



## STARTERS

### OYSTERS ROCKEFELLER \$15

Half dozen fresh oysters broiled & topped with creamy spinach, bacon and cheese

### SOFT SHELL CRAB TOWER \$19

Fried soft shell crabs layered between fried green tomatoes, topped with spicy mayonnaise

### BOOM BOOM SHRIMP TOWER \$17

Fried shrimp and golden fried green tomatoes layered and topped with spicy mayonnaise

### BOOM BOOM SHRIMP \$12

Fried shrimp topped with our signature spicy mayonnaise sauce

### SHRIMP & GRIT \$13

Half portion of our famous shrimp and grits entree

### MR. FISH CRAB BALLS \$14

4 Fried mini crab cakes served with remoulade sauce

### FRIED CALAMARI \$13

Fried rings & tentacles served with homemade marinara sauce

### SAMPLER PLATTER \$25

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

### HOT CHEESY CRAB DIP \$16 **GF**

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

### BACON WRAPPED SCALLOPS \$24 **GF**

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

### CRAB RANGOON \$15

6 Crab & cream cheese stuffed wontons served with Lisa sauce

### FRIED PICKLE CHIPS \$7

Fried Mr. Fish's way - Served with jalapeno ranch

## SOUPS & SALADS

### CUP \$8 BOWL \$10

Sheina 's she crab soup  
Tuna Chili

### HOUSE SALAD \$8

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

### CAESAR SALAD \$8

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

### CHOPPED SALAD \$12

Romaine lettuce, red onion, cucumber, tomatoes, bacon & feta cheese tossed in our homemade apple cider vinaigrette dressing

### ADD ON PROTEINS CAN BE FRIED, SAUTEED OR BLACKENED

Chicken \$10

Fried Oysters \$16

\*Tuna \$14

Shrimp \$14

\*Salmon \$16

Grouper Bites \$15

### DRESSINGS:

Ranch, Bleu Cheese, Honey Mustard, French, Homemade Italian & Homemade Apple Cider Vinaigrette

### Dressings are available for purchase!

We cook our food fresh to order with only the finest and freshest ingredients from our seafood market. We take great care and pride in all of the dishes we make. Refunds and/or replacement food are available upon request for orders in which the food is wrong, omitted and other similar circumstances. Refunds are not typically provided for food that a guest simply does not like. If 25% or more of the food has been consumed we cannot issue any discount or refund.

**\*CONTAINS INGREDIENTS THAT ARE RAW OR UNDER-COOKED - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY KNOWN FOOD ALLERGIES.**

Our breadings is a propriety blend with no msg and low sodium and is available for purchase out our market. Our fried items are prepared in Soy Oil.



is Gluten Free.

18% Gratuity will be added to parties of 4 or more. | \$3.99 plate share charge



## SPECIALTY ITEMS

### CRAB MAC & CHEESE \$22 **GF** GLUTEN FREE \$27

Elbow pasta tossed in bechamel sauce with smoked gouda cheese, parmesan cheese, crab meat & bacon

### SEAFOOD ALFREDO \$25 **GF** GLUTEN FREE \$30

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

### SHRIMP & GRITS \$25

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 CAKE PLATTER \$29

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

### BLACK & BLUE SALMON PLATTER \$34

Blue cheese stuffed blackend salmon topped with balsamic-fig reduction with your choice of two sides

### FISH TRIO \$34

Salmon, mahi and grouper cooked your way served with two sides

### MR. FISH `N CHIPS PLATTER \$22

Crispy beer battered haddock with fries & slaw

### HALF STUFFED LOBSTER \$30

Fried or broiled crab stuffed lobster with fried shrimp. Comes with your choice of two sides.

## PLATTERS

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

SHRIMP \$20  
HADDOCK \$18  
SEA SCALLOPS \$29

FLOUNDER \$23  
FRIED OYSTERS \$24  
FRIED CALAMARI \$21

**COMBO PLATTERS**  
CHOOSE FROM PLATTERS  
ANY 2 \$27 | ANY 3 \$32

### SIDES

Slaw | Mixed Vegetables  
Baked Potato | Fries  
Collard Greens  
Side of the day

### UPCHARGED SIDES \$5

Fresh Cut French Fries  
Onion Rings  
Sweet Potato Fries  
(2) Corn on the Cob

## STEAMED ITEMS

SERVED WITH MELTED BUTTER & LEMONS

### OYSTERS / CLAMS

1/2 Dozen \$12 | Dozen \$20

### STEAMED SHRIMP

SERVED HOT OR OVER ICE  
1/2LB. \$15 | 1LB. \$29

WHOLE MAINE LOBSTER MARKET PRICE  
Tail Split & claws cracked for easy eatin'

SNOW CRAB LEGS \$28 PER POUND

SNOW CRAB DINNER \$34  
Two clusters & 2 sides

## TACOS

Three tacos per order. All tacos are served on a soft flour tortilla, served with shredded lettuce, diced tomatoes, salsa & sour cream. Comes with one side item of your choice.

### TACOS \$18\*

Served with sauteed peppers, onions, shredded cheese & remoulade sauce  
Choice of : Mahi, Tuna, Shrimp, Chicken or Vegetarian.

### BOOM BOOM TACOS \$18

Served with sauteed peppers & onions topped with boom boom sauce

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## LOW COUNTRY BOILS

SERVED WITH MELTED BUTTER & LEMONS

### MR. FISH BOIL \$32

Shrimp, corn, sausage & potatoes

Choose to spice up your boil with our special butter and herb bag \$5

#### EXTRAS & ADD ONS:

Snow Crab per lb. \$26	Clams per dozen \$18
Whole Lobster MKT Price	Sausage \$7
Corn \$5	Potatoes \$5

#### ADDITIONAL SAUCES \$.75

Raspberry Wasabi | Lisa Sauce | Remoulade Sauce  
Boom Boom Sauce | Tartar Sauce  
SAUCES ARE AVAILABLE FOR PURCHASE

## WE PROUDLY SERVE PEPSI PRODUCTS \$3



FIJI WATER \$4

## SANDWICHES

ALL SANDWICHES COME WITH LETTUCE, TOMATO, FRIES & SLAW  
SUBSTITUTE GLUTEN FREE BREAD \$2  
UPCHARGE TO FRESH CUT FRIES \$3

### BLACK `N BLEU TUNA SANDWICH\* \$19

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

### FRIED OR BROILED CRAB CAKE SANDWICH \$19

Served on a toasted bun with remoulade sauce on the side.

### SHRIMP OR OYSTER PO' BOY \$18

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

### TRADITIONAL FISH SANDWICH \$17

Flounder, Haddock, or Corvina that can be sauteed, blackened or fried. Served on a toasted hoagie bun

### HAMBURGER\* \$14

1/2 pound (8 oz.) of fresh Angus Beef, grilled to your liking served on a toasted bun  
ADD CHEESE \$1 ADD BACON \$1.50

### CHICKEN SANDWICH \$14

Fried, sauteed or blackened served on a toasted hoagie roll  
ADD CHEESE \$1 ADD BACON \$1.50

### FRIED SOFT SHELL CRAB SANDWICH \$18

Two fried, soft shell crab on a hogie bun with served with tartar.

## FRESH FISH SPECIAL

See the chalkboards for today's fresh catch

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## RIDE THE FISH BUS!



**DON'T DRINK AND DRIVE**

### HOP ON THE MR. FISHMOBILE!

Transportation to and from the restaurant is for parties of at least 6 adults with a maximum of 16 occupants.

Pick up zone is between 10th Avenue and 82nd Avenue North, Myrtle Beach, South Carolina.

\*Outside of zones a fuel surcharge may apply. Inside Zones gratuity is Highly Suggested

Call For Pricing

### MR.FISH SEZ..WE PUT A SPLASH IN YOUR GLASS AND A FISH ON YOUR DISH

Restaurant (843) 839-3474 - Market (843) 492-0374

**FOR CATERING ORDERS**  
**MRFISH.COM/ORDER-CATERING/**

## THE SEAFOOD MARKET

Located at 6307 North Kings Highway has a full kitchen, full menu, and an eat in dining room.  
843-492-0374

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