

The Story Behind Ted Hammerman A.K.A. Mr. Fish

Mr. Fish has been wheeling and dealing seafood along the Grand Strand for over 30 years. The 1990's and early 2000's found Mr. Fish traveling to and from Asia, South and Central America, teaching people how to produce and package seafood for export. In the mid 2000's, he wanted to settle back into his nest in Myrtle Beach in order to focus on his wholesale seafood operation.

Several years later, his daughter Sheina earned her culinary degree at the Johnson & Wales Charleston Campus, and started a catering business. While searching for a commercial kitchen to use for her business, she and Mr. Fish came across a great location on 34th Avenue North. This dynamic duo opened a small 25 seat restaurant, serving the best seafood on the Strand 6 days a week, all while still leaving room to prep for catering events on the weekends.

Much to Sheina and Ted's surprise, the restaurant became an instant success. The need to expand was obvious, and within the first year of operation, Mr. Fish Seafood Market opened up two doors down from the restaurant. Shortly after the fish market opened, the unit between the two became available, and the restaurant expanded to 85 seats. The popularity of Mr. Fish steadily increased, and four years later, the need to move into a larger location became a necessity. Keep your eyes peeled and perhaps you will see more Mr. Fish's pop up in the Carolinas.

Keep up with us on Facebook for daily specials and fishy updates - @MrFishRestaurant

Ask your server about our retail items for sale, including our private label wines, sauces, pies, and fishy apparel!



Don't drink and drive, hop on the Mr. Fish Mobile!



Free Pickup Zone between 10th and 82nd Ave North.
A small fuel charge will apply for all other pick ups.
Driver gladly accepts gratuity.



Catch of the Day

*See the Chalkboard for our
Daily Fresh Fish Specials*

The catch of the day is as fresh as it gets!

Platters

All Platters come with choice of two sides
Proteins can be Fried, Sautéed, or Blackened

Shrimp \$18

Haddock \$18

Sea Scallops \$27

Flounder \$21

Fried Oysters \$23

Soft Shell Crab \$23
(2 Whales)

Combination Platters

Choose any two items for \$23 or any three items for \$25
All combos come with your choice of two sides (listed below)
Proteins can be Fried, Sautéed, or Blackened

Flounder
Crab Balls

Fried Calamari
Scallops (Add \$3)

Shrimp
Fried Oysters

Fried Clam Strips
Haddock

Sides

House Salad

Sweet Potato Fries (\$3)

Baked Potato

Cole Slaw

Onion Rings (\$3)

Collard Greens

Vegetable of the Day

Fried Green Tomatoes (\$3)

French Fries

Compliment your dish with one of our unique homemade sauces for only 50 cents
Raspberry Wasabi, Lisa Sauce, Remoulade Sauce, or Boom Boom Sauce
Sauces are available for purchase

Beverages

\$2.50 Beverages

Pepsi, Diet Pepsi, Mist Twist, Mountain Dew, Dr. Pepper, Mug Root Beer, Ginger Ale
Pink Lemonade, Sunkist, Sweet Tea, Unsweetened Tea

Hot Coffee \$2

Hot Tea \$1.50



Our breadings is a proprietary blend with no msg and low sodium, and our fried items are prepared in soy oil. *Contains ingredients that are raw or under cooked - Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk for food-borne illness. Please let your server know if you have any known food allergies.

Desserts

Mr. Fish's Cream Grit Pies - \$7

Your choice of Coconut, Pecan, Oreo or Chocolate
Our very own homemade secret recipe.
As seen on chef Jeff's "Flip My Food!"



Kenny's Key Lime Pie - \$6

Garnished with raspberry sauce, whipped cream, and mint sprig

Warm Peach Cobbler - \$6

Topped with vanilla ice cream and caramel sauce

Warm Homemade Triple Chocolate Brownie - \$6 (Gluten Free \$10)

Topped with vanilla ice cream, chocolate, and caramel sauce



Do you want a homemade pie to go? Ask your server for more details!