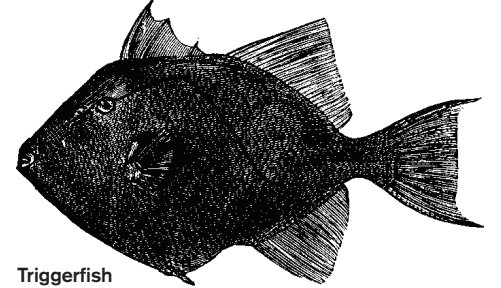
Red Snapper



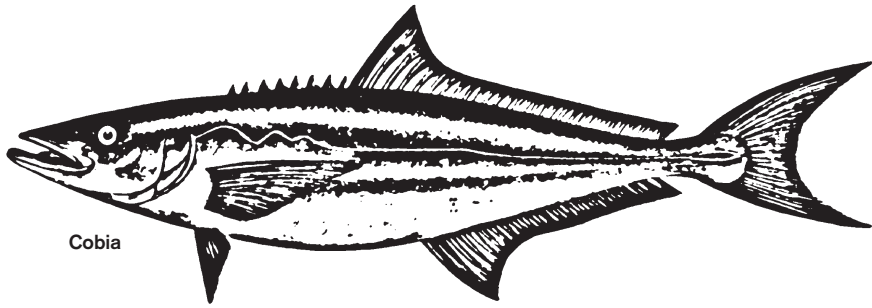
Yellow Fin Tuna



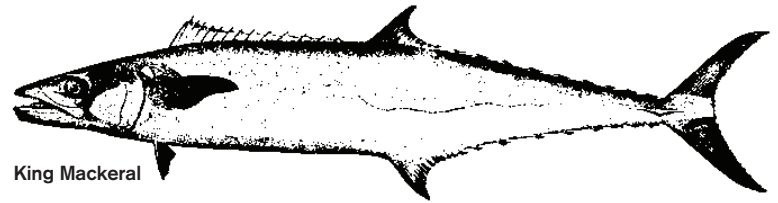
Salmon



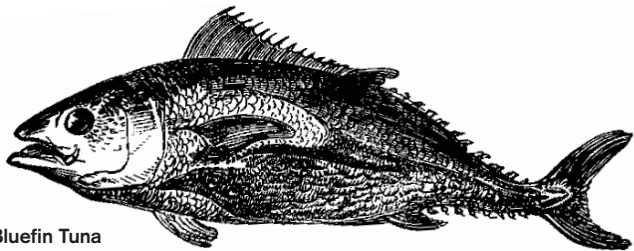
Triggerfish



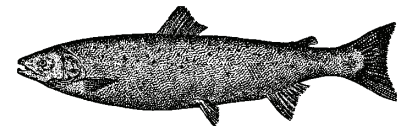
Cobia



King Mackerel



Bluefin Tuna



Atlantic Salmon



Swordfish

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COMMUNITY FOUNDATION FUND: As a member of this grand community, we are proud of the fact that we have instituted a self-imposed "community responsibility fund". Flying Fish uses a percentage of every dollar you spend to support the TBonz Foundation, Inc. With these monies, we support various charities, service projects, schools and deserving individuals who make daily contributions for the betterment of our communities. We have always felt we have a strong responsibility to give back to the communities that nurture us and we thank you for helping us achieve this goal!

