



612 22ND STREET SOUTH
BIRMINGHAM . AL 35233
Website: THEFISHMARKET.NET

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BUSINESS HOURS:
MONDAY- THURSDAY: 10 AM- 9 PM
FRIDAY & SATURDAY: 10 AM –10 PM
SUNDAY: 11-5
TEL: (205) 322.3330
FAX: (205) 324.1804

APPETIZERS

*** OYSTERS – RAW ½ SHELL (g) *****

Available at our oyster bar
GULF ½ dozen 9.95/ 1 dozen 17.95
EAST COAST AND OTHERS Market Price

CHARBROILED OYSTERS DINO

Greek style baked oysters- my son's recipe!
Fresh Gulf oysters on the ½ shell topped with a blend of garlic, roasted red pepper, Parmesan cheese & herbed panko bread crumbs drizzled w/ our extra virgin olive oil. ½ dozen 11.49 / dozen 21.99

CHARGRILLED OCTOPUS (g)

Greek style, grilled and drizzled with our house Greek vinaigrette
12.99

MARYLAND CRAB CAKE Grilled

Fresh Gulf lump crabmeat (2) 11.99

SMOKED SALMON

Fresh salmon fillets, smoked in house, with cream cheese, minced red onion, celery, garden fresh herbs & select spices. Served w/ crisp pita chips 10.99

FRIED CALAMARI 9.99

FRIED GREEN TOMATOES

Cornmeal battered w/ light Cajun spice. With our own Remoulade sauce 7.99

GREEK PIZZA

Freshly Baked pita topped with sautéed spinach, onion & sun dried tomatoes, feta & mozzarella cheese 9.99
ADD SHRIMP - 14.99

BUFFALO SHRIMP (g)

Popcorn shrimp tossed in our own Buffalo style hot sauce 11.99

CRAB CLAWS (12 oz)

Plump, Gulf fresh blue crab claws, fried, sautéed or steamed 19.99

NEW! TASTE OF THE GULF APPETIZER

A plateful of Fried Gulf crab claws, fried shrimp (4) oysters (4) and calamari 28.99

BOILED SHRIMP (g)

1/2 lb. large Shell on, hot or cold 11.99

CHICKEN WINGS BUFFALO STYLE

Fried and tossed in our own Buffalo style hot sauce. Served w/ ranch dressing. 9.99

FRENCH MUSSELS (24)

Steamed and served in a broth of white wine & fresh herbs. 9.99

*** SICILIAN MUSSELS (24)**

Sautéed in white wine with fresh herbs, marinara and citrus zest. 9.99

SHRIMP COCKTAIL (8) (g)

Perfectly chilled, boiled & peeled shrimp with our house made cocktail sauce. Served with a small Greek salad 11.99

WEST INDIES SALAD (g)

Gulf fresh lump crabmeat and minced onion, marinated in apple cider vinegar, select spices & light salad oil. Served with a small Greek salad 14.99

BAM BAM GROUPE

Crispy grouper pieces with a sweet & spicy Caribbean sauce 11.99

BAM BAM SHRIMP

Crispy popcorn shrimp with a sweet & spicy Caribbean sauce 11.99

SOUPS, STEWS & SALADS

SEAFOOD GUMBO

Made fresh daily, we start with a rich roux, seafood from our market, okra, onions, tomatoes & spices
Cup 4.49 / Bowl 5.99

NEW ENGLAND CLAM CHOWDER

Rich & creamy Cup 4.99 / Bowl 6.49

CIOPPINO (g)

Shrimp, mussels, squid and grouper in the rich, tomato base stew. Served with freshly baked bread and your choice of salad or 2 sides. 13.99 / 16.99

GEORGE'S SPECIAL OYSTER STEW (ENTRÉE) ***

A big bowl of rich plump oysters with freshly baked bread and your choice of salad or 2 sides. 14.99

TRADITIONAL GREEK SALAD (g)

Crisp romaine and iceberg lettuce, juicy tomatoes, Salonika peppers and Greek olives with feta cheese and our famous dressing. SMALL 4.39 / LARGE 7.99

GREEK SALAD SERVED WITH A BAKED POTATO (g)

Topped with Grilled Chicken, Shrimp, Tuna, (Sushi Grade Tuna Add \$6.00), Salmon, Halibut, Grouper, Sea Bass or Swordfish medallions 11.99 / 15.99

WEST INDIES SALAD (g)

Gulf fresh lump crabmeat and minced onion, marinated in apple cider vinegar, select spices. Served with a salad 14.99

NEW! BIG, FAT, GREEK SALAD (g)

Chopped Romaine & iceberg lettuce, marinated chicken, feta cheese, Kalamata olives, cucumber, tomato, Salonika peppers, chick peas, roasted red pepper & thinly sliced red onion. ADD Shrimp - \$ 5.00 11.49 / 14.99

MEDITERRANEAN ORZO PASTA SALAD

Tossed w/ chopped fresh tomato, sun-dried tomato, marinated olives, thinly sliced green onion & crumbled feta cheese. 8.99

With **GRILLED SHRIMP** 14.49, **GRILLED CHICKEN** 11.99

GREEK COLE SLAW (g)

Angel hair cabbage, feta cheese, extra virgin olive oil and Greek spice 4.49

FISH MARKET CLASSICS, GEORGE'S FAVORITES AND KABOBS (Lunch / Dinner Prices)

Served with entrée choices posted on top of back page

ATHENIAN STYLE FISH (g)

Topped with grilled onions, marinated Greek olives, sliced tomatoes, creamy feta cheese & Greek spices. **SNAPPER or GROUPE** \$15.99 / \$18.99 - **TILAPIA** 11.99 / 14.99

SHRIMP & GRITS

Gulf shrimp sautéed with bacon, mushrooms and tomatoes, finished with a creamy white wine sauce, topped w/ green onion 11.99 / 15.99

CREOLE SNAPPER, SHRIMP OR TILAPIA (g)

Creole sauce, also referred to as "red gravy", is a sauce made with tomatoes, garlic, bell peppers, onions & our own blend of creole spices. Served over white rice.

SHRIMP - 11.99 / 15.99, **SNAPPER** 15.99 / 18.99, **TILAPIA** 11.99 / 14.99

GREEK ISLAND STYLE SNAPPER, GROUPE, TILAPIA OR SHRIMP

Sautéed fresh tomatoes, garlic, bell pepper, onion, marinated black olives & feta cheese, finished w/ a white wine sauce. Served over rice

SHRIMP 11.99 / 15.99, **SNAPPER** or **GROUPE** 15.99 / 18.99, **TILAPIA** 11.99 / 14.99

GULF SHRIMP W/ CHICKPEAS & SPINACH

Sautéed with our own herb blend, finished with chickpeas and spinach. 11.99 / 15.99

SHRIMP OR SCALLOPS & ARTICHOKE HEARTS

Sautéed Gulf shrimp tossed with tender artichoke hearts, finished with a rich cream sauce. Served over pasta or rice. Shrimp \$11.99 / \$15.99, Scallops 17.99

RED BEANS & SAUSAGE

Authentic Cajun recipe with Andouille sausage and kidney beans in a rich sauce 11.49

ALLIGATOR SAUSAGE & CHICKEN

Sautéed in white wine, sun-dried tomato, sprinkled with green onions. Served with freshly baked bread 12.99 add Shrimp - \$4

SALMON CAKES

An old southern recipe! Served over creamy dill sauce 9.99 / 13.99

MARYLAND STYLE CRAB CAKES

From fresh blue crab meat served atop corn & capers 2 - 13.49 / 3 - 17.99

KABOBS Served over Rice (g)

CHICKEN 10.49 / 12.99, **HALIBUT** 13.99 / 17.95, **SWORDFISH** 12.99 / 15.99, **SEA BASS** 13.99 / 17.95, **SHRIMP, SALMON, TUNA** (Sushi grade ADD 6) 12.49 / 15.99

GEORGE'S FAVORITES

NEW! GEORGE'S SEAFOOD PASTICHIO

Greek lasagna? Long macaroni noodles with creamy tomato sauce & lots of seafood, topped with mozzarella, panko and Parmesan cheese 13.49 / 17.99

NEW! SEAFOOD AU GRATIN

Baked dish with a variety of seafood in a rich, creamy cheese sauce topped with breadcrumbs and cheese. 13.49 / 17.99

PANKO, PARMESAN & HERB CRUSTED COD

Crispy, flavorful breading on a hearty fillet, pan fried. 13.99 / 17.99

SHRIMP SCAMPI

Sautéed in garlic butter. Served over pasta with freshly baked bread 11.99 / 16.49

SHRIMP SAGANAKI

Gulf fresh shrimp sautéed in white wine sauce with fresh tomato, bell pepper, onion and selected spices, finished with creamy feta and served with creamy orzo pasta 10.99 / 15.99

JAMBALAYA

A Cajun classic made with Andouille sausage, chicken and shrimp. 11.99 / 15.99

CRAWFISH, SHRIMP OR REDFISH ETOUFFEE

Well-spiced Crawfish, Shrimp or Redfish Fillet with our delicious gravy classic New Orleans dish. 15.99

GREEK SHRIMP OR FISH TACOS (3) Grilled or fried

Soft tacos with feta, house made pico de gallo & spicy slaw (no hushpuppies) 9.99 / 13.99

WHOLE STUFFED FISH

Fresh fillet stuffed with shrimp, artichoke hearts & spinach 17.99

RAINBOW TROUT 15.99 / 17.99

WHOLE FLOUNDER 15.99 / 17.99

STUFFED SALMON 15.99 / 17.99

*** There is a risk associated with consuming uncooked meats, poultry, seafood, shellfish or eggs. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters or uncooked meat, and should eat oysters and meat fully cooked. If unsure of your risk, consult a physician.

ENTREES

ALL ENTREES ARE SERVED WITH HUSH PUPPIES and a choice of one of the following

1. A SALAD – CHOOSE GREEK, RANCH, BALSAMIC OR JOHN'S SLAW DRESSING ADD FETA - \$ 1.49
2. GREEK COLE SLAW w/ FETA
3. JOHN'S ORIGINAL ANGEL HAIR CABBAGE SLAW
4. ONE VEGETABLE w/ CUP OF GUMBO (ADD 2.99) , OR CLAM CHOWDER (ADD 3.49)
5. A CHOICE OF TWO VEGETABLES

Baked Beans
Broccoli
Cabbage
Cole Slaw

Collards
Corn on the Cob
French Fries
Fried Okra

Fried Pickles
Greek Potatoes
Greek Rice
Green Beans

John's Slaw
Black Eyed Peas
Baked Potato – ADD \$0.49

Pasta (add \$0.49) w/ Lemon
Butter OR Marinara OR
Pasta Alfredo

Mediterranean Orzo Pasta
(hot or cold)

THE PLATTER

Fried or Grilled 16.99

Tilapia, shrimp (3), scallops (3), & oysters (3)

Substitute Gulf Red Snapper OR Grouper - 5
Substitute Sushi Grade Tuna – add 6

FISH & SHELLFISH COMBO

Fried or Grilled 17.99

CHOOSE: ONE FISH

Catfish filet, whole or strips, Tilapia, Flounder, Trout, Almandine fish, Whiting, Tuna, (Sushi Grade Tuna – add 6), Gulf Snapper or Grouper – add 5)

AND ONE SHELLFISH:

Shrimp, deviled Crab, Oysters, Tuna, Sushi Grade Tuna – add \$6, Scallops – add \$5, Crab Claws – add \$9

FRESH FISH

*Fried or Grilled with light Cajun spice and lemon butter sauce unless otherwise specified or requested

	Lunch / Dinner
RED GULF SNAPPER	14.99 / 17.99
RED GULF SNAPPER THROATS	12.99 / 17.99
WHOLE RED SNAPPER (1-2 LBS)	19.99 per lb
FRESH TILAPIA	10.99 / 14.49
WHOLE FLOUNDER	12.99 / 16.99
FLOUNDER FILLETS	10.99 / 13.99
FARM RAISED CATFISH FILLETS	13.99
CAJUN CATFISH STRIPS	9.99 / 12.99
WHOLE CATFISH (2)	10.99 / 12.99
ALMANDINE MILD WHITE FISH	9.99 / 13.49
NORTH CAROLINA RAINBOW TROUT	13.99 / 16.99
WHITING FILLETS 1 lb.	10.99 / 12.99
GROUPE MEDALLIONS	13.99
GULF GROUPE FILLETS GREEK SPICED	17.99
ORANGE ROUGHY FILETS	13.99 / 16.99

Available Grilled Only:

*MAHI MAHI	12.99 / 16.99
*AMBERJACK FILLETS Char-broiled with lemon pepper	12.99 / 15.99
*SALMON STEAKS	13.99 / 16.99
*TUNA STEAKS Cooked medium – well done	12.99 / 15.49
*TUNA STEAKS – Sushi Grade *** Cooked medium-rare to rare	18.59
*GRILLED REDFISH	13.49 / 16.99

SHELLFISH

*Fried or Grilled with light Cajun spice and lemon butter sauce unless otherwise specified or requested

	Lunch / Dinner
SHRIMP GULF	9.99 ½ dozen / 15.99 dozen
*BOILED GULF SHRIMP 1/2 lb. hot or cold	12.99
POPCORN SHRIMP	9.99 / 12.99
BBQ SHRIMP A taste of New Orleans!	10.99 ½ dozen / 16.99 dozen
BUFFALO POPCORN SHRIMP	10.99 / 12.99
Tossed in our house made Buffalo style sauce	
BAM BAM SHRIMP	10.99 / 12.99
Crispy, popcorn shrimp with a sweet & spicy sauce	
CRAWFISH TAILS – ½ lb. Louisiana fresh	14.99
SOFT SHELL CRAB (SEASONAL)	17.95 (2) / 22.95 (3)
STUFFED DEVILED CRAB	10.99 (2) / 14.99 (3)
BLUE CRAB CLAWS 12 oz	21.99
RHODE ISLAND SCALLOPS – ½ lb.	18.99
OYSTERS (Gulf)	12.99 ½ dozen / 16.99 dozen
* LIVE LOBSTER STEAMED	18.95 per lb.
*ALASKAN SNOW CRAB LEGS 1 ½ lb. Steamed	17.99

KIDS MENU

under 10 only, please

Served w/ Hush Puppies & French Fries
Baked Potato ADD \$1.50

Choose:

TILAPIA, CATFISH, SHRIMP, WHITING OR CHICKEN FINGERS.	Fried 8.99/ Grilled 9.99
POPCORN SHRIMP	8.99
PASTA ALFREDO (NO SIDES)	8.99

PASTA/ RICE DISHES

Lunch / Dinner

GRILLED SHRIMP OR CHICKEN OVER PASTA

Dusted with Cajun spice and served over fettuccine noodles tossed in lemon-butter, Marinara OR Alfredo sauce
11.99 / 14.99 Add Scallops 5

SHRIMP OR CHICKEN PESTO w/ SUN-DRIED TOMATOES

Sautéed shrimp or chicken with classic basil pesto & sun dried tomato
11.99 / 14.99 Add Scallops 5

GRILLED FISH OVER PASTA OR RICE

Tuna, Grouper, Halibut, Sea Bass, Snapper or Salmon
12.99 / 16.99

FRENCH MUSSELS OVER PASTA (20-24 COUNT)

In a broth of white wine & fresh herbs.
11.99 / 14.99

*SICILIAN MUSSELS OVER PASTA (20-24 COUNT)

With fresh herbs, marinara and citrus zest. Served w/ freshly baked bread
11.99 / 14.99

CHICKEN

CHICKEN TENDERS Lightly breaded 9.99
ALSO CHICKEN ITEMS AVAILABLE UNDER THE PASTA SECTION

CHICKEN WINGS BUFFALO STYLE

Fried and tossed in our own Buffalo style hot sauce.
Served w/ ranch dressing. 12.99

Po' Boys/ SANDWICHES

Served with French fries & slaw

TILAPIA OR CATFISH	fried 8.99 / grilled 9.49
GRILLED AMBERJACK	10.99
OYSTER	11.99
SHRIMP	10.49
WHITING	8.99
CHICKEN	fried 8.49 / grilled 8.49

We give you our assurance to always provide you with the fish you have requested. Substitutions are made upon request or if your consent is given when the fish you ordered is not available.
*All shrimp & catfish are domestic USA products. We greatly appreciate your business!



Yellow Bicycle by George Sarris
CATERING COMPANY



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Wedding Receptions Engagement Parties

Anniversaries

Banquets Bar/Bat Mitzvahs

Communions Corporate Events

Fundraisers

Birthdays Graduation parties and more...

Holiday Parties

For more information, please contact:

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