

FLYING FISH RESTAURANT

PUBLIC MARKET AND GRILL



N. Myrtle Beach
SOUTH CAROLINA

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 Sautéed

FIRE-GRILLED: Grilled Over an Open Flame

HOOKEED: 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

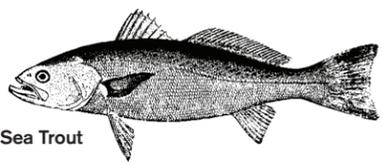
Red Skinned Potatoes,
Yellow Corn, Pecan Smoked
Sausage, Old Bay

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

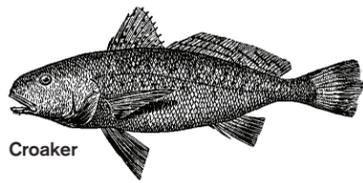
SIDES:

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

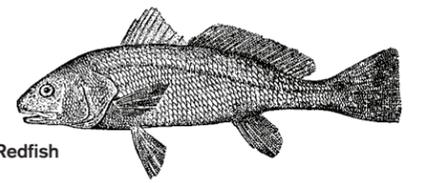
**Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer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



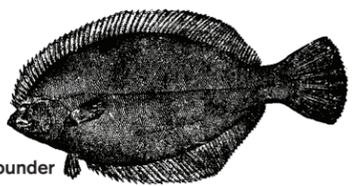
Sea Trout



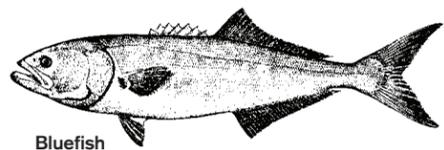
Croaker



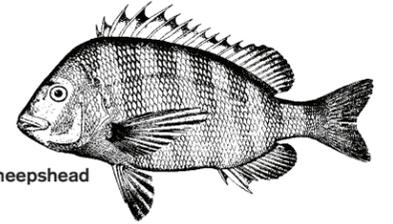
Redfish



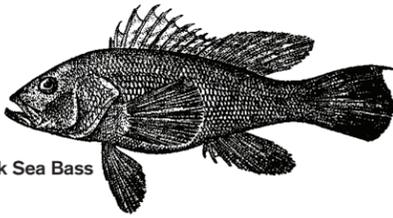
Flounder



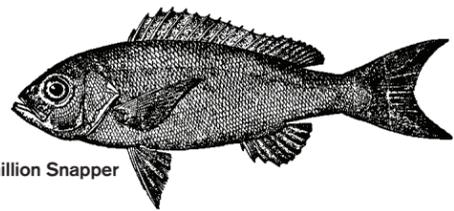
Bluefish



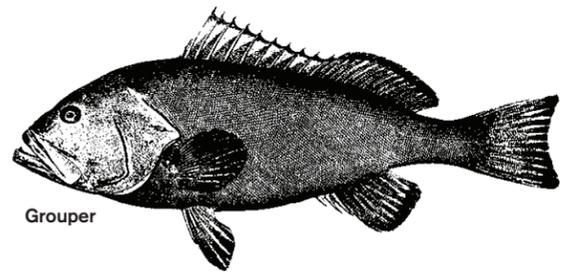
Sheepshead



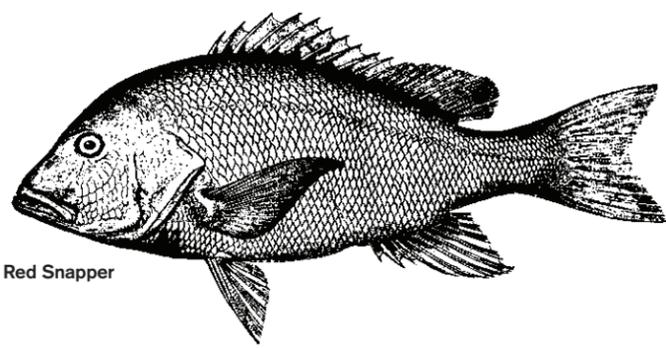
Black Sea Bass



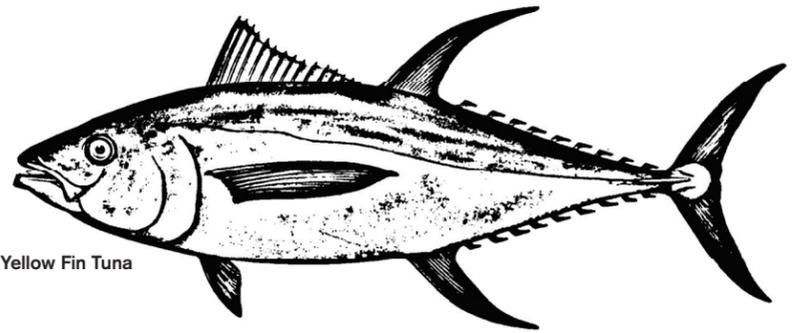
Vermillion Snapper



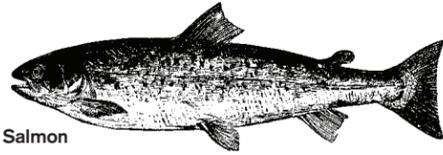
Grouper



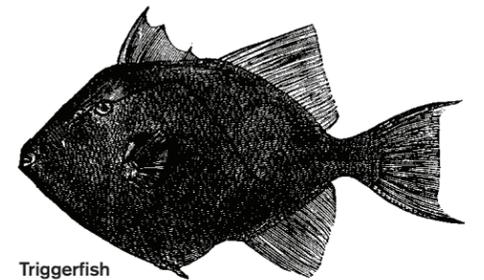
Red Snapper



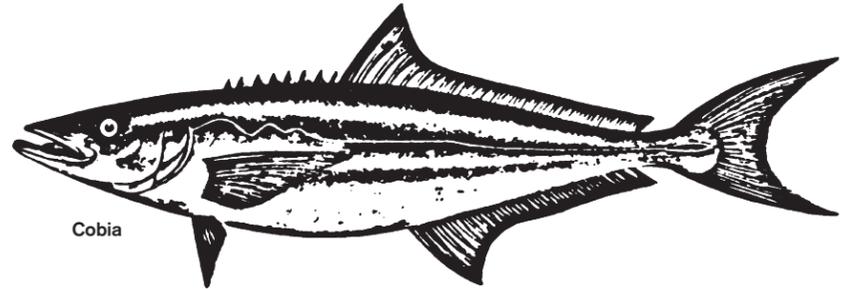
Yellow Fin Tuna



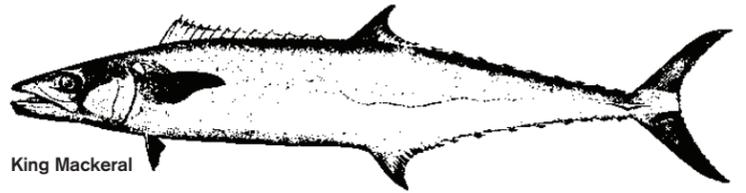
Salmon



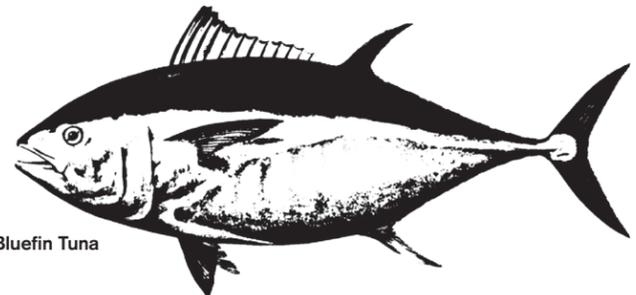
Triggerfish



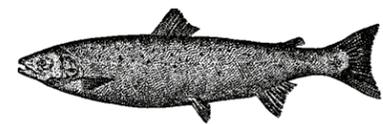
Cobia



King Mackerel



Bluefin Tuna



Atlantic Salmon



Swordfish

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TBONZ FOUNDATION INC.

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!



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