# FLYING FISH



PUBLIC MARKET AND GRILL

## STARTERS

## **HUSHPUPPY BASKET**

Cinnamon-Honey Butter **3.95** 

## **FRIED PICKLES**

Ranch Dressing 5.95

## **COCONUT SHRIMP**

Spicy Orange Marmalade 9.95

### **FRIED OYSTERS**

Goat Cheese, Sriracha 9.95

## **SEAFOOD NACHOS**

Shrimp, Fish, Queso, Black Bean & Corn Relish, Pico De Gallo, Jalapenos and Flour Tortilla Chips 10.95

## **FRIED BUFFALO SHRIMP**

Buffalo Sauce, Celery, and Bleu Cheese Crumbles 8.95

## **SOUTHERN FRIED CHICKEN TENDERS**

Honey Mustard 8.95

### **FRIED GREEN TOMATOES**

Fried Green Tomatoes, Grits, Shrimp, Cream Sauce, Scallions, Cheddar Cheese 9.95

### **SEARED AHI TUNA**

Grade A Tuna Seared Rare with Sesame Seeds, Eel Sauce & Seaweed Salad 9.95

## **LOWCOUNTRY CRAB DIP**

Tortilla Chips 11.95

### **CRACKLIN' CALAMARI**

Cracklin' Chili Sauce, Green Onions 9.95

## SOUPS & SALADS

## **CRAB & CORN CHOWDER 6.95**

CHEF'S SOUP OF THE DAY 6.95

**SEAFOOD CHILI 8.95** 

## **ICEBERG WEDGE**

Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon, Tomatoes, and Red Onions 6.95

## **GREEN GODDESS SHRIMP SALAD**

Citrus Poached Shrimp, Mixed Romaine, Tomatoes, Onions, Cilantro, Jalapenos and Housemade Green Goddess Dressing **9.95** 

## HONEY APPLE CHICKEN SALAD

BBQ Rubbed Chicken, Mixed Romaine, Tomatoes, Red Onions, Bleu Cheese Crumbles, Candied Pecans, Apple Slices and Honey Apple Vinaigrette 10.95

## CLASSIC CAESAR

Romaine, Sourdough Croutons and Parmesan Cheese **6.95** 

Add Grilled or Fried Chicken Breast...3.95 Add Southern Fried or Grilled Shrimp...5.95

## SANDWICHES

Served with Fries, Coleslaw and a Pickle

## ALL-AMERICAN BURGER\*

Certified Angus Beef<sup>®</sup>, Lettuce, Tomatoes, Red Onions, American Cheese **9.95** 

## **FISH MARKET SANDWICH**

 $\slash\hspace{-0.6em}$  Ib of Chef's Selection Fried White Fish, American Cheese, Applewood Bacon, Lettuce, Tomato, Onion and Tartar  $\,$  11.95

## SOUTHERN CHICKEN SANDWICH

Pickle Brined & Fried Chicken Breast, Lettuce, Tomato, Tabasco-Aioli 9.95

## **SOFT SHELL CRAB BLT**

Fried Soft Shell Crab, Lettuce, Tomato, Applewood Bacon, Tartar and Served on Texas Toast 12.95

## 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 Sauteed

FIRE-GRILLED: Grilled Over an Open Flame

**HOOKED**: Topped with Cajun Popcorn Shrimp ... 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 Chives in a Cream Sauce Over Stone-Ground Cheddar Grits 18.95

### **LOWCOUNTRY CRAB CAKES**

Topped with Housemade Remoulade, Tomatoes and Chives. Served with Chef's Rice and Seasonal Vegetables 21.95

## FISH & CHIPS

Nut Brown Beer Battered Cod. Served with Coleslaw and Hushpuppies 15.95

#### JAIVIBALATA

Sautéed Chicken & Shrimp, Smoked Sausage, Okra, Tomatoes, Peppers, Onions and Cajun Red Sauce over Rice 15.95

## CHIPOTLE LOBSTER MAC & CHEESE

Chipotle Peppers, Gouda Cheese, Lobster Tail Meat, Cavatappi Pasta 23.95

## SNOW CRAB DINNER

Coleslaw and Corn on the Cob 1 ¼ POUND - MARKET • 2 ½ POUND - MARKET



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

CLAM STRIPS • POPCORN SHRIMP
OYSTERS • JUMBO SHRIMP • FLOUNDER
SOFT SHELL CRAB • SCALLOPS

CHOOSE 1 - 20.95 CHOOSE 2 - 22.95

CHOOSE 3 - 25.95

CHOOSE 3 - 25.9

## From THE GRILL

## **NEW YORK STRIP\***

12oz Certified Angus Beef®, Roasted Garlic Butter, Onion Straws, Gouda Smashed Potatoes and Seasonal Vegetables

## BABY BACK RIBS

Slow Roasted Then Fire-Grilled with Honey-Apple BBQ Sauce. Served with French Fries and Coleslaw **FULL 21.95 • HALF 17.95** 

## RIBEYE\*

12oz Certified Angus Beef®, Mushroom Demi-glace, Gouda Smashed Potatoes and Seasonal Vegetables  $\,$  21.95  $\,$ 

## HONEY-APPLE BBQ CHICKEN

Applewood Smoked Bacon, Honey-Apple BBQ Sauce, Smoked Gouda, Chef's Rice and Seasonal Vegetables 14.95

## BUILD YOUR OWN BOIL -

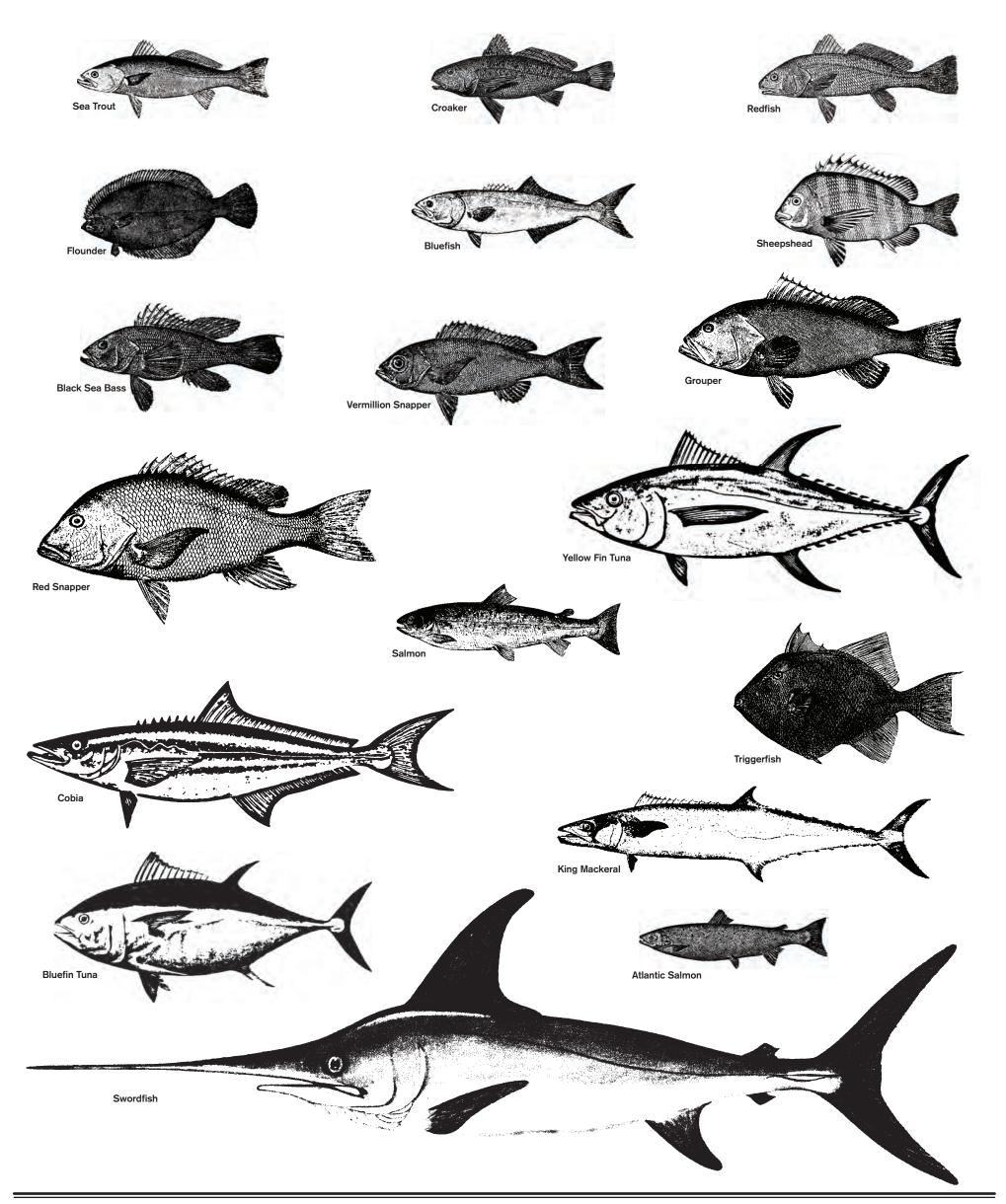
START WITH OUR BOIL BASE FOR 6.95 AND ADD ANY OF THE FOLLOWING TO BUILD YOUR OWN BOIL

## **BOIL BASE**

Red Skinned Potatoes, Yellow Corn, Pecan Smoked Sausage, Old Bay 1 ¼ POUND SNOW CRAB (2 clusters)MARKET2 DOZEN LITTLENECK CLAMS12.952 ½ POUND SNOW CRAB (4 clusters)MARKET1 POUND PEI MUSSELS6.95½ POUND GULF SHRIMP12.952 POUND PEI MUSSELS12.951 POUND GULF SHRIMP19.951 DOZEN SELECT OYSTER11.951 DOZEN LITTLENECK CLAMS6.952 DOZEN SELECT OYSTERS21.95

SIDES: FREN

FRENCH FRIES: 2.95 • SWEET POTATO FRIES: 2.95 • RED SKINNED POTATOES: 2.95 • HOUSE SALAD: 4.95 • CAESAR SALAD: 4.95 • COLESLAW: 1.95 • GOUDA SMASHED POTATOES: 2.95 • CHEF'S RICE: 1.95 • SEASONAL VEGETABLES: 2.50 • CORN ON THE COB: 1.95



## PUBLIC MARKET AND



TBonz Foundation Inc., is the non-profit sector of HHG. It is the lifeline between successful business & community partnership. Since we first opened our doors, in 1985, "giving back" has been a big part of our culture. The foundation is funded by a percentage of all gross sales, not just net profits from each restaurant. Inherent to the philosophy of our foundation, is the belief & practice of active participation as well as passive contributions. They are used for the betterment of the communities through donations to various charities, service projects and deserving individuals. We are acutely aware that we are only as good as what we return to our communities that nurture us.



SOUTH CAROLINA























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