

DINNER



Appetizers

Coconut Macadamia Shrimp

Deep fried and served with mango jalapeño sauce. \$9.95

Local Clams *(market availability)*

Tomato, red onion, and tasso ham sautéed in a garlic herb broth. \$11.95

Classic Shrimp Cocktail

Jumbo chilled tail-on shrimp with Fishy Fishy cocktail sauce. \$8.95

Calamari

Buttermilk marinated and lightly fried. Served with fried lemon slices and a sun-dried tomato tartar. \$8.95

Portobello Fries

Slices of seasoned Portobello mushrooms, tempura battered, fried and served with a honey mustard and soy balsamic reduction. \$7.95

Crab & Artichoke Dip

Baked and bubbly, served with tri-colored tortilla chips. \$8.95

Oyster Rockefeller

Oysters on the half shell, spinach, bacon, and a touch of Pernod, topped with Hollandaise. \$10.95

Baked Stuffed Mushrooms

Stuffed with a spicy sausage and cream cheese mixture. \$8.95

Southwest Seafood Roll

Fresh fish, avocado, cheddar jack cheese, wrapped in a flour tortilla and deep fried, served with pico de gallo and sour cream. \$9.95

Soups

Ask your server about soups available today

Fishy Fishy Café
106 Yacht Basin Dr.
Southport, NC 28461
910-457-1881
910-457-1973/fax
www.fishyfishycafe.biz

18% gratuity added to parties of 6 or more

Grouper Romesco

Black grouper, grilled and served with a roasted red pepper romesco sauce, saffron rice, and broccolini. \$22.95

Chef recommends Blackened - Add \$1.00

Blackened Catfish

Served over stone ground yellow grits, topped with pico de gallo and fra diablo sauce. \$13.95

Maryland Crab Cakes

Served over rice pilaf with a black bean salsa and chipotle remoulade, and finished with fried leeks. \$24.95

Shrimp & Grits

Sautéed shrimp, peppers & okra in a tasso ham sauce over stone ground yellow grits. \$14.95

Blackened Jumbo Sea Scallops

Topped with a tropical fruit salsa, served over rice pilaf with saffron buerre blanc and finished with fried leeks. \$22.95

Calabash Fried Shrimp

Lightly battered fried shrimp, served with cole slaw and French fries. \$14.95

Add-ons available:

Oysters \$4.95 Flounder \$4.95
Crab cake \$8.95 Scallops \$6.95

Salmon Rockefeller

Atlantic salmon topped with our Rockefeller topping, grilled and finished with Hollandaise sauce. Served with potato du jour and fire roasted vegetables. \$18.95

Mediterranean Pasta

Roasted red peppers, sun-dried tomatoes, feta cheese, pine nuts, spinach, fresh basil with roasted garlic oil, tossed in penne pasta. \$14.95

Center Cut Sirloin

Soy ginger marinated with a pineapple teriyaki glaze. Served with rice pilaf and fire roasted vegetables. \$17.95

Tenderloin Tournedos

Two, four-ounce medallions of filet mignon topped with butterflied grilled shrimp & black currant demi glace. Served with potato du jour and steamed asparagus. \$25.95

Slow Cooked BBQ Baby Back Ribs

Smothered with BBQ sauce and served with cole slaw and French fries. Full rack. \$19.95
1/2 rack. \$14.95

Sonoma Chicken

Sautéed chicken cutlets, artichoke hearts, sun-dried tomatoes and capers sautéed with lemon wine sauce. Served with rice pilaf and asparagus. \$16.95

New York Strip Steak

12 ounces, grilled to perfection. Served with potato du jour & fire roasted vegetables. \$23.95

Split Plate charge \$5.00



Salads

Black & Blue

Blackened flank steak, balsamic vinaigrette on romaine, bleu cheese crumbles, crispy fried onions, whole roasted garlic cloves, Roma tomato wedges and chopped bacon. \$10.95

Mixed Field Greens

Tangerine vinaigrette, Manchego cheese, pine nuts, cucumbers and grape tomatoes on field greens. \$6.95

Caesar Salad

Crispy romaine hearts tossed in Caesar dressing, topped with croutons and parmesan cheese. \$5.95

Garden Salad

Carrots, cucumbers, tomatoes and mixed greens. \$4.95

Classic Wedge Salad

Crisp iceberg lettuce, diced tomatoes, bleu cheese dressing, smokehouse bacon and red onions. \$5.95

Athens Salad

Chopped romaine garnished with feta cheese, beets, olives, peppers, and cucumbers served with our Athens dressing. \$6.95

Grilled Salmon Salad

Mixed greens, mandarin oranges, peppers, toasted almonds, scallions and mango vinaigrette. \$12.95

Dressings:

Balsamic vinaigrette
Tangerine vinaigrette
Classic ranch
Bleu cheese
Mango vinaigrette
Athens vinaigrette
Sesame Ginger

Optional Extras

(Available only with Entrée or salad)

Oysters \$4.95
Flounder \$4.95
Crab Cake \$8.95
Scallops \$6.95
Shrimp \$4.95
Chicken \$3.95