S U T H S I D E	H KET ant Bar	BIRMINGHAN Website:THEFIS LIKE US ON FACEBOOK.COM/THEFIS CURBSIDI	TREET SOUTH A, AL 35233 SHMARKET.NET FACEBOOK! SHMARKETSOUTHSIDE E PICK UP NE IN	F	TEMPORARY RESTAURANT HOURS: MONDAY- THURSDAY: 11 AM – 8 PM RIDAY & SATURDAY: 11 AM – 9 PM SEAFOOD MARKET HOURS: TUESDAY- SATURDAY 10 AM-6 PM TEL: (205) 322.3330
MARYLAND CRAB CAKE Grilled	20.45 With our own Price CHICKEN WIN Fried and toss pe! sauce. Served ed r, CIOPPINO (g) Shrimp, musse tomato base s 22.99 bread CRAB CLAWS	tered with light Cajun spice. ranch dressing 8.49 NGS BUFFALO STYLE sed in our own Buffalo-style hot d with ranch dressing. 13.95 els, squid and grouper in a rich, stew. Served with freshly baked 16.99 6 (12 oz) resh blue crab claws, fried,	BOILED SHRIMP (g) 1/2 lb. large shell-on, hot or cold BUFFALO SHRIMP (g) Popcorn shrimp tossed in our ow style hot sauce FRENCH MUSSELS (24) Steamed and served in a broth of & fresh herbs. SICILIAN MUSSELS (24) Sautéed in white wine with fresh marinara and citrus zest. SHRIMP COCKTAIL (8) (g) Perfectly chilled, boiled & peeler our house-made cocktail sauce. Served with a salad	vn Buffalo 13.49 If white wine 14.99 In herbs, 14.99	WEST INDIES SALAD (g)Guilf fresh lump crabmeat and minced onion, marinated in apple cider vinegar, select spices & light salad oil.Served with a small Greek salad15.49BAM BAM GROUPERFried crispy grouper pieces with a sweet & spicy Caribbean sauce15.99BAM BAM SHRIMPFried crispy popcorn shrimp with a sweet & spicy Caribbean sauce13.95ALLIGATOR SAUSAGE & SHRIMP sautéed with white wine, sun dried tomatoes, sprinkled with green onions.
FRIED CALAMARI A SEAFOOD GUMBO A Made fresh daily, we start with a rich room market, okra, onions, tomatoes & spices A NEW ENGLAND CLAM CHOWDER A Rich & creamy A CIOPPINO (g) Shrimp, mussels, squid and grouper in a stew. Served with freshly baked bread are or 2 sides.	Cup 4.49 / BowL 6.99 Cup 4.99 / BowL 7.95 rich, tomato base	Soups, Ste TRADITIONAL GREEK SALAD (Crisp romaine and iceberg lettur peppers and Greek olives with f dressing. GREEK SALAD SERVED WITH A BAK Topped with grilled Chicken, Sh Tuna*** (Add \$6.00) Salmon, H Swordfish medallions WEST INDIES SALAD (g) Gulf fresh lump crabmeat and r apple cider vinegar, select spice	ce, juicy tomatoes, Salonika feta cheese and our famous SMALL 4.39 / LARGE 9.49 ED POTATO (g) rimp, Tuna***, Sushi-grade lalibut, Grouper, Sea Bass or 14.49 / 18.99 ninced onion, marinated in	cheese, Kalama chickpeas, roas ADD Shrimp - S MEDITERRANI Tossed with ch marinated olive cheese. Served	ine & iceberg lettuce, marinated chicken, feta ata olives, cucumber, tomato, Salonika peppers, sted red pepper & thinly sliced red onion. 55.00 12.95 / 16.99 EAN ORZO PASTA SALAD opped fresh tomato, sun-dried tomato, es, thinly sliced green onion & crumbled feta cold OR hot 8.99 D SHRIMP 14.49 or GRILLED CHICKEN 13.99

4.99

Angel hair cabbage, feta cheese, extra virgin olive oil and

Greek spice

SEE FEATURES MENU FOR DAILY SPECIALS

Fish Market Classics & George's Favorites

Served with your choice of Salad or 2 sides (see reverse side)

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ATHENIAN-STYLE FISH (g)Topped with grilled onions, marinated Greek olives, chopped tomatoes, creamyfeta cheese & Greek spices.SNAPPER or GROUPER 16.49 /19.99TILAPIA13.49 / 16.95	NEW! PAELLA Classic Spanish dish of saffron rice with grouper, shrimp, andouille sausage, chicken & mussels 13.99 / 19.99			
SHRIMP & GRITSGulf shrimp sautéed with bacon, mushrooms, and tomatoes, finished with a creamy white wine sauce, topped with green onion13.95 / 17.99	NEW! GEORGE'S SEAFOOD PASTICHIO Greek Style Lasagna with creamy tomato sauce & lots of seafood, topped with mozzarella, panko, and Parmesan cheese 13.99 / 18.99			
CREOLE SNAPPER, SHRIMP OR TILAPIA (g)Creole sauce, also referred to as "red gravy", is a sauce made with tomatoes, garlic, bellpeppers, onions & our own blend of creole spices. Served over white rice.SHRIMP - 12.99 / 17.99SNAPPER - 16.99 / 19.99TILAPIA - 13.99 / 17.99	NEW! SEAFOOD AU GRATINBaked dish with a variety of seafood in a rich, creamy cheese sauce toppedwith breadcrumbs and cheese. Served over rice.13.99 / 18.99			
GREEK ISLAND STYLE SNAPPER, GROUPER, TILAPIA OR SHRIMP Sautéed fresh tomatoes, garlic, bell pepper, onion, marinated black olives & feta cheese,	NEW! WHOLE MEDITERRANEAN SEA BASSFlown in FRESH from Greece!16.99 / 21.99			
finished with a white wine sauce. Served over rice. SHRIMP 12.99 / 16.99, SNAPPER or GROUPER 16.99 / 19.99, TILAPIA 13.99 / 17.99	PANKO, PARMESAN & HERB CRUSTED CODCrispy, flavorful breading on a hearty fillet, pan fried.14.99 / 19.99			
GULF SHRIMP WITH CHICKPEAS & SPINACH13.99 / 17.49Sautéed with our own herb blend, finished with chickpeas and spinach.13.99 / 17.49	SHRIMP SCAMPISautéed in garlic butter. Served over pasta with freshly baked bread13.49 / 17.99			
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 13.49 / 16.99 or Scallops 19.99	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 13.49 / 18.99			
RED BEANS & SAUSAGEAuthentic Cajun recipe with Andouille sausage and kidney beans in a rich sauce13.99	JAMBALAYAA Cajun classic made with Andouille sausage, chicken, and shrimp.13.99 / 18.99			
ALLIGATOR SAUSAGE WITH CHICKEN AND SHRIMPSautéed in white wine, sun-dried tomato, sprinkled with green onions.Served with freshly baked bread18.99	CRAWFISH, SHRIMP OR REDFISH ÉTOUFFÉE14.99 / 18.99Well-spiced Crawfish, Shrimp or Redfish Fillet with our delicious gravy classicNew Orleans dish.			
SALMON CAKESAn old southern recipe! Served over creamy dill sauce12.99 / 16.95	GREEK SHRIMP OR FISH TACOS (3)Grilled or fried11.99 / 14.99Soft tacos with feta, house made Pico de Gallo & spicy slaw (no hush puppies)			
MARYLAND-STYLE CRAB CAKES2 - 15.95From fresh blue crab meat served atop corn & capers3 - 21.95	WHOLE STUFFED FISH Stuffed with shrimp, artichoke hearts & spinach			
CIOPPINO (g) Shrimp, mussels, squid and grouper in a rich, tomato base stew. Served with freshly baked bread and your choice of salad or 2 sides. 14.49 / 18.99	Rainbow Trout or Stuffed Salmon15.99 / 20.95WHOLE STUFFED FLOUNDER20.95			

*** 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 HUSHPUPPIES and a choice of one of the following

- 1. SALAD CHOOSE GREEK, RANCH, BALSAMIC OR JOHN'S SLAW DRESSING
- 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	Collard Greens	Fried Pickles	John's Slaw	Pasta with Lemon Butter	Mediterranean Orzo Pasta
Broccoli	Corn on the Cob	Greek Potatoes	Black Eyed Peas	OR Marinara OR	(hot or cold)
Cabbage	French Fries	Greek Rice	Baked Potato – ADD \$0.60	Alfredo – ADD \$0.50	
Cole Slaw	Fried Okra	Green Beans	*NEW MAC AND CHEESE		

THE	PLA	TTER

Fried or Grilled 20.99

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

COMBO 1 FISH AND 1 SHELLFISH

ADD FETA - \$ 1.49

Fried or Grilled 21.99

CHOOSE: ONE FISH FROM THE FOLLOWING Catfish (whole or strips), Tilapia, Flounder, Trout, Almandine Fish, Whiting, Tuna***, Sushi-Grade Tuna *** (add \$6), Gulf Snapper Fillet or Grouper Fillet (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 or fried plain (seasoning available upon request)

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RED GULF SNAPPER	<u>Lunch / Dinner</u> 15.99 / 20.49
RED GULF SNAPPER THROATS	13.99 / 17.99
WHOLE RED SNAPPER (1-2 LBS.)	22.99
ΤΙΔΡΙΑ	13.49 / 16.99
WHOLE FLOUNDER	13.99 / 17.99
FLOUNDER FILLETS	13.99 / 15.49
FARM-RAISED CATFISH FILLETS	15.49
CAJUN CATFISH STRIPS	12.49 / 14.49
WHOLE CATFISH (2)	13.49 / 14.99
ALMANDINE MILD WHITE FISH WITH ALMONDS	11.99 / 14.99
North Carolina Rainbow Trout	13.99 / 17.49
WHITING FILLETS	12.49 / 13.99
GROUPER MEDALLIONS	15.99
GULF GROUPER FILLET	19.99
ORANGE ROUGHY FILLET	20.99
Available Grilled Only:	
Mahi Mahi Fillets (g)	13.99 / 17.99
AMBERJACK FILLETS (g) Char-broiled with lemon pepper	13.99 / 17.99
SALMON STEAKS (g)	14.99 / 18.49
TUNA STEAKS*** (g) Cooked medium – well done	13.49 / 17.49
TUNA STEAKS – Sushi Grade *** (g) Cooked rare to medium-rare	24.99

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*Grilled with light Cajun spice and lemon butter sauce or fried plain (seasoning available upon request)

	Lunch / Dinner
GULF SHRIMP	11.99 ½ dozen / 17.99 dozen
BOILED GULF SHRIMP 1/2 lb. h	ot or cold (g) 12.99
Popcorn Shrimp	11.99 / 14.99
BBQ SHRIMP A taste of New Orleans!	12.49 ½ dozen/18.49 dozen
BUFFALO POPCORN SHRIMP Tossed in our house made Buffa	12.99 alo-style sauce
BAM BAM SHRIMP Crispy, popcorn shrimp with a sy	13.49 weet & spicy sauce
CRAWFISH TAILS – ½ lb.	17.95
SOFT SHELL CRAB	20.95 (2) / 25.95 (3)
STUFFED DEVILED CRAB	13.99 (2) / 16.99 (3)
BLUE CRAB CLAWS 12 oz (alway	rs fresh) 22.99
RHODE ISLAND SCALLOPS – ½	b. 18.99
Oysters Gulf	14.49 ½ dozen / 21.99 dozen
LIVE LOBSTER STEAMED(g)	22.95 per lb.
ALASKAN SNOW CRAB LEGS (z) 1 ¼ lb. Steamed 28.99

KIDS MENU

under 10 only, please

Served with Hushpuppies & French Fries Baked Potato ADD \$1.50 Choose:

TILAPIA, CATFISH, SHRIMP, WHITING OR

CHICKEN FINGERS

Fried OR Grilled 10.99

PASTA/ RICE DISHES

n 9	GRILLED SHRIMP OR CHICKEN OVER PASTA Dusted with Cajun spice and served over fettuccine noodles topped with lemon-butter, Marinara OR Alfredo sauce 13.99 / 17.49 Add Scallops \$5
9	SHRIMP OR CHICKEN PESTO WITH SUN-DRIED TOMATOESSautéed shrimp or chicken with classic basil pestoand sun-dried tomato13.49 / 16.99 Add Scallops \$5
า 9	GRILLED FISH OVER PASTA OR RICE Tuna***, Grouper, Halibut, Sea Bass, Snapper or Salmon 13.99 / 18.99
9	FRENCH MUSSELS OVER PASTA (20-24 COUNT)In a broth of white wine & fresh herbs.14.99 / 17.99
5 3)	SICILIAN MUSSELS OVER PASTA (20-24 COUNT) With fresh herbs, marinara and citrus zest. Served with freshly baked bread 14.99 / 17.99

Po' Boys/ SANDWICHES

Served with French fries & slaw	
TILAPIA OR CATFISH	fried 11.49 / grilled 12.99
GRILLED AMBERJACK	12.99
Oyster	13.99
Shrimp	11.99
WHITING	10.40
CHICKEN	fried 9.49 / grilled 10.49

KABOBS Served over Rice

CHICKEN 12.99 / 15.99	
GROUPER 14.99 /17.95	
Shrimp, Salmon, Tuna***	

HALIBUT 14.95 / 19.95
SEA BASS 14.99 / 19.95
14.45 / 19.95
Sushi grade ADD \$6

\$12.00 pt

Lunch / Dinner

Salmon Spread

GRILLED	Redfish (g)
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14.99 / 17.99

CHICKEN

CHICKEN ITEMS ALSO AVAILABLE UNDER PASTA SECTION AND SOME OTHER SECTIONS

CHICKEN TENDERS Lightly breaded, fresh, NEVER FROZEN

CHICKEN WINGS BUFFALO STYLE Fried and tossed in our own Buffalo style hot sauce. Served with ranch dressing.

14.49

12.49

POPCORN SHRIMP	10.99
PASTA ALFREDO (NO SIDES)	9.99

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!

TAKE IT HOME West Indies Salad \$16.99 pt. \$7.00 pt / \$13.00 qt / \$38 gal Gumbo **Clam Chowder** \$9.99 pt / \$14.00 qt / \$42 gal \$8.49 pt / \$14.00 qt / \$42 gal Jambalaya Shrimp Creole w/ Rice \$13.99 pt / \$42 gal Homemade Cocktail Sauce \$2.99 ½ pt House made Tartar Sauce \$2.99 ½ pt **Traditional Cole Slaw** \$4.00 pt **Greek Dressing** \$3.99 pt Marinara \$7 .00 pt \$7.00 pt **Alfredo Sauce**

