OYSTERS — RAW HALF SHELL (g) ***
Available at our oyster bar
GULF ½ dozen $10.00 / 1 dozen $19.50
EAST COAST AND OTHERS Market Price
CHARROILED OYSTERS DINO
Greek style blackened oysters — my son’s recipe
Fresh Gulf oysters on the half-shell topped with a blend of garlic, roasted red pepper, Parmesan cheese & herb panko bread crumbs drizzled with our extra virgin olive oil. half-dozen $12.49 / dozen $22.99
CHARGRIilled OCTOPUS (g)
Greek style, grilled and dusted with our house Greek vinaigrette 18.99
MARYLAND CRAB CAKE Grilled
Fresh Gulf lump crabmeat (1 7/9) 11.99
FRIED CALAMARI 11.99

SMOKED SALMON SPREAD
Fresh salmon fillets, smoked in house, with cream cheese, minced red onion, celerer, garden fresh herbs & select spices. Served with crisp pita chips 11.99
FRIED GREEN TOMATOES
Cornmeal battered with light Cajun spice. With our own ranch dressing 8.49
CHICKEN WINGS BUFFALO STYLE
Fried and tossed in our own Buffalo-style hot sauce. Served w/ ranch dressing. 10.99
COIPINO (g)
Shrimp, muscles, squid and grouper in a rich, tomato base stew. Served w/ freshly baked bread 15.99

SOUPS, STEWS & SALADS (Lunch / DInner Prices)
Traditional Greek Salad (g)
Crisp romaine and iceberg lettuce, juicy tomatoes, Salionika peppers and Greek olives with feta cheese and our famous dressing. SMALL 4.39 / LARGE 9.49
Greek Salad Served with a Baked Potato (g)
Topped with grilled Chicken, Shrimp, Tuna, South grade Tuna (ADD $6.00) Salmon, Halibut, Grouper, Sea Bass or Swordfish medallions 16.99
West Indies Salad (g)
Gulf fresh lump crabmeat and minced onion, marinated in apple cider vinegar, select spices. Served with a salad 15.49
NEW! Mediterranean Shrimp Salad (g)
Shrimp marinated in our own extra virgin olive oil & lemon juice w/ red onion, gardinners and fresh herbs. Served w/ Greek Salad & pita chips. 16.95

NEW! PELLA
Classic Spanish dish of saffron rice with grouper, shrimp, andouille sausage, chicken & mussel 16.95
NEW! GeorGE’S Seafood Pastricho
Fettuccine noodles with creamy tomato sauce & lots of seafood, topped with mozzarella, panko and Parmesan cheese 16.99
NEW! SEAFOOD A LA GRATIN
Baked dish with a variety of seafood in a rich, creamy cheese sauce topped with breadcrumbs and cheese. 16.99
NEW! WHOLE Mediterranean Sea Bass
Flawed in FRESH from Greece 19.99
PANKO, PARMESAN & HERB CRUSTED COD
Crispy, flavorful baking on a hearty fillet, pan fried. 19.99
SHRIMP SCAMPI
Sautéed in garlic butter. Served over pasta with freshly baked bread 17.94
SHRIMP SAGANAKI
Gulf fresh shrimp sauteed in white wine sauce with fresh tomato, bell pepper, onion and selected spices, finished with creamy feta and served with creamy orzo pasta 19.99
JAMBALAYA
A Cajun classic made with Andouille sausage, chicken and shrimp. 17.49
CRAWFISH, SHRIMP OR REDFISH ÉTOUFFÉE
Well-seasoned Crawfish, Shrimp or Redfish Fillet with our delicious gravy classic New Orleans dish. 17.99
GREEK SHRIMP OR FISH TACOS (3) —Grilled or fried
Soft torta with fresh, house made Pico de Gallo & spicy slaw (no hash puppies) 14.99
WHOLE STUFFED FISH
Fresh fillet stuffed with shrimp, artichoke hearts & spinach 19.99
RAINBOW TROUT OR STUFFED SALMON
WHOLE STUFFED FLounder 19.99

SEAFOOD GUMBO
Made fresh daily, we start with a rich roux, seafood from our market, okra, onions, tomatoes & spices CUP 4.49 / BOWL 6.99
NEW ENGLAND CLAM CHOWDER
Rich & creamy CUP 4.99 / BOWL 7.49
COIPINO (g)
Shrimp, muscles, squid and grouper in a rich, tomato base stew. Served w/ freshly baked bread and your choice of salad or 2 sides. 16.99

SEE FEATURES MENU FOR DAILY SPECIALS

FISH Market Classics, GEORGE’S Favorites
Served with your choice of Salad or 2 sides (see reverse side)

ATHENIAN-STYLE FISH (g)
Topped with grilled onions, marinated Greek olives, chopped tomatoes, creamy feta cheese & Greek spices. SNAPPER or GROUPER 19.99 - TILAPIA 15.99
SHRIMP & CRISPS
Gulf shrimp sauteed with bacon, mushrooms and tomatoes, finished with a creamy white wine sauce, topped with green onion 6.99
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 — 5.99, SNAPPER — 7.99, TILAPIA 16.49
GREEK ISLAND STYLE SNAPPER, GROUER, TILAPIA OR SHRIMP
Sautéed fresh tomatoes, garlic, bell pepper, onion, marinated black olives & feta cheese, finished with a white wine sauce. Served over rice SHRIMP 15.99, SNAPPER or GROUER 19.99, TILAPIA 16.49
GULF SHRIMP W/ CRÉME FRAICHE & SPINACH
Sautéed with our own herb blend, finished with chives and spinach. 16.49
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 16.99 or SCALLOPS 19.99
RED BEANS & SAUSAGE
Authentic Cajun recipe with Andouille sausage and kidney beans in a rich broth 13.49
ALLIGATOR SAUSAGE & CHICKEN
Sautéed in white wine, sun-dried tomato, sprinkled with green onions. 13.49
Served with freshly baked bread Add Shrimp 4.00
SALMON CAKES
An old southern recipe! Served over creamy dill sauce 15.99
MARYLAND-STYLE CRAB CAKES
From fresh blue crab meat served atop corn & capers 2 — 14.99 3 — 20.99
COIPINO (g)
Shrimp, muscles, squid and grouper in a rich, tomato base stew. Served w/ freshly baked bread and your choice of salad or 2 sides. 18.99
CRAB CLAWS (2 oz)
Plump, Gulf fresh blue crab claws, fried, sautéed or steamed 12.49
NEW! TASTE OF THE GULF APETIZER
A plentiful of fried Gulf crab claws, fried shrimp (4), oysters (4) and calamari 13.99
BOILED SHRIMP (g)
1/2 lb. large shell-on, hot or cold 12.49
BUFFALO SHRIMP (g)
Popcorn shrimp tossed in our own Buffalo-style hot sauce. 11.99
FRENCH MUSSELS (24)
Steamed and served in a broth of white wine & fresh herbs. 12.99
SICILIAN MUSSELS (24)
Sautéed in white wine with fresh herbs, maritana and citrus zest. 12.99

SHRIMP COCKTAIL (g)***
Perfectly chilled, boiled & peeled shrimp with our house-made cocktail sauce. Served with a salad 12.49
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 15.49
BAM BAH GROUER
Fried crispy grouper pieces with a sweet & spicy Caribbean sauce 15.99
BAM BAH SHRIMP
Fried crispy poppcoon shrimp with a sweet & spicy Caribbean sauce 12.99
ALLIGATOR SAUSAGE & SHRIMP sautéed with white wine, sun dried tomatoes, sprinkled with green onions 15.99

GEORGE’S FAVORITES

*** 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. (g) Gluten free
ENTREES

ALL ENTREES ARE SERVED WITH HUSHPUDDIES and a choice of one of the following:

1. SALAD—CHOOSE GREEK, RANCH, BASILICAMO OR JOHN’S SLAW DRESSING  ADD FETA - $1.49
2. GREEK COLE SLAW WITH FETA
3. JOHN’S ORIGINAL ANGEL HAIR CABBAGE SLAW
4. ONE VEGETABLE WITH CUP OF GUMBO (ADD 3.99), OR CLAM CHOWDER (ADD 4.39)
5. A CHOICE OF TWO VEGETABLES

Baked Beans
Broccoli
Cabbage
 Cole Slaw
Collard Greens
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 $0.50
Pasta with Lemon Butter
OR Marinara
OR Alfredo  —  ADD $0.50
Mediterranean Orzo Pasta
(hot or cold)

THE PLATTER
Fried or Grilled  19.99

Tilapia, Shrimp (3), Scallops (3), & Oysters (3)
Substitute Gulf Red Snapper Filet OR Grouper Filet - $5
Substitute Sushi Grade Tuna — add $6
Additional fish substitutions may be made for additional charge

COMBO 1 FISH AND 1 SHELLFISH
Fried or Grilled  19.99

Choose: ONE FISH from the following:
Café Fish (whole or strips), Tilapia, Flounder, Trout, Almandine Fish, Witing, Tuna,
Sushi Grade Tuna — add $6
Gulf Snapper Filet OR Grouper Filet — add $5
Additional fish substitutions may be made for additional charge

AND ONE SHELLFISH from the following:
Shrimp, Deviled Crab, Oysters, Scallops — add $5

SPICES AVAILABLE UPON REQUEST: GREEK, CAJUN, OR LEMON PEPPER

FRESH FISH
*Grilled with light Cajun spice and lemon butter sauce

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td>RED GULF SNAPPER</td>
<td>19.99</td>
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<tr>
<td>RED GULF SNAPPER THROATS</td>
<td>17.99</td>
</tr>
<tr>
<td>WHOLE RED SNAPPER (1-2 LBS)</td>
<td>20.99</td>
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<tr>
<td>TILAPIA</td>
<td>15.99</td>
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<tr>
<td>WHOLE FLounder</td>
<td>17.99</td>
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<tr>
<td>FLOUNDER FILLETS</td>
<td>14.99</td>
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<tr>
<td>FARM-RAISED CATFISH FILLETS</td>
<td>14.99</td>
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<tr>
<td>CATFISH STRIPS</td>
<td>13.99</td>
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<tr>
<td>WHITING FILLETs</td>
<td>13.99</td>
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<tr>
<td>GROUPER MEDALLIONS</td>
<td>14.99</td>
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<tr>
<td>GULF Grouper Fillet GREEK SPICED</td>
<td>18.99</td>
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<tr>
<td>ORANGE ROUGH FILLET</td>
<td>18.99</td>
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Available Grilled Only:

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td>MAHI MAHI FILLETS (4)</td>
<td>17.99</td>
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<tr>
<td>AMBERJACK FILLETS (6)</td>
<td>16.99</td>
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<tr>
<td>SALMON STEAKS (4)</td>
<td>18.49</td>
</tr>
<tr>
<td>TUNA STEAKS (4)</td>
<td>16.49</td>
</tr>
<tr>
<td>TUNA STEAKS – Sushi Grade (4)</td>
<td>23.99</td>
</tr>
<tr>
<td>GRILLED REDFISH (6)</td>
<td>17.99</td>
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</tbody>
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SHELLFISH
*Grilled with light Cajun spice and lemon butter sauce or fried plain (seasoning available upon request)

<table>
<thead>
<tr>
<th>Dish</th>
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<tbody>
<tr>
<td>BOILED SHRIMP GULF 1/2 lb. hot or cold (g)</td>
<td>12.99</td>
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<tr>
<td>BBQ SHRIMP</td>
<td>13.99</td>
</tr>
<tr>
<td>A taste of New Orleans 10.99 ½ dozen/17.49 dozen</td>
<td>12.99</td>
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<tr>
<td>Tossed in our house made Buffalo-Style sauce</td>
<td>12.99</td>
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<tr>
<td>Crispy, popcorn shrimp with a sweet &amp; spicy sauce</td>
<td>12.99</td>
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<tr>
<td>Crawfish Tail – ½ lb. Louisiana fresh</td>
<td>15.99</td>
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<tr>
<td>SOFT SHELL CRAB (7.95 (2) / 22.95 (3)</td>
<td>15.99</td>
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<tr>
<td>STUFFED DEVILED CRAB 1.99 (2) / 15.99 (3)</td>
<td>15.99</td>
</tr>
<tr>
<td>Blue Crab Claws (2 oz (always fresh) 22.49</td>
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<tr>
<td>RHODE ISLAND SCALLOPS – ¼ lb.</td>
<td>18.99</td>
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<tr>
<td>OYSTERS Gulf (3.49 ½ dozen / 20.99 dozen</td>
<td>18.99</td>
</tr>
<tr>
<td>LIVE LOBSTER STEAMED (g) 19.95 per lb.</td>
<td>18.99</td>
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<tr>
<td>ALASKAN SNOW CRAB LEGS (g) 1 ½ lb. Steamed 22.99</td>
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KIDS Menu
Under 10 only. please
Served with Hushpuppies & French Fries
Baked Potato ADD $1.50

<table>
<thead>
<tr>
<th>Choice</th>
<th>Price</th>
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<tbody>
<tr>
<td>POPCORN SHRIMP</td>
<td>9.99</td>
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<tr>
<td>PASTA ALFREDO (NO SIDES)</td>
<td>9.99</td>
</tr>
</tbody>
</table>

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 ordered is not available. *All shrimp & catfish are domestic USA products. We greatly appreciate your business!

PASTA/ RICE DISHES

Grilled Shrimp OR Chicken over Pasta
Served with Cajun spice and served over fettuccine noodles topped with lemon-butter, Marinara OR Alfredo sauce
Shrimp 15.99  Add Scallops $5
Grilled Shrimp Pesto with Sun-Dried Tomatoes
Sautéed shrimp or chicken with classic basil pesto & sun dried tomato
16.99  Add Scallops $5
Grilled Fish over Pasta or Rice
Tuna, Grouper, Halibut, Sea Bass, Scupper or Salmon
17.99
French Mussels over Pasta (20-24 count)
In a breath of white wine & fresh herbs
15.49
Sicilian Mussels over Pasta (20-24 count)
With fresh herbs, marinara and citrus zest
Served w/ freshly baked bread
15.99

PO’ BOYS/ SANDWICHES
Served with French fries & slaw
Tilapia or Catfish
Grilled Almandine 11.99
Grilled Amberjack 12.99
Grilled Oyster 10.99
Whiting 9.99
Chicken fried 8.99 / grilled 9.99

KABOBS
Served over Rice
Chicken 12.99
Halibut 17.95
Grouper 17.95
Sea Bass 17.95
Shrimp, Salmon, Tuna 17.49
Sushi grade ADD $6

TAKE IT HOME

West Indies Salad $15.99 pt.  - $40.00 qt.
Gumbo $6.50 pt / $10.00 qt / $34 gal
Clam Chowder $8.50 pt / $15.00 qt / $52 gal
Jambalaya $8.49 pt / $14.00 qt / $42 gal
Shrimp Creole w/ Rice $10.99 pt / $42 gal
Homemade Cocktail Sauce $2.99 ½ pt
House Made Tartar Sauce $2.99 ½ pt
Traditional Cole Slaw $3.90 pt
Greek Dressing $3.99 pt
Marinara $5.00 pt
Alfredo Sauce $7.00 pt
Salmon Spread $10.00 pt