



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
- SCALLOP..... 18
- CHICKEN..... 13

BLACKENED

VEGGIE SALAD..... 11
Over mixed greens tossed in Balsamic dressing*.

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

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

Pastas & Lunch Favorites

- GRILLED TILAPIA** 11
Seasoned, seared and topped with Key lime butter, served with choice of two sides.
- PICCATA STYLE FRESH CATCH**..... MKT
Sautéed, white wine butter sauce, capers over linguini with a fresh roll.
- GRILLED SALMON**..... 15
Topped with Key lime butter, served with choice of two sides.
- ALFREDO** CHICKEN 11
..... SHRIMP 13
Served over linguini with a parmesan cheese sauce.
- RED BEANS & MAYPORT SHRIMP**..... 14
Cajun red beans and rice, topped with cheese, green onions, shrimp and Andouille sausage.
- BLACKENED SHRIMP STUFFED BAKED POTATO** 10
Five juicy shrimp with cheese sauce, bacon and chives.
- TACO PLATE**..... FISH OR SHRIMP 12
Two tacos, seared and served in a warm corn tortilla with coleslaw, queso cheese and house made chili sauce. Served with red beans and rice.
- CAJUN LINGUINI** 16
Shrimp, smoked Andouille sausage, mushrooms, fresh herbs, tomatoes and spicy cajun seasonings.
- MAYPORT SHRIMP & GRITS**..... 13
Stone ground cheese grits, mushrooms, Andouille sausage, green onions, shrimp in a spicy infused oil.
- SEA SCALLOPS**.....27
Lightly breaded and fried served with two sides.

Platters

FRIED SEAFOOD PLATTERS

Served with coleslaw & hush puppies & **choice** of French fries, baked potato or fresh fruit.

- FISH 9
- SHRIMP..... 11
- FRIED OYSTERS..... 13
- CRAB CAKE(2)..... 11

SEAFOOD COMBO PLATTER

Fish, Shrimp, Crab Cake and Fried Oysters served with coleslaw & hush puppies & **choice** of French fries, baked potato or fresh fruit30

Substitute side salad \$1.99

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
(½ lb.).....13
- OYSTER SHOOTER**4
(21 and up only, please)
- HOT & SPICY CAJUN PEEL-AND-EAT SHRIMP(1 lb.)**.....25
(½ lb.)..... 14

OYSTERS & CLAMS

- RAW* OYSTERS HALF SHELL (12)**..... 14
- STEAMED OYSTERS (12)** 14
you shuck 'em
- STEAMED CLAMS (12)**..... 11
- FRIED OYSTERS**..... 13

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



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

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 Moscatto	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, Stolli 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 Byr 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 V.S. 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.