



STARTERS

BOOM BOOM SHRIMP / \$10

Fried shrimp topped with our signature spicy mayonnaise sauce

MR. FISH CRAB BALLS (5) / \$10

Fried mini crab cakes served with remoulade sauce

FRIED CALAMARI / \$10

Fried rings & tentacles served with homemade marinara sauce

SAMPLER PLATTER / \$22

Crab rangoon, fried shrimp, crab balls & grouper bites served with Lisa sauce, tartar sauce & remoulade sauce

HOT CHEESY CRAB DIP / \$14 ^{GF}

A mix of cream cheese, parmesan cheese, jalapeños, onions, garlic cheddar cheese & crab served with corn tortilla chips

BACON WRAPPED SCALLOPS 4 / \$17 ^{GF}

Fried bacon wrapped sea scallops, served over cheesy stone ground grits, topped with jalapeno ranch

SAUTÉED PRINCE EDWARD ISLAND MUSSELS / \$15

One pound of black P.E.I. mussels sautéed in your choice of garlic, wine & butter or homemade marinara sauce served with toasted garlic bread
Substitute Gluten free bread for \$2

CRAB RANGOON (6) / \$12

Crab & cream cheese stuffed wontons served with Lisa sauce

SOUPS & SALADS

CUP \$6 BOWL \$8

Sheina's she crab soup
Soup of the day

HOUSE SALAD / \$6

Iceberg & Romaine lettuce with cheese, tomatoes, red cabbage, carrots & croutons.
Choice of dressing

CAESAR SALAD / \$6

Romaine lettuce, parmesan cheese & croutons tossed with creamy caesar dressing

ADD ON PROTEINS CAN BE FRIED, SAUTEED OR BLACKENED

Chicken \$14 Tuna *\$18
Shrimp \$15 Fried Oysters \$15

Faroe Island Salmon *\$18

DRESSINGS:

Homemade Ranch, Bleu cheese, Italian, Homemade Apple Cider Vinaigrette, Honey Mustard or French

Dressings are available for purchase!

FRESH FISH SPECIAL

See the chalkboards for today's fresh catch

WE PROUDLY SERVE PEPSI PRODUCTS



\$2.50

18% Gratuity will be added to parties of 6 or more.

^{GF} is Gluten Free.

Our breadings is a propriety blend with no msg and low sodium. Our fried items are prepared in Soy Oil.

*Contains ingredients that are raw or undercooked - 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

MR. FISH SEZ..STAY FISHY MY FRIENDS

FOR CATERING INQUIRES
MRFISH@MRFISH.COM

SPECIALTY ITEMS

CRAB MAC & CHEESE \$13 ^{GF}

GLUTEN FREE \$16

Cavatappi pasta sauteed in bechamel sauce with smoked gouda cheese, parmesan cheese, crab meat & bacon

SEAFOOD ALFREDO \$21 ^{GF}

GLUTEN FREE \$25

Shrimp, crab meat & scallops sauteed in linguini pasta & alfredo sauce. Topped with parsley & parmesan cheese. Served with toasted garlic bread

SHRIMP & GRITS \$22

Stone ground cheesy grits topped with cheddar cheese cream sauce, sauteed bacon, smoked sausage, onions, bell peppers & shrimp topped with diced tomatoes, parmesan cheese and parsley
Voted Best Shrimp & Grits Taste of Myrtle Beach 2018 & 2019

LUMP CRAB CAKES \$25

Two homemade crab cakes, served with remoulade sauce & 2 sides

SNOW CRAB DINNER \$26

Two clusters & 2 sides

MR. FISH `N CHIPS PLATTER \$18

Crispy beer battered haddock with fries & slaw

MR. FISH TACOS \$13

(2 Tacos per order) Choice of : Mahi, Tuna, Shrimp, Boom Boom Shrimp, Chicken or Vegetarian. Served with sauteed peppers, onions melted shredded cheese & remoulade sauce.

All tacos are served on a soft flour tortilla , shredded lettuce, diced tomatoes, salsa & sour cream on the side.

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED - 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

PLATTERS

ALL PLATTERS & COMBINATION PLATTERS COME WITH A CHOICE OF 2 SIDES. PROTEINS CAN BE FRIED, SAUTEED OR BLACKENED

SHRIMP \$18 FLOUNDER \$21
HADDOCK \$18 FRIED OYSTERS \$22
SEA SCALLOPS \$25 FRIED BONE-IN CHICKEN \$13
PULLED PORK \$10 FRIED CALAMARI \$18

CRAB BALLS (6) \$19

COMBO PLATTERS

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CHOOSE FROM PLATTERS

ANY 2 \$23

ANY 3 \$25

SIDES

Slaw | Mixed Vegetables
Baked Potato | Fries | Collard Greens

UPCHARGED SIDES \$3

Onion Rings
Sweet Potato Fries

ADDITIONAL SAUCES \$.50

Raspberry Wasabi | Lisa Sauce | Remoulade Sauce | Boom Boom Sauce
Tartar Sauce

SAUCES ARE AVAILABLE FOR PURCHASE

SANDWICHES

ALL SANDWICHES COME WITH LETTUCE, TOMATO, FRIES & SLAW - SUBSTITUTE GLUTEN FREE BREAD \$2

BLACK `N BLEU TUNA SANDWICH* \$16

Blackened tuna topped with bleu cheese served on a toasted bun with remoulade & raspberry wasabi sauce on the side.

Voted Best Fish Sandwich by Restaurant Hospitality Magazine 2013

CRAB CAKE SANDWICH \$15

Served on a toasted bun with remoulade sauce on the side

SHRIMP OR OYSTER PO' BOY \$14

Fried Shrimp or Oysters served on a toasted hoagie roll with tartar sauce on the side

HAMBURGER* \$13

1/2 pound of fresh Angus Beef, grilled to your liking served on a toasted bun
ADD CHEESE \$.50 ADD BACON \$1

CHICKEN SANDWICH \$12

Fried, sauteed or blackened served on a toasted hoagie roll
ADD CHEESE \$.50 ADD BACON \$1

BBQ PORK SANDWICH \$9

Served on a toasted bun

TRADITIONAL FISH SANDWICH \$14

Served on a toasted hoagie bun

SUSHI APPS

EDAMAME \$7

Steamed & salted soy beans in the pod

SEAWEED SALAD \$7

Wakame seaweed marinated in sesame oil topped with sesame seeds

AHI POKE * \$15

Cubed tuna, avocado, seaweed salad tossed in sesame oil & spices served with wontons

TEMPURA VEGETABLES \$11

Crispy golden tempura fried seasonal vegetables served with eel sauce

TUNA TATAKI * \$15

Thinly sliced seared tuna over seaweed salad, topped with a citrus soy sauce sesame seeds & scallions

TEMPURA SHRIMP \$12

Crispy golden tempura fried shrimp & seasonal vegetables served with eel sauce

SASHIMI & NIGIRI

OUR SUSHI RICE IS GLUTEN FREE

MASAGO* \$5	SEA SCALLOP* \$7 \$6
TUNA* \$7 \$6	CRAB* \$6 \$5
IKURA* \$5	SHRIMP* \$6 \$5
GROUPE* \$7 \$6	SALMON* \$7 \$6
SEASONAL WHITE FISH * \$6 \$5	EEL* \$6 \$5

HAMACHI* \$7| \$6

NIGIRI PLATTER* \$30

5 order of nigiri Chef's choice

SASHIMI PLATTER* \$30

5 order of sashimi 5 different varieties Chef's choice

CHIRASHI PLATTER* \$30

Variety of 4 fresh fish with scallops & shrimp on a bed of rice with tobiko, furikake & seaweed salad

STEAMED & RAW

SERVED WITH MELTED BUTTER & LEMONS

OYSTERS & CLAMS

1/2 Dozen \$8 | Dozen \$15
Served Steamed or Raw

STEAMED SHRIMP

1/2LB. \$8 | 1LB. \$15
Served Hot or Cold

SNOW CRAB LEGS \$21 PER POUND

WHOLE MAINE LOBSTER...MARKET PRICE

Tail Spit & claws cracked for easy eatin'

LOW COUNTRY BOIL

Shrimp, corn, sausage and potatoes \$28

Add On Snow Crab per lb. \$19

Add On Shrimp per lb. \$15

Add On Clams per dozen \$15

Extra Corn \$4 | Extra Sausage \$6 | Extra Potatoes \$4

OL' FAITHFUL ROLLS

EEL ROLL \$9

Cucumber, avocado & baked eel topped with eel sauce

SALMON OR TUNA ROLL* \$10

Fish of choice rolled inside sushi rice & nori

CALIFORNIA ROLL \$7

Crab stick, avocado & cucumber

CUCUMBER ROLL \$6

Cucumber rolled inside sushi rice & nori

PHILLY ROLL \$10

Smoked salmon, cream cheese & avocado topped with capers

SHRIMP TEMPURA ROLL \$10

Tempura fried shrimp, cucumber & avocado topped with eel sauce

SPICY TUNA OR SALMON ROLL* \$10

Fish of choice spicy mayo, served mild hot or extra hot

VEGGIE ROLL \$7

Cucumber, avocado, scallions, bell pepper & asparagus

AVOCADO ROLL \$8

Avocado rolled inside sushi rice & nori

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SPECIALTY ROLLS

RAINBOW ROLL* \$11

California roll topped with sliced white fish, salmon & tuna

BLACKENED BLEU ROLL* \$15

Blackened tuna bleu cheese, red bell pepper, rolled in soy paper topped with remoulade & raspberry wasabi sauce

NAY NAY ROLL* \$13

Fresh tuna roll topped with spicy tuna, avocado & spicy mayo

SPICY SEA SCALLOP ROLL* \$14

Diced fresh sea scallops tossed in scallions and spicy mayo

DRAGON ROLL \$15

Shrimp tempura, crab & asparagus topped with eel, avocado & eel sauce

DANCING EEL ROLL \$12

California roll topped with baked eel & eel sauce

YAMI YAMI ROLL \$14

Fried grouper bites, avocado, scallions & spicy mayo wrapped in soy paper with eel sauce

GEISHA ROLL* \$13

Spicy tuna topped with seared salmon, spicy mayo & tobiko

HAWAIIAN CRUNCH ROLL* \$13

Tempura fried roll of ahi tuna, crab, mango & bacon served with eel sauce & raspberry wasabi (NO RICE)

SALMON CRUNCH ROLL* \$11

Tempura fried roll of salmon, crab & cream cheese served with eel sauce (NO RICE)

KANISU ROLL \$12

Crab, masago & avocado rolled in cucumber served with ponzu sauce (NO RICE)

FIRECRACKER ROLL* \$15

Shrimp tempura, crab & scallions topped with sliced tuna, eel sauce & spicy mayo

NAGASAKI ROLL* \$15

Fried crab stick, cucumber & avocado topped with seared tuna, eel sauce, spicy mayo & panko bread crumbs

CAJUN GROUPEL ROLL* \$14

Steamed shrimp, scallions red bell pepper, cucumber, avocado & asparagus topped with seared blackened grouper & spicy mayo

CATERPILLAR ROLL \$12

Eel & cucumber inside topped with avocado sliced & eel sauce

AHI TUNA CRUNCH ROLL* \$13

Tempura fried tuna roll inside topped with a spicy ponzu sauce & served over seaweed salad, topped with spicy sesame seeds & tobiko (NO RICE)

We are a proud 2 kitchen
restaurant serving seafood &
sushi

We want to ensure we serve
the best quality seafood &
sushi for every customer.

Please note our kitchens
are independent from one
another so food delivery is
not guaranteed at the same
time.

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