



Gumbo & Soups

Cup 5 / Bowl 8

GUMBO

Shrimp, Andouille sausage, tomatoes, okra, vegetables and a rich dark roux.

FISH MARKET RED CHOWDER

Classic Manhattan style broth with whitefish bits and laced with asiago cheese

SOUP OF THE DAY

Changes often, check black board or ask your server

Signature Salads

ATLANTIC BEACH SEAFOOD SALAD

Seared shrimp, scallops and fish over a fresh garden salad with sweet tomato vinaigrette.

SEARED TUNA OVER SPINACH SALAD

Medium rare* tuna over spinach salad tossed in a miso ginger dressing*.

“THE ADD-ON SALAD”

Big bowl of garden or Caesar* salad with your choice of:

- FISH.....MKT SHRIMP.....14 CHICKEN.....13 SCALLOPS.....18

BLACKENED VEGGIE SALAD

Over mixed greens tossed in Balsamic dressing*.

- FISH.....MKT SHRIMP.....16 CHICKEN.....15 SCALLOPS.....20

Sandwiches

Seasoned & seared, served with fries, slaw or fresh fruit.

- TILAPIA.....9 MAHI.....MKT GROUPER (IN SEASON).....MKT SHRIMP.....12 CRAB CAKE.....8 BLACKENED CHICKEN.....7 FRIED OYSTER.....12 CHEESEBURGER.....9

Desserts

- WARM FUDGE BROWNIE SUNDAE.....6 KEY LIME MERINGUE PIE.....6 KEY LIME CHEESECAKE.....7 VANILLA ICE CREAM.....2 VANILLA ICE CREAM SUNDAE.....4

Appetizers

- CRAB CAKES.....11 3 mini crab cakes blended with bread crumbs, fried, served with a housemade pink sauce, micro greens and tomato concasse. FRIED MAYPORT SHRIMP.....12 Lightly breaded and fried crispy. SEARED SEA SCALLOPS.....15 Over blistered green bean medley with ginger miso dressing*. FISH FINGERS.....MKT Today's fresh catch lightly breaded and fried crispy. FRIED CALAMARI.....9 Sliced from a steak, breaded and fried. Served with a japanese style ginger sauce. SMOKED WINGS.....11 Dry rubbed, house smoked, served with celery and a choice of blue cheese or ranch dressing. Extra sauce \$.50 HOUSE DIPS (CHOICE OF ONE).....6 Smoked Fish-sour cream, capers, Bermuda onions or Shrimp Dip-diced shrimp, carrots, green onions, cream cheese. MUSSELS.....12 Poached in white wine butter sauce, with fresh basil, garlic and asiago cheese

Local Favorites

- SEAFOOD BOUILLABAISSSE.....25 Shrimp, scallops, fresh fish, clams, mussels and a bite of lobster tail. Poached in a spicy court bouillon and served with a warm roll and house salad. SZECHUAN FISH.....MKT Daily fresh catch seasoned with chinese five spice and seared, served over a bed of our fresh spinach salad and warm rice noodles, topped with a mirin reduction. PICCATA STYLE FRESH CATCH.....MKT Sautéed, white wine butter sauce, capers over linguini with a fresh roll. GRILLED SALMON.....17 Seasoned, seared and topped with Key lime butter. TILAPIA.....14 Seasoned, seared and topped with Key lime butter. SESAME TUNA.....MKT Marinated tuna, medium rare*, tossed in flour and sesame seeds, pan seared, served over a bed of fried spinach, with a ginger miso sauce*. MAYPORT SHRIMP & GRITS.....18 Stone ground cheese grits, mushrooms, Andouille sausage, green onions, shrimp in a spicy infused oil. TACO PLATE.....12 CHOICE OF MAHI OR SHRIMP Two tacos, seared and served in a warm tortilla with coleslaw, queso cheese and house made chili sauce. Served with red beans and rice. SEA SCALLOPS.....27 Lightly breaded and fried.

Oyster Bar

- CRAB KING CRAB.....42 Served with choice of two sides. SNOW CRAB.....30 Served with choice of two sides. WHOLE DUNGENESS CRAB.....30 Poached in a spicy boil, then tossed in butter and loads of garlic! ADD'L LEMONS (6)......50 SEAFOOD COCKTAILS JUMBO SHRIMP COCKTAIL (8).....15 CHILLED PEEL-AND-EAT SHRIMP (1 lb.).....25 (1/2 lb.).....13 OYSTER SHOOTER.....4 (21 and up only, please) HOT & SPICY CAJUN PEEL-AND-EAT SHRIMP(1 lb.).....25 (1/2 lb.).....14 OYSTERS & CLAMS RAW* OYSTERS HALF SHELL (12).....14 STEAMED OYSTERS (12).....14 you shuck 'em STEAMED CLAMS (12).....11 FRIED OYSTERS.....13

Platters

- FRIED SEAFOOD PLATTERS Served with coleslaw & hush puppies & choice of French fries, baked potato or fresh fruit. SHRIMP.....16 FISH.....12 CRAB CAKE.....15 FRIED OYSTER.....18 SEAFOOD COMBO PLATTER Fish, Shrimp, Crab Cake and Fried Oysters served with coleslaw & hush puppies & choice of French fries, baked potato or fresh fruit.....30

Substitute side salad \$1.99

Chicken & Steak

- CHICKEN PICCATA.....16 Sautéed, white wine butter sauce, capers over linguini with a fresh roll. GRILLED CHICKEN.....14 Seasoned and seared, served with choice of two sides. FILET MIGNON.....25 6 oz. center cut, served with choice of two sides.

Pasta

- CAJUN LINGUINI.....19 Shrimp, smoked Andouille sausage, mushrooms, fresh herbs, tomatoes and spicy cajun seasonings. ALFREDO CHICKEN.....16 OR SHRIMP.....19 Served over linguini with a parmesan cheese sauce.

Sides

- \$5 Blistered Green Bean Medley Broccoli w/ Cheese Sauce Grilled Spinach Cake Garden Salad Caesar Salad* Ginger Miso Salad* Red Beans & Rice Baked Potato \$3 Hush Puppies French Fries Mac & Cheese Coleslaw Fresh Fruit Hash Brown Potatoes Cheese Grits

*THERE IS A SIGNIFICANTLY INCREASED RISK ASSOCIATED WITH CERTAIN ESPECIALLY VULNERABLE CONSUMERS EATING FOODS IN UNDERCOOKED FORM.

Wet Your Whistle

Draft Beer

BUD LIGHT.....	3.50
YUENGLING.....	3.50
BLUE MOON.....	4.75
ANCHOR STEAM.....	4.50
GUINNESS.....	5.00
STELLA ARTOIS.....	4.50
PINNER THROWBACK IPA.....	5.50
FEATURED BEER.....	MKT

Bottled Beers

BUDWEISER.....	3.50	SAM ADAMS.....	4.00
BUD LIGHT.....	3.50	AMSTEL.....	4.50
MICHELOB LIGHT.....	3.50	MICHELOB ULTRA.....	3.50
MILLER LITE.....	3.50	HEINEKEN LIGHT.....	4.50
CORONA.....	4.00	NEW BELGIUM FAT TIRE AMBER..	5.00
CORONA LIGHT.....	4.00	REDBRIDGE GLUTEN-FREE.....	5.00
COORS LIGHT.....	3.50	ANGRY ORCHARD HARD CIDER ...	4.75
HEINEKEN.....	4.50	CLAUSTHALER NA.....	4.50
O'DOUL'S NA.....	3.50		

Wine List

	GLASS	BOTTLE
CHARDONNAY		
House: Delicato, California	5.00	19.00
Coppola Un-oaked, California	7.00	26.00
Carmenet, California	7.00	26.00
Kendall-Jackson "Vintner's Reserve", California	8.00	29.00
Simi, Sonoma	9.00	34.00
Rodney Strong "Chalk Hill", Sonoma		37.00
Sonoma-Cutrer "Russian River Ranches", Sonoma		45.00

SAUVIGNON BLANC

House: Crane Lake, California	5.00	19.00
Sterling, Napa County, California	8.00	29.00
Crossings, Marlborough, NZ	7.00	22.00

WHITE ZINFANDEL

House: Delicato, California	5.00	19.00
Beringer, California	5.50	21.00

PINOT GRIGIO

House : Coastal Vines, California	5.00	19.00
Erath Pinot Gris, Oregon	8.00	29.00

ALTERNATIVE WHITES

Hogue Late Harvest Riesling	6.00	22.00
Steele Aligote, Washington State	9.00	34.00
Loire Valley Muscadet, France	8.00	29.00
Zonin Moscato, Italy	6.00	22.00
Convo Moscato	7.00	26.00
Smoke Tree Rosé	8.00	29.00

SPARKLING AND CHAMPAGNE

William Wycliff, California	5.00	19.00
Chandon Brut, Carneros	187 ml 12.00	35.00
Moet Chandon Imperial France		75.00

SANGRIA

	7.00	26.00
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CABERNET

House: Delicato, California	5.00	19.00
Silver Palm, North Coast	8.00	29.00
Rodney Strong, Sonoma	9.00	34.00
Steele "Shooting Star", Santa Barbara		34.00

MERLOT

House: Copper Ridge, California	5.00	19.00
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PINOT NOIR

Sycamore Lane, California	5.00	19.00
Mark West, California	7.00	26.00
La Crema, Sonoma, Coast	375 ml 31.00	54.00
J. Lohr "Falcon's Perch" Monterey	9.00	38.00

ALTERNATIVE REDS

Balbo Malbec, Argentina	7.00	24.00
Penfolds Hyland Shiraz, Australia	8.00	29.00
Hope's End, Blend, Australia	7.00	26.00
Smoke Tree Rosé	8.00	29.00

Spirits

VODKA

Skyy, Smirnoff	5.50
Absolut Mandarin & Citron,	
Stoli Razberi, Firefly Sweet Tea	
Three Olives Cherry, Mango, Chocolate,	
Berry & Grape, Pinnacle Espresso, Cake	
Effen, Tito's, Russian Standard	7.00
Grey Goose, Belvedere, Ketel One	8.00

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Beefeater	5.50
Tanqueray, Bombay Sapphire,	
Manifest	7.00
Hendrick's	9.00

RUM

Sailor Jerry, Bacardi, Captain Morgan,	
Malibu, Malibu Black	5.50
Appleton Estate, Mount Gay, Myers's	
Dark, Cruzan Mango, Kraken, Bacardi	
8yr	7.00

SCOTCH

Dewar's, Famous Grouse, J&B	7.00
Johnnie Walker Red	8.00
Johnnie Walker Black	9.00
The Glenlivet 12 yr.	12.00
The Macallan 12 yr.	13.00
The Macallan 15 yr.	19.00
The Balvanie 12 yr.	15.00
Glenfiddich 14 yr.	14.00
Glenfiddich 15 yr.	22.00

BLENDED WHISKEY

Southern Comfort, Canadian Club,	
Seagram's VO, Seagram's 7	5.50
Crown Royal	7.00
Crown Royal Reserve	9.50

BOURBON

Jim Beam, Fireball Cinnamon,	
Evan Williams Black	5.50
Jack Daniel's, Wild Turkey 101	7.00
Evan Williams Single Barrel	
Bulleit	
Maker's Mark, Gentleman Jack	8.00
Woodford Reserve	
Knob Creek	9.00
Booker's	11.00

TEQUILA

Jose Gold, Jose Silver, Sauza	7.00
Cazadores, Patrón	8.00
Maestro Dobel	9.00

IRISH WHISKEY

Bushmills	7.00
Jameson	8.00

LIQUEURS

American Honey Liqueur,	
Jack Daniel's Honey	6.00
Rumpleminze, Goldschläger,	
Jägermeister, Kahlua, Cointreau,	
Frangelico, Godiva Chocolate,	
Chambord, Tuaca,	
Disaronno Amaretto, Baileys Irish	
Cream, Sambuca Romana	7.00
Grand Marnier, Drambuie	8.50

COGNAC

Courvoisier V.S., B&B	
Hennessy VS	9.00
Remy VSOP	11.00

Beverages

COKE, DIET COKE, LEMONADE,
SWEET & UNSWEETENED TEA,
SPRITE, ROOT BEER, PIBB XTRA,
COFFEE, HOT TEA...2.29

NESPRESSO...1.50

CAPPUCCINO...2.50

WHILE WE ENCOURAGE OUR GUESTS TO BE ADVENTUROUS WHEN ORDERING SEAFOOD, WE CAUTION THAT ALL SEAFOOD AND OR PREPARATIONS ARE NOT FOR EVERYONE. PLEASE UNDERSTAND YOU WILL BE CHARGED FOR ANY ITEM ORDERED. WE WILL BE HAPPY TO PLACE ANY UNEATEN FOOD IN A TO-GO BOX.

FishCo opens at 11am daily. Friday & Saturday open 'til 10pm. Sunday-Thursday open 'til 9pm.