



MR. FISH CATERING MENUS

From setup to cleanup, the Mr. Fish team delivers fresh flavors, flawless service, and a stress-free catering experience your guests will never forget!

Contact Sheina Hammerman Chef & Catering
Director

Shammerman@mrfish.com

Call/text 843-568-3778

www.mrfish.com

Operating out of our fully licensed & insured business, Mr.
Fish Seafood Market & Grill
6307 North Kings Hwy. Ste B
Myrtle Beach, S.C. 29572



PRICES ARE SUBJECT TO CHANGE



Enclosed are our catering menus with current pricing. Because we use the freshest seasonal ingredients, selections may change up to three times per year. While these menus highlight our most popular offerings, we are always happy to create a customized menu tailored to your event.

For full service events:

50% Deposit is due once contract is signed to book the date. Remaining balance along with final head count due no later than two weeks before the event. Initial deposit is non refundable. Full service caterings require a minimum of 50 people or \$2,500.00.

We take pride in the quality of our food, our communication with the host and our service. You can expect us to be early, set up and ready to serve on time as well as cleaning up after our selves appropriately.

More conditions and policies apply, please contact us to go over full agreement.



As a culinary graduate from Johnson & Wales University, Sheina Hammerman has served Mr. Fish since she was 14. Sheina has since lent her entrepreneurial mind to help build Mr. Fish into one of the best seafood restaurants in Myrtle Beach! With the support of Sheina's husband Sean, their two kids, and father Ted Hammerman, Mr. Fish has always been a family establishment.

Meet: Sheina





SEAFOOD STARTERS

Coconut Shrimp - served with orange marmalade dipping sauce \$5++pp

③ **Shrimp Deviled Eggs** - Deviled egg mixture with chopped shrimp mixed into the mixture. Cream and delicious! \$6++pp

Crab Balls - Fresh, homemade 2 oz. crab cakes fried and served with our signature remoulade sauce \$7++pp

Crab Rangoon - Crab & Cream Cheese stuffed in fried wonton skins served with Lisa Sauce \$7++pp

③ **Hot Cheesy Crab Dip** - Hot, cheesy and tangy crab dip Served hot with fried corn tortillas on the side \$7++pp

③ **Shrimp Cocktail Shots** - 2 tail on shrimp per "shot" with cocktail and lemon \$8++pp



MR. FISH
Catering
SEAFOOD STARTERS

Ahi Tuna Tataki Wonton Crisps - \$9++pp

Crab Cake Sliders - Fried 2oz homemade crab cake on a slider bun served with remoulade sauce on the side \$9++pp

Crab-Stuffed Mushrooms - \$10++pp

Oysters Rockefeller - \$10++pp

Shrimp & Grits Cups - Our signature recipe in single serve portions ready to enjoy \$10++pp

Smoked Salmon dip in puff pastry - Bite sized puff pasty with our homemade smoked salmon dip in the center for a creamy decadent appetizer \$10++pp





SEAFOOD STARTERS

Black & Bleu Tuna Sliders - A Mr. Fish all star! Fresh tuna steak blackened & seared rare, topped with bleu cheese and homemade remoulade sauce \$12++pp

Mini Lobster Rolls - Traditional fresh steamed lobster meat mixed with mayonnaise and a touch of lemon & old bay \$12++pp

🍷 **Bacon Wrapped Sea Scallops** - Bacon wrapped plump sea scallops fried and served over a bed of cheesy grits \$14++pp

Fried Lobster Skewers - Fried lobster chunks on a skewer perfect for cocktail parties \$14++pp

🍷 **Shrimp Cocktail Platter** - Cold Shrimp cocktail served with homemade cocktail sauce and fresh lemon wedges
\$100/++platter





NON SEAFOOD STARTERS

⑧ **Saucy Sesame Meatballs** - (customizable) Asian inspired pork & beef meatballs served with wooden picks ready to eat
\$5++pp

⑧ **Chicken Satay Skewers** - served with spicy peanut sauce
\$6++pp

Crispy Chicken Skewers with Honey Mustard Dip - \$7++pp

⑧ **Antipasto Skewers** - Cheese tortellini, cherry tomato, prosciutto ham, olive, mozzarella cheese, roasted red bell pepper slice topped with balsamic reduction, fresh basil & shredded Parmesan cheese \$8++pp

Chicken & Waffles - Fresh Belgian waffles topped with fried chicken tenders, skewered & served with maple syrup on the side \$8++pp





NON SEAFOOD STARTERS

Hamburger/Cheeseburger Sliders - served with mayonnaise, ketchup, mustard & pickle on the side \$8++pp

⑧ **Prosciutto-Wrapped Asparagus** - \$8++pp

⑧ **Charcuterie Cups** - Beautiful individual servings of high quality cured meats & cheeses. Fully customizable! \$12++ each

⑧ **Mini Beef Wellington Bites** - \$12++pp

⑧ **Beef Skewers** - Cubes of tender filet, onions peppers, mushrooms, squash & zucchini \$14++pp

Assorted Tea Sandwiches- Cucumber \$24/Dozen, Pimento cheese \$24/Dozen, Egg Salad \$26/Dozen, Chicken Salad \$42/Dozen





VEGAN & VEGETARIAN STARTERS

- ① **Black Bean Cakes** - served with cilantro cream sauce-
\$5++pp
- ① **Grilled Vegetable Kabobs** - Marinated & grilled seasonal
veggies \$5++pp
- ① **Mini Falafel Bites** - Fried fresh, served with Tahini dipping
sauce \$5pp++

Mini Quiche - Assorted varieties \$5++pp

- ① **Spinach & Artichoke Dip** - Cheesy, spinach dip with
artichokes mixed in. Served with fried tortillas on the side
\$5++pp

Vegan Sliders- Lentil or black bean mini burgers with
chipotle sauce \$6++pp





VEGAN & VEGETARIAN STARTERS

⑧ **Vegetarian Deviled Eggs** - Same recipe minus the shrimp
\$5++pp

Bruschetta with Tomato & Basil - \$6++pp

Crispy Cauliflower Bites - Fried, tossed in buffalo or sesame-ginger glaze \$6++pp

⑧ **Double Stuffed New Potatoes** - Delicious two bite appetizer stuffed with butter, cream, cheese and mashed potatoes
\$6++pp

⑧ **Honey Roasted Carrots** - Can be served using mini carrots or large carrots as a side item. Roasted caramelized carrots served over a creamy whipped ricotta base topped with crunchy pistachios & finished with hot honey \$6++pp / \$40/half pan (serves 6-8)





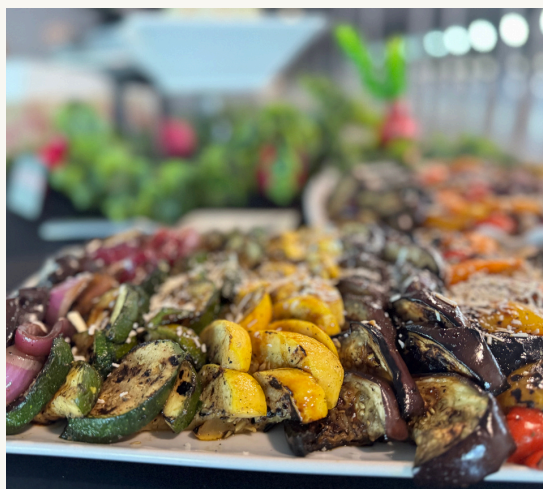
VEGAN & VEGETARIAN STARTERS

Vegetarian Spring Rolls - \$6++pp

⑧ **Stuffed Mushrooms - \$7++pp**

⑧ **Watermelon & Feta Skewers** - Light and refreshing cubed watermelon & feta cheese garnished with fresh mint and balsamic glaze \$7++pp

⑧ **Grilled Vegetable Platter** - Marinated seasonal vegetables (typically zucchini, yellow squash, red onions, eggplant, tri colored peppers, grilled, topped with fresh chiffonade basil, parmesan and balsamic reduction. Served cold \$55/++platter (serves 8-10)





Hummus Trio- Classic, roasted red pepper & beet hummus with pita & veggies \$45++/platter serves 8-10 pp

Kid Cuterie Board- Family friendly & kid approved snack board. Peanut butter & jelly sandwiches, crackers, cheese, fruit and sweet treats \$45/board++ serves 6-8 pp

Sea-Cuterie Board- a variety of our house made smoked fish dips, crackers, sliced tomatoes, red onion, pickles, capers \$55/board++ serves 6-8 pp

Traditional meat & cheese Charcuterie board- Cured Italian and spanish meats, a variety of cheeses garnished with veggies, crackers, fruits. Custom price





Lox & Bagel Board- 10 bagels (plain & everything flavor) whipped cream cheese, sliced red onion, sliced tomato, capers, thinly sliced cucumbers, avocado & cold smoked salmon
\$55/board++ serves 6-8 ppl

Cold Seafood Display- Elaborate display of steamed seafood; lobster tails, cracked snow crab claws, oysters on the half shell, clams on the half, smoked fishes, green shell mussels, tail on jumbo shrimp served with cocktail sauce, mignonette, remoulade sauce, saltines, caviar, fresh lemons. Custom quote





ALA CARTE SEAFOOD ENTREES

Fish Filets- Tuna, Salmon, Snapper, Mahi or Grouper topped with herb butter & fresh lemon (grilled, blackened or fried)
\$15 pp

Blackened Mahi Mahi with Mango Salsa - \$18 pp

Lobster Tail with Drawn Butter - \$20 pp

Seafood Skewers- Grilled fish, shrimp, onions, zucchini & squash topped with herb butter \$20++pp

Mr. Fish Hibachi- Choice of shrimp, salmon, steak or chicken- White rice topped with sautéed vegetables, protein of choice, topped with home made wasabi mayonnaise & Bahn Mi Sauce \$50++/half pan





ALA CARTE SEAFOOD ENTREES

Cioppino- Mussels, clams, shrimp & scallops sauteed with homemade marinara and pasta

Seafood Alfredo- Shrimp, sea scallops, crab meat, linguini pasta tossed together with fresh garlicky bechamel sauce and parmesan

Shrimp & Grits- Yellow stone ground cheesy grits topped with our award winning creamy sauce consisting of onions, garlic, bell peppers, smoked sausage and fresh shrimp





NON SEAFOOD ALA CARTE ENTREES

Herb-Roasted Chicken with Pan Jus - \$12 pp

Roast Pork Loin with Honey-Mustard Glaze - \$18++pp

Grilled Lamb Chops with Rosemary Demi-Glace - \$24++pp

Braised Short Ribs - \$22++pp

Filet Mignon with Red Wine Demi-Glace- \$28++pp

Chicken Bog- An Horry Country Staple! White rice, smoked sausage, pulled chicken, sautéed onion and garlic
Fried Chicken- Random, bone-in