

STARTERS

- HUSHPUPPY BASKET**
Cinnamon-Honey Butter 3.95
- FRIED PICKLES**
Ranch Dressing 5.95
- COCONUT SHRIMP**
Spicy Orange Marmalade 8.95
- CRISPY CALAMARI**
Sweet and Spicy Chili Sauce 8.95
- SEAFOOD NACHOS**
Shrimp, Fish, Queso, Black Bean & Corn Relish, Tomatoes, Jalapenos and Flour 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
- SHRIMP SALSA**
Grilled pita 6.95
- CLAM STRIPS**
Old bay tartar 6.95

SOUPS & SALADS

- NEW ENGLAND CLAM CHOWDER** 5.95
- CHEF'S SOUP OF THE DAY** 5.95
- SEAFOOD CHILI** 8.95
- ICEBERG WEDGE**
Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon, Tomatoes, and Red Onions 5.50
- GREEN GODDESS SHRIMP SALAD**
Citrus Poached Shrimp, Mixed Romaine, Tomatoes, Onions, Cilantro, Jalapenos and Housemade 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 10.50
- CLASSIC CAESAR**
Romaine, Sourdough Croutons and Parmesan Cheese 6.95
Add Grilled or Fried Chicken Breast...3.95
Add Southern Fried or Grilled Shrimp...5.95

SANDWICHES

Served with Fries, Coleslaw and a Pickle

- ALL-AMERICAN BURGER***
Certified Angus Beef®, Lettuce, Tomatoes and Red Onions 8.50
(Cheddar, American, or Swiss add .95)
- FISH MARKET SANDWICH**
½ lb of Chef's Selection Fried 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 12.95

FRESH FISH MARKET

1 ASK YOUR SERVER

About Today's Fresh Fish Selections - Market Price

2 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

3 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 15.95
- 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 14.95
- JAMBALAYA**
Sautéed Chicken & Shrimp, Smoked Sausage, Okra, Tomatoes, Peppers, Onions and Cajun Red Sauce over Rice 14.95
- SNOW CRAB DINNER**
Coleslaw and Corn on the Cob 1 ¼ POUND - MARKET • 2 ½ POUND - MARKET

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 - 19.95
JUMBO SHRIMP	POPCORN SHRIMP	CHOOSE 2 - 21.95
FLOUNDER	SOFT SHELL CRAB	CHOOSE 3 - 24.95

From THE GRILL

- NEW YORK STRIP***
12oz Certified Angus Beef®, Roasted Garlic Butter, Onion Straws, Gouda Smashed Potatoes and Seasonal Vegetables 20.95
- 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 20.95
- 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

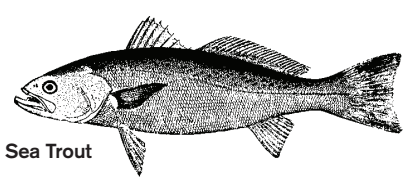
Red Skinned Potatoes,
Yellow Corn, Pecan Smoked
Sausage, Old Bay

1 ¼ POUND SNOW CRAB (2 clusters).....	MARKET	2 DOZEN LITTLENECK CLAMS	12.95
2 ½ POUND SNOW CRAB (4 clusters).....	MARKET	1 POUND PEI MUSSELS.....	6.95
½ POUND GULF SHRIMP	12.95	2 POUND PEI MUSSELS.....	12.95
1 POUND GULF SHRIMP	19.95	1 DOZEN SELECT OYSTER	11.95
1 DOZEN LITTLENECK CLAMS	6.95	2 DOZEN SELECT OYSTERS	21.95

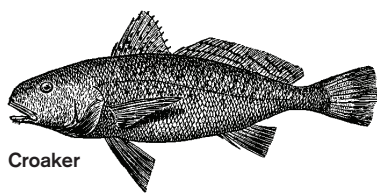
SIDES:

FRENCH FRIES: 1.95 • SWEET POTATO FRIES: 2.25 • RED SKINNED POTATOES: 2.50 • HOUSE SALAD: 4.95 • CAESAR SALAD: 4.95
• COLESLAW: 1.95 • GOUDA SMASHED POTATOES: 2.50 • CHEF'S RICE: 1.95 • SEASONAL VEGETABLES: 2.50 • CORN ON THE COB: 1.95

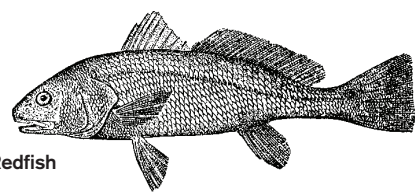
**Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer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



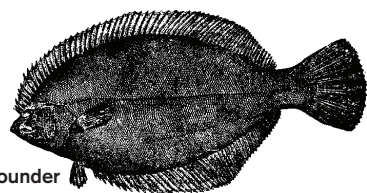
Sea Trout



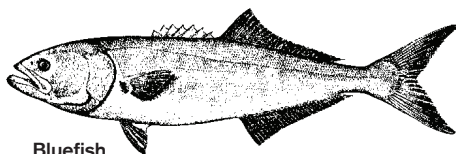
Croaker



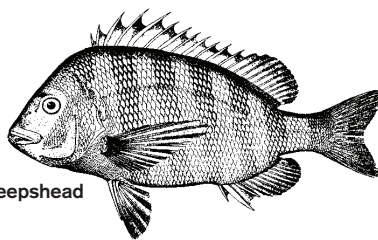
Redfish



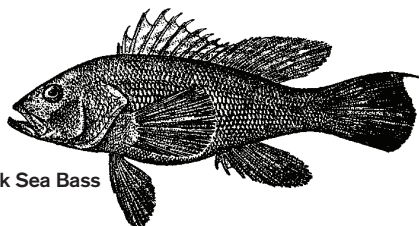
Flounder



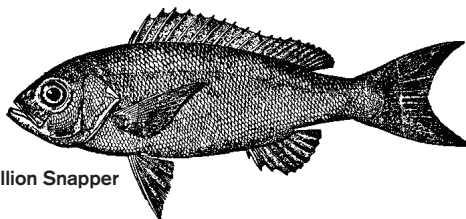
Bluefish



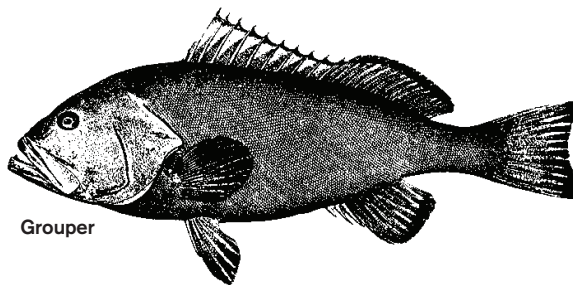
Sheepshead



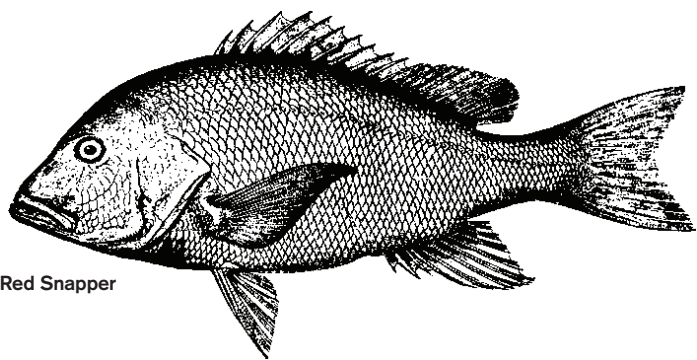
Black Sea Bass



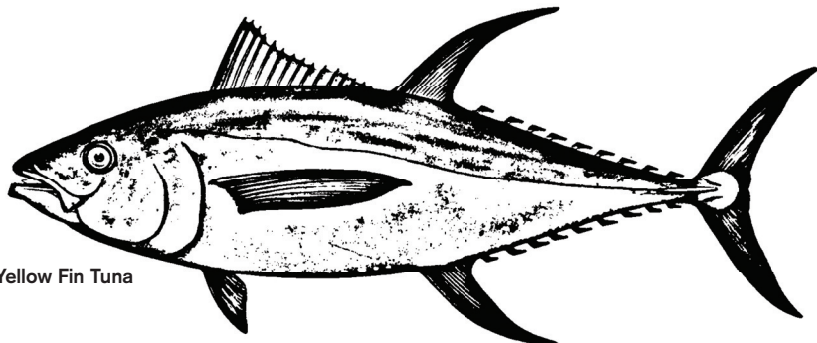
Vermillion Snapper



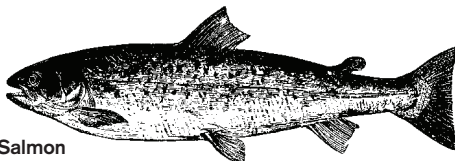
Grouper



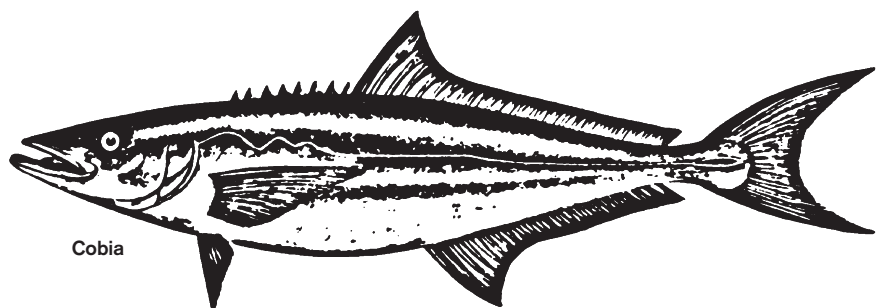
Red Snapper



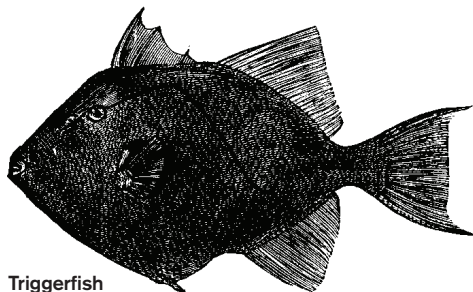
Yellow Fin Tuna



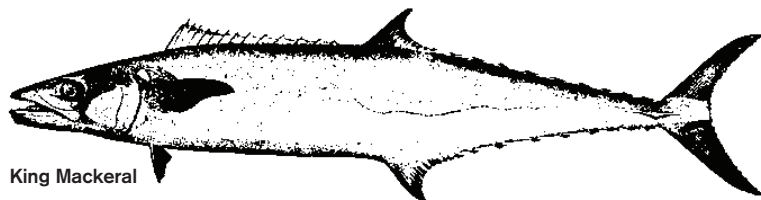
Salmon



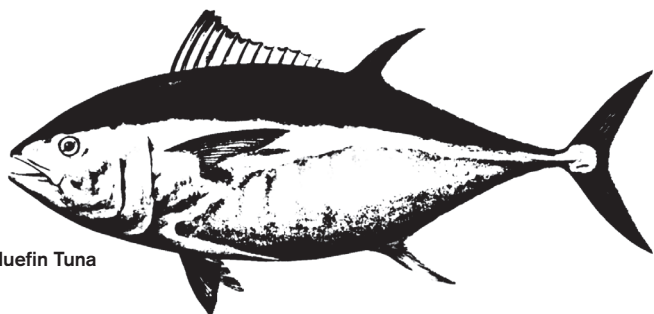
Cobia



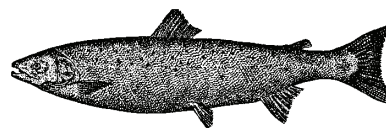
Triggerfish



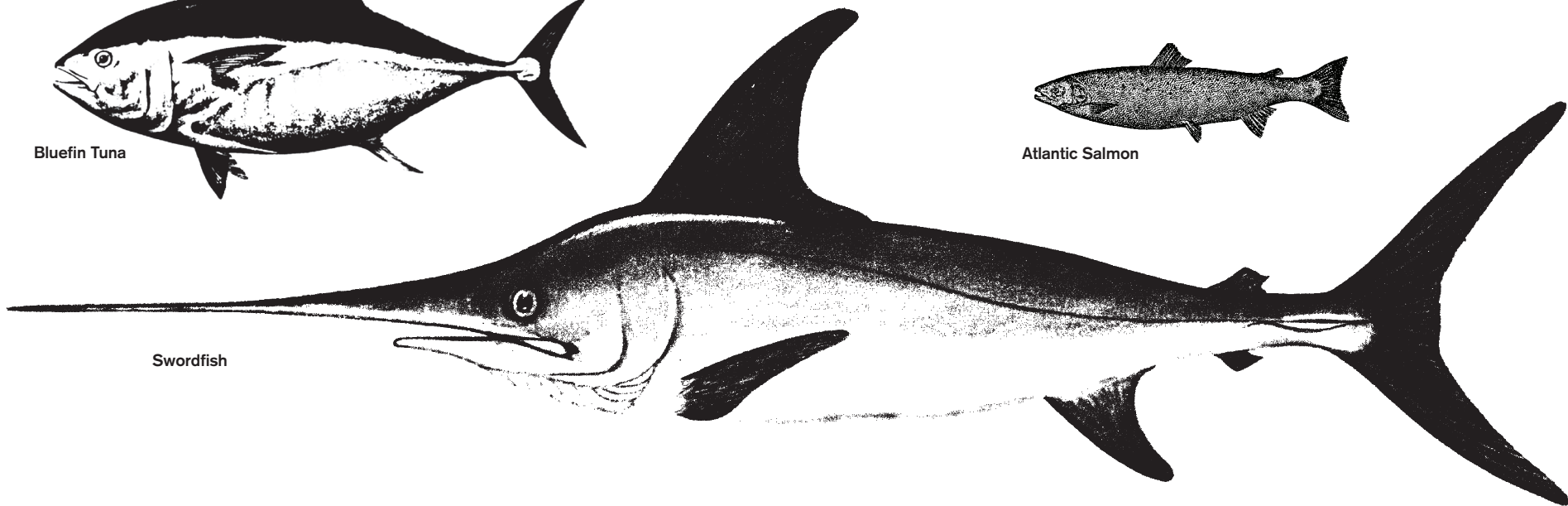
King Mackerel



Bluefin Tuna



Atlantic Salmon



Swordfish

FLYING FISH RESTAURANT

PUBLIC MARKET AND GRILL



TBONZ 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!



N. Myrtle Beach
SOUTH CAROLINA



Augusta, GA



Charleston, SC
Myrtle Beach, SC



Charleston, SC
Columbia, SC



Columbia, SC
Myrtle Beach, SC
Greenville, SC
Mount Pleasant, SC
Lake Murray, SC
High Point, NC



Myrtle Beach, SC



Charleston, SC
Columbia, SC



Myrtle Beach, SC
Columbia, SC