



FISH HOUSE & OYSTER BAR

Oysters in the RAW

½ dozen 8

dozen 15

Mignonette with shallots, red wine vinegar	9.5	16.5
Bloody Mary vinaigrette, shot of tobasco, horseradish and vodka	9.5	16.5
Rockerfella with cream of spinach, a garlic sauce and bread crumbs	11	18
Greek Cream of Spinach and Feta cheese	11	18
Baked Oysters - In garlic jalapeño butter topped with parmesan cheese	11	18

You Peel 'em Shrimp - 11 ½ lb. **Classic - Old Bay**

Mussels - 9 ½ lb. Pot and choice of sauce

Traditional White - white wine, garlic, lemons, olive oil, parsley

Traditional Red - tomatoes, garlic, white wine, red chili flakes, basil, lemons

Thai - cilantro, mint, curry, coconut milk, cream, lemons, ginger, chili paste

Starters

- Crab Balls** - with marinated julienne veggies and a side aioli sauce 10
- Crisp Calamari Fry** - seasoned, side of tartar & cocktail sauce 8
- Conch Fritters** - spicy conch batter, side of sweet chili sauce 10
- Burger, Grouper or Fried Chicken Sliders** - with Boom Boom sauce 8
- Crawfish Tails & Grits** - blackened 8
- Ahi Tuna Ceviche** - with avocado, tomatoes, and onions 10
- Fried Oysters** - seasoned, side of tartar & cocktail sauce 9.5
- Fried Crawfish Tails** - seasoned, side of tartar & cocktail sauce 11
- Bang Bang Shrimp** - Tossed in a spicy spicy chili aioli sauce 10
- Bruschetta** - Vinaigrette, tomato, basil, olive oil, garlic, fresh parsley and parmesan 8
- Fried Chicken Livers** - with Boom Boom sauce 8

Soups

cup 4

bowl 7

Seafood Stew - assorted fish and shellfish with tomato, saffron, fennel, potatoes and aioli crouton

Clam Chowder - New England Style

Salads 7

1/2 Salad 4

Caesar Salad - with grated parmesan and garlic toast (anchovy added upon request)

Village Greek Salad - tomato, cucumber, red onion, feta and olives marinated in red wine vinaigrette

Tin Can Salad - mixed greens, julienne tomatoes, blue cheese, pecans and dates tossed in citrus herb vinaigrette

add chicken 6, shrimp 8, tuna 10

TEN FISH HOUSE & OYSTER BAR

Fried Baskets

pick 2 sides

Shrimp **11**

Catfish **11**

Oysters **11**

Chicken Livers **9**

Chicken Tenders **9**

Soft Shell (1 for \$11.00)

Soft Shell (2 for \$16.00)

British Style Cod Fish 'n Chips (1 for \$11.00)

British Style Cod Fish 'n Chips (2 for \$14.00)

Po' Boys **11**

served with fries and slaw

Shrimp and Oyster Po Boy - seasoned, floured and fried

Pick Your Fish - blackened, grilled, or fried

Fried or Grilled Chicken

Catfish - spicy seasoned bread crumbs

Fried Crawfish Tails - spicy seasoned

Home Made Focaccia Bread Sandwiches

with choice of side

Not So Fishy **9**

Angus Beef

Black'n Blue

American Cheese

Chicken Breast

Grilled or fried

Fishy **11**

Bang Bang Shrimp

Shrimp & Crab Cake

Soft Shell Crab

Entrees

Catch of Day **17**

includes choice of 2 sides

Mahi Mahi

Tilapia

Grouper

Cat Fish

Cod

Skewered Shrimp

Salmon

Preparation

Naked - brushed with olive oil, lemon juice & garlic

Blackened - house prepared spicy spices

Sweet Chili Sauce - brushed

Fried - either house seasoning or spicy

Japanese bread crumbs

Horseradish Crusted

Super Jumbo Prawns - spicy African prawns 1/2 pound **26**

Choose 2 sides

Paella - saffron rice, shrimp, chicken, calamari, mussels & spicy andouille sausage **13**

Lobster Fettuccine - Sautéed with fresh tomatoes, mushrooms & asparagus in a pink spicy vodka lobster cream sauce with fettuccine pasta **20**

Sides **4**

Fries

Fried Okra

Jalapeño Slaw

Veggie Medley

Sweet Potato Tots

Garlic Mashed Potato

Saffron Rice

Spicy Fried Green Tomatoes

Cheese Grits

Hush Puppies

Kids Menu **5**

includes french fries and soda pop

Chicken Fingers Fish Fingers Burger Slider

There may be a risk associated with consumption of raw shell fish. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat the products fully cooked.