

Appelizers



Platters

FOLLOW THE STEPS TO CREATE YOUR OWN FISHY MASTERPIECE

Jerk Fish Bites \$12

Jerk seasoned fish of the day cut into bites and grilled. Served with our tangy chipotle lime sauce

Shrimp Egg Rolls \$10

Two homemade shrimp egg rolls served with our sweet chili Mae Ploy sauce

Smoked Fish Dip \$8

Creamy, rich fish dip with crunchy onions and celery. served with saltine crackers. Based on availability

Lobster Bites \$18

6oz's of fried lobster bites finished with parmesan cheese and served with our marinara sauce

Fried Pickles \$6

Crispy fried dill pickle slices to share

Crab Dip \$16

Hot, cheesy crab dip served with fresh fried corn tortilla chips

Crab Cake Sliders \$12

Three fried or grilled crab balls, remoulade on the side

Calamari \$12

Crispy fried squid rings finished with parmesan cheese and served with our marinara sauce

Buffalo Fried Shrimp \$12

Fried shrimp tossed in buffalo sauce with bleu cheese or ranch

Oysters Rockefeller \$15

Half dozen fresh oysters grilled & topped with creamy spinach, bacon, and cheese sauce, and topped with parmesan cheese

*Oysters on Half Shell \$21/Dozen

Soups & Salads

cup | bowl

Sheina's She Crab Soup \$7 | \$10

Famous Tuna Chili \$6 | \$9

Wedge Salad \$8

Fresh iceberg lettuce wedge topped with bacon, tomato, red onions, and Bleu Cheese.

Side Salad \$4

romaine lettuce, shaved carrots, red onions, and diced tomatoes. Add to any salad

Cheese \$1 | Bacon \$1 | Shrimp: \$16 | Salmon: \$16 | Steak: \$16

Chicken: \$12 | Scallops: \$20 | Grouper: \$20

Tuna: \$20 | Other: *Market Price*

Dressings

Homemade Apple Cider Vinaigrette | Homemade Ranch
Homemade Bleu Cheese | Homemade Italian | Honey Mustard

STEP 1: Choose Your Seafood

1 \$21 | 2 \$26 | 3 \$29

PROTEINS

Shrimp | Flounder | Cod | Haddock | Salmon
Snapper | Mahi | Crab Balls | Fried Oysters
Other Fish on Display

PREMIUM SEAFOOD

Scallops \$5 | Grouper \$5 | Tuna \$5 | Crab Cake \$5

STEP 2: Choose Cooking Style

Fried, Grilled or Blackened

STEP 3: Choose 2 Sides

Fries | Onion Rings | Hushpuppies
Grilled Mixed Veggies | Street Corn | Side Salad
Cole Slaw | White Rice | Lima beans | Collards

Specialty Items

Shrimp 'n' Grits \$15

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

Whole Fish *Market Price*

Fried, grilled, or blackened fish of the day

*Fish Trio- \$25

Three 4oz portions of the Chef's choice fresh fish, grilled or blackened & your choice of two sides

Mr. Fish Hibachi \$14

Rice, veggies, grilled protein of choice. Topped with sesame seeds. Wasabi mayo and bada bing
*Shrimp, Salmon, Steak, Chicken, Other. Combo add \$5 (2)

Fish 'n' Chips \$15

Crispy fried haddock or cod, fries & slaw

Lump Crab Cakes \$27

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

Mr. Fish Sez.... "We Put A Splash In Your Glass And A Fish On Your Dish"

For Catering Orders visit Mrfish.com | (843) 492-0374

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





Tacos

All tacos served with lettuce, tomato, cheese, pico, and sour cream on flour tortillas

Mr. Fish's Famous Tacos \$15

Three traditional tacos grilled, blackened, or fried with our chipotle lime sauce

Bada Bing Shrimp Tacos \$14

Three fried, grilled, or blackened tacos with our homemade Bada Bing

Sandwiches

All sandwiches come with pickles, lettuce & tomato. Your choice of one side. Add cheese or bacon for \$1

*Black 'N' Bleu Tuna Sandwich \$16

5oz. Blackened tuna cooked to temp, topped with bleu cheese. Served with raspberry wasabi sauce & remoulade sauce on the side. Voted Best Fish Sandwich by Restaurant Hospitality Magazine 2013

The Mr. Fish-Wich \$13

Crispy fried fish of the day & melted American cheese, tartar sauce on the side

Po Boy \$15

Choice of fried shrimp, oysters, fish, or crab on a hoagie roll

Crab Cake Sandwich \$17

Broiled or fried signature crab cake on a challah bun. Remoulade sauce served on the side.

*BBQ Salmon Sandwich \$17

Grilled fresh salmon topped with fresh fried onion curls, fried pickles & BBQ sauce

The Seaside Clucker \$13

Fried, grilled, or blackened chicken with your choice of sauce

*Mr. Fish Cheeseburger \$12

Fresh Angus beef, melted American cheese, and grilled onions on a challah bun

*Steak or Chicken Philly \$14

With sauteed peppers and onions

Steamed

Comes with melted butter + cocktail, Old Bay, cajun or garlic pepper seasoning

Mr. Fish Steam Pot

Personal (Feeds 1-2) *Market Price*

Family Size (Feeds 3-4) *Market Price*

Snow Crab, shrimp, clams, potato, sausage & corn

Add any of these to your pot

Whole Seasoned Crawdads \$6.99/lb

Black Mussels \$7.99/lb

Steamed Oysters \$16.99/Dozen

Steamed Clams \$10.99/Dozen

Peel 'N' Eat Shrimp \$14.99/lb

Snow Crab Legs \$24.99/lb

Corn, Sausage, and Potatoes \$8.99

Sides

Fries | Onion Rings | Hushpuppies
Grilled Mixed Veggies | Street Corn | Side Salad
Cole Slaw | White Rice | Lima beans | Collards

Beverages

Pepsi Products \$3

Bottled Water \$2

San Pellegrino \$4

Vita Coco Coconut Water \$5

Sweet & Unsweet Tea \$2.95

Fresh Brewed Coffee 2.95

Beer & Wine

Draft beer pints available

Wine by the Glass - \$6.99

Desserts

Three Cookies \$4.99

Key Lime \$4.50

Brownies a la mode \$4.50



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