

The Fish Market

5407 Highway 280
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fishmarketrestaurant.com
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A toast to great wines

Since ancient times people have celebrated family and friendships with wine. Growing up in a Greek household, my family drank wine with our meals not only for the taste, but also for the sense of togetherness it inspired. Here at The Fish Market, we want you to experience that, too. We've selected some of the world's best wines — from a lively California Chardonnay to a rich Austrian Shiraz. So here's to you and a great selection of wines at equally great prices. Enjoy!

SLIGHTLY SWEET WHITES AND BLUSH WINES

Walnut Crest White Zinfandel (Chile)	Glass: \$4 Bottle: \$10.99
Delheim Pinotage Rose (South Africa)	\$7.50 \$19.99
Kuhl Riesling (Germany)	\$6 \$16.99
Schmitt Sohne Riesling (Germany)	\$7 \$17.99
Firestone Riesling (California)	\$8 \$18.99
Kiona White Riesling (Washington)	\$17.99
Dopft & Irion Custaces Alsace White (France)	\$21.99

LIGHT AND CRISP WHITES

Walnut Crest Pinot Grigio (Chile)	\$4 \$13.99
Esperto Pinot Grigio (Italy)	\$8 \$19.99
Danzante Pinot Grigio (Italy)	\$6 \$19.99
Primaterra Pinot Grigio (Italy)	\$18.99
Santi Apostoli Pinot Grigio (Italy)	\$18.99
Donna Fugata Anthilia (Italy)	\$7 \$21.99
Tamas Estates Pinot Grigio (California)	\$23.99
Banfi Le Rime (Italy)	\$6 \$16.99
39 Degrees (California)	\$6 \$17.99
Serge Batard Muscadet (France)	\$8 \$19.99

MEDIUM TO FULL-BODIED WHITES

Villiera Chenin Blanc (South Africa)	\$7 \$18.99
Santa Alicia Sauvignon Blanc (Chile)	\$7 \$17.99
Torres Santa Digna Sauvignon Blanc (Chile)	\$8 \$19.99
Ferrari Carano Fume Blanc (California)	\$21.99
Kim Crawford Sauvignon Blanc (New Zealand)	\$21.99
Napa Cellars Sauvignon Blanc (California)	\$22.99
Walnut Crest Chardonnay (Chile)	\$4 \$12.99
Clos Du Bois Chardonnay (California)	\$6 \$17.99
Santa Alicia Chardonnay (Chile)	\$6 \$15.99
Clos LaChance Glittering Emerald Chardonnay (California)	\$7 \$17.99
Kendall Jackson Chardonnay (California)	\$8 \$23.99
Rush Chardonnay (California)	\$16.99
Estancia Chardonnay (California)	\$18.99
Gloria Ferrar Chardonnay (California)	\$29.99

LIGHT TO MEDIUM-BODIED REDS

George Du Beoufs Pinot Noir (France)	\$5 \$13.99
Alfredo Roca Pinot Noir (Argentina)	\$6 \$18.99
Cycles Gladiator Pinot Noir (California)	\$8 \$19.99
Irony Pinot Noir (California)	\$8 \$21.99
Cartlidge & Brown Pinot Noir (California)	\$23.99
Wild Horse Pinot Noir (California)	\$34.99

MEDIUM TO FULL-BODIED REDS

Talley Estate Pinot Noir (California)	\$49.99
Walnut Crest Merlot (Chile)	\$5 \$14.99
Casillero Del Diablo (Chile)	\$6 \$17.99
Cycles Gladiator Merlot (California)	\$6 \$17.99
McManis Merlot (California)	\$7 \$18.99

FULL-BODIED REDS

Rene Barbier Caberet Sauvignon (Spain)	\$5 \$16.99
Manzanita Canyon Cabernet Sauvignon (California)	\$6 \$17.99
Clos Du Bois Cabernet Sauvignon (California)	\$8 \$22.99
Red Tree Cabernet Sauvignon (California)	\$17.99
Hoffman Grove Cabernet Sauvignon (California)	\$18.99
Estancia Cabernet Sauvignon (California)	\$22.99

SPICY AND JUICY REDS

Fusse Syrah (California)	\$4 \$14.99
Hardy's Shiraz (Australia)	\$7 \$17.99
Big Tadoo Syrah (Chile)	\$17.99
Santa Alicia Shiraz (Chile)	\$7 \$18.99
Twin Beaks Shiraz (Australia)	\$18.99
Donna Fugata Sedara (Italy)	\$21.99
Greg Norman Shiraz (Australia)	\$8 \$22.99
Tamas Estates Zinfandel (California)	\$7 \$18.99
Temptation Zinfandel (California)	\$8 \$19.99
Napa Cellars Zinfandel (California)	\$23.99
XY Zinfandel 10 Year (California)	\$24.99

THE BEER LIST

Budweiser » Bud Light » Coors » Coors Lite » Miller » Miller Lite » Michelob » Michelob Light » Michelob Ultra » Miller Chill » Samuel Adams » Yuengling » Newcastle » Amstel Light » Corona » Corona Light » Dos Equis » Red Stripe » Heineken » Heineken Light » Grolsch » and more

Bar drinks also are available

THE FISH MARKET GIFT CARD

Your passport to excellent dining

Available in any denomination you request, our gift card is the perfect gift for those who delight in the superb food and atmosphere that is The Fish Market Restaurant. Give one to a special someone who already enjoys The Fish Market or to someone who would love to discover The Fish Market. Or get one for yourself to have a convenient passport to our world of excellent dining.



CATERING

The Fish Market Restaurant is proud to offer you, our valued customers, the finest in quality, freshness and service for your formal and informal catering affairs.

All menu items are available for catering. We provide on- and off-premises catering for all areas, and we specialize in creating personalized menus that can be as simple or as unique as you'd like. Whether you are looking to have us cook dinner for 20 or 500, a corporate event or a large party, we can do it all.



Seasonal fish; check board for prices and availability

Prices: Lunch (until 3 p.m.)/Dinner

Prices are subject to change without notice

APPETIZERS

Greek-style appetizer for two	\$14.99
Shrimp, mussels and scallops with French bread	
Peel-and-eat boiled shrimp (large, half pound)	\$8.99
Shell on, hot or cold	
Buffalo shrimp (half pound)	\$8.99
Cajun-spiced and fried	
Coconut shrimp (half dozen)	\$7.99
Lightly fried in a coconut-flecked batter and served with a sweet-and-spicy orange dipping sauce	
Mussels	\$9.99
Cooked in white wine sauce and herbs or Italian tomato sauce and herbs	
Crawfish tails	\$9.99
If you like fried shrimp, you'll love fried crawfish. With a touch of Cajun spice, of course	
Fried calamari	\$7.99
A Fish Market favorite	
Crab claws (half pound)	Market price
Plump, Gulf-fresh blue-crab claws fried or steamed with spices	
Fried green tomatoes	\$5.99
Cornmeal-crisp Southern favorite	
Fried Krabby cakes (two)	\$5.99
Grilled Maryland crabcake	\$6.99
Made with fresh lump Gulf crabmeat	

OYSTERS

Angels on the half shell \$8.49 half dozen / \$14.99 dozen
Charbroiled oysters are the perfect dish for those who love oysters and also for those who want to enjoy oysters but can't or won't eat them raw; served with bread for dipping

Raw oysters from the Alabama Gulf coast	
Half dozen	\$5.49
Dozen	\$9.49
Raw oysters from Appalachianola	
Half dozen	\$5.99
Dozen	\$9.99

OYSTERS

Bluepoint (Long Island), Chincoteague (Virginia), Malpeque (PE Island, Canada) and Wellfleet (Massachusetts) oysters — just to name a few — also are available at certain times. Check board for availability.	
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SALADS

Traditional Greek salad	\$4.49 / \$6.49
Crisp romaine and iceberg lettuce; ripe tomatoes; salonika peppers; and marinated olives topped with feta cheese and tossed in Fish Market dressing	
Greek shrimp and crabmeat salad	\$7.99
Fresh lump Gulf Coast crabmeat, shrimp, and bits of onion, tomatoes, peppers and scallions, marinated with fresh lemon juice, select spices and Greek olive oil (Add a salad for \$2.69)	
West Indies salad	\$7.99
Fresh lump crabmeat and bits of onion marinated in apple-cider vinegar, select spices and light salad oil (Add a salad for \$2.69)	
Shrimp cocktail	\$7.49
Half a dozen jumbo boiled, peeled shrimp (Add a salad for \$2.69)	
Grilled shrimp, tuna, salmon or chicken	\$9.49 / \$10.99
Served over a salad	
John's cole slaw	\$3.49
Angel-hair cabbage tossed with John's famous spicy-sweet dressing. A Birmingham classic!	
New! Greek cole slaw	\$3.99
Feta, extra-virgin olive oil and Greek spices	
Dinner salad	\$3.49
Iceberg and romaine lettuce, tomatoes, peppers and olives with ranch or Greek dressing	

SOUPS

Seafood gumbo	Cup \$3.69 / Bowl \$4.99
Our gumbo is made fresh daily	
Lobster bisque	Cup \$4.99 / Bowl \$6.99
Rich and creamy	

Our new menu items

\$10 lunch and \$12 dinner specials
Grilled tuna, salmon, grouper, halibut, swordfish or mahi bits served over rice, with a salad and drink and tax included

Angels on the half shell half dozen \$8.49, dozen \$14.99
Charbroiled oysters are the perfect dish for those who love oysters and also for those who want to enjoy oysters but can't or won't eat them raw; served with bread for dipping

Fried crab claw fritters \$6.99
Fresh crab claw meat blended with spices and fried. Served with Cajun tartar sauce

Greek-style appetizer for two \$14.99
Shrimp, mussels and scallops with French bread

Smoked bacon-wrapped scallops over rice \$11.99/\$14.99
Served with a salad

Our old favorites

Fried green tomatoes \$5.99
Cornmeal-crisp Southern favorite

Artichoke hearts
Sautéed shrimp, scallops or chicken fresh from our market, tossed with tender artichoke hearts and capers and finished with a rich creamy white sauce over pasta or rice. Your choice of:
Shrimp \$11.99 / \$14.99
Scallops \$12.99 / \$15.99
Chicken \$10.99 / \$13.99

Jambalaya \$9.99 / \$12.49
With shrimp, chicken and andouille sausage, served over rice

Seafood gumbo Cup \$3.69 Bowl \$4.99
Our gumbo is made fresh daily

More new items

Greek baked chicken \$8.95
Baked half chicken marinated with lemon juice, olive oil and spices

Red beans, andouille sausage and rice Cup \$4.95, bowl \$6.95

Pan-fried trout filet \$9.99 / \$12.99

New Orleans gulf snapper fillet \$11.99 / \$14.99

Shrimp, andouille sausage and cheese grits \$10.99 / \$12.99

Stuffed amberjack, flounder or catfish filet \$9.95 / \$12.95

Shrimp or crawfish etouffee \$9.99 / \$12.99
Served over rice

Soon-to-be-famous steakburger (with fries) \$7.99
With cheese, add .75

Whole fresh fish

Fried or grilled Gulf snapper

Flounder

Catfish

Tilapia

Rainbow trout

ENTRÉES AND SIDES

All entrées are grilled with light Cajun spice (unless otherwise specified) or lightly fried. Served with lush puppies (pasta and rice dishes are served with garlic-bread) and a choice of one of the following:

- Salad with Greek, ranch or John's dressing (add feta cheese for \$1.59)
- A cup of gumbo and one vegetable (add \$2.49)

3. John's shredded slaw

4. Two vegetables from the list below:

French fries » Greek-style rice » Greek-style potatoes » Fried pickles » Green beans » Traditional cole slaw » Steamed vegetables » Steamed cabbage » Pasta with lemon-butter sauce (add \$.99) » Pasta with Alfredo sauce (add \$1.99) » Fried okra » Corn on the cob » Baked potato (limit one per entrée) » Onion rings

CHEF GEORGE SARRIS SPECIALTIES

Greek Islands seafood dishes
Sautéed in extra-virgin olive oil with garlic, feta, green bell peppers, diced tomatoes, green onions and sliced Greek olives; served over rice. Your choice of:
Snapper filet \$10.99 / \$13.99
Gulf grouper filet \$15.99 / \$18.99
Shrimp \$10.99 / \$13.99
Chicken \$9.99 / \$12.99

Athenian dishes
Grilled onions, fresh garlic, marinated Greek olives, feta cheese and select Greek spices. Your choice of:
Snapper filet \$10.99 / \$13.99
Gulf grouper filet \$15.99 / \$18.99
Shrimp \$10.99 / \$13.99
Scallops \$11.99 / \$14.99
Chicken \$9.99 / \$12.99

Creole creations
A rich and spicy, roux-based dish over rice. Your choice of:
Snapper creole \$10.99 / \$13.99
Shrimp creole \$10.99 / \$13.99

George's oyster stew \$9.99 / \$11.99
Rich and creamy with plenty of plump oysters; a big bowl served with fresh, crusty bread for dipping. No side items served with this dish

PASTA AND RICE DISHES

Grilled chicken, tuna, shrimp or scallops
Served over pasta or rice and dusted with Cajun spice
With lemon-butter sauce \$9.99 / \$12.99
With Alfredo sauce \$11.99 / \$13.99

Mussels \$10.99 / \$13.99
Cooked in white wine sauce and herbs or Italian tomato sauce and herbs

Athenian pasta
Fettuccini topped with grilled onions, marinated Greek olives, diced tomatoes, creamy feta cheese and select spices. Your choice of:
Tuna \$10.99 / \$13.99
Shrimp \$10.99 / \$13.99
Scallops \$11.99 / \$14.99
Chicken \$9.99 / \$12.99

Artichoke hearts
Tender artichoke hearts and capers finished with a rich, creamy white sauce over pasta or rice. Your choice of:
Shrimp \$11.99 / \$14.99
Scallops \$12.99 / \$15.99
Chicken \$10.99 / \$13.99

PLATTERS

Captain's platter Fried \$12.99 / \$14.99; Grilled \$13.99 / \$15.99
A large portion of fried or Cajun-grilled fish, shrimp, oysters and scallops

Sailor's platter Fried \$10.69 / \$11.69; Grilled \$10.99 / \$11.99
A smaller portion of fried or Cajun-grilled fish, shrimp, oysters and scallops

FISH AND SHELLFISH COMBO

Pick any fish item in blue from the fish section and a shellfish below
Fried or grilled, \$12.99 / \$14.99

Regular large shrimp » Oysters » Fried popcorn shrimp » Fried Buffalo shrimp » Boiled large shrimp » Soft-shell crab (add \$2) » Scallops » Crawfish

SHELLFISH COMBO

Pick any two shellfish from below
Fried or grilled, \$12.99 / \$14.99

Oysters » Regular large shrimp » Fried popcorn shrimp » Fried Buffalo shrimp » Boiled large shrimp » Soft-shell crab (add \$2) » Scallops » Fried Crawfish » Fried Krabby cakes

FRESH FROM THE STEAMER

Boiled large shrimp (half pound)	\$9.49 / \$10.99
Hot or cold — you peel	
Royal red shrimp (half pound)	\$13.99
You peel	
Alaskan snow crab legs	\$15.99
Served with drawn butter	
Whole steamed lobster	\$22.99 per pound
Fresh from our tank — you pick it	
Crab claws	Market price
Served hot or cold	

PO' BOYS AND SPECIALTY SANDWICHES

Served with French fries (for baked potato add \$1) and slaw.
Po'Boy ingredients are traditionally fried. For grilled, add \$1.

Shrimp Po'Boy	\$7.99
Oyster Po'Boy	\$9.99
Snapper or catfish Po'Boy	\$7.99
Amberjack Po'Boy	\$8.99
Chicken Po'Boy	\$7.99
Fresh tuna or chicken-salad sandwich	\$7.99
Served on wheat-berry bread	
Snapper reuben sandwich	\$9.99 / \$10.99
Grilled snapper filet topped with Havarti cheese and a tangy slaw between grilled crisp slices of wheat-berry bread. Served with fresh fried potato chips.	

LAND LOVERS' MENU

Grilled chicken tenders	\$8.99 / \$9.69
Fried chicken tenders	\$7.99 / \$8.99
Soon-to-be-famous steakburger (with fries)	\$7.99
With cheese, add .75	
Chicken with pasta or rice	
Found under the Chef George Sarris specialties, pasta and rice and salads sections	

KIDS' MENU

\$6.99 (under 12 only, please)

Served with French fries (for baked potato add \$1) and slaw.
For grilled, add \$1.

» **YOUR CHOICES:** Snapper » Catfish » Trout » Flounder » Fried popcorn shrimp » Fried chicken fingers » Pasta Alfredo (no sides)

ABOUT OUR PRODUCTS

Due to seasonal shortages, freshness of products and timely deliveries, sometimes we must make substitutions on our menu. The only substitutions we will ever make will be with a similar product, at similar prices and similar textures. We sometimes have to substitute the following items: Grouper for snapper or snapper for grouper or fresh St. Peter's fish.

TAKE IT HOME

All menu items are available to take home. There is be a .30 to-go charge per carryout container

Gumbo	pint \$5.99, quart \$9.99, gallon \$34.99
Lobster bisque	pint \$7.99, quart \$13.99, gallon \$39.99
Greek dressing	(pint) \$4.49
Greek shrimp and crabmeat salad	(pint) \$13.49
West Indies salad	(pint) \$13.99
Cocktail and tartar sauce	half pint \$1.99, pint \$3.69
Tuna salad	(pint) \$7.99
Chicken salad	(pint) \$7.99
Greek Feta cheese	\$5.99/lb.
Greek, Cajun or lemon-pepper spice	\$3.99
Greek rice	\$2.99/pint
Greek potatoes	\$2.99/pint
Green beans	\$2.99/pint
Cole slaw	\$2.99/pint

DRINKS

Soft drinks, iced tea	\$1.89
Bottled water	\$1.49
Beer domestic	\$2.99 / \$3.89
Beer imported	\$3.49 / \$5.99
Milk	\$1.99
Coffee	\$1.99

DESSERTS

We offer a great variety of pies, cheesecakes, baklava, cookies, cakes and brownies. Please check out our dessert case.

THE WINE LIST

Turn the page to browse our selection of red and white wines from vineyards all over the world.



FISH

Fried or grilled with light Cajun spice unless otherwise specified

Snapper filets	Fried \$9.69 / \$11.99; Grilled \$9.99 / \$12.99	Rainbow trout	Fried \$9.79 / \$10.99, Grilled \$9.99 / \$11.49
Our bestseller		A Southern favorite	
Whole Gulf snapper (1¼ to 1½ pounds)	Market price	Whiting filets	\$8.69 / \$9.69
Athenian snapper	\$11.99 / \$13.99	Grouper filets	Market price
Grilled with onions, fresh garlic, marinated Greek Kalamata olives, creamy feta cheese and select Greek spices.		From the Gulf of Mexico	
Flounder filets	\$9.99 / \$10.99	Orange roughy	Fried \$10.69 / \$12.99; grilled \$11.69 / \$13.99
Mild Atlantic Ocean delight; served fried or grilled.		From the waters of New Zealand	
Whole flounder	Market price	Amberjack	\$9.99 / \$12.99
About 1¼ to 1½ pounds		Charbroiled with lemon pepper	
Catfish filets	Fried \$9.49 / \$10.99; Grilled \$9.99 / \$11.49	Charbroiled swordfish steak	\$11.99 / \$13.99
The best farm-raised catfish		Charbroiled Mahi mahi	\$9.99 / \$12.99
Whole fried catfish (two)	\$9.49 / \$10.99	With Greek spices	
Cajun-fried catfish nuggets	\$8.49 / \$9.49	Charbroiled salmon	\$9.99 / \$12.99
Trout almondine	Fried \$9.79 / \$10.99; grilled \$9.99 / \$11.49	Charbroiled tuna steak	\$9.99 / \$12.99
A Fish Market favorite		Charbroiled halibut steak	\$12.99 / \$14.99
		Prepared Greek-style	

SHELLFISH

Shrimp – fried, grilled or barbecued	\$10.99 / \$13.99
Large shrimp	Half dozen \$8.99, dozen \$13.99
Jumbo shrimp	Half dozen \$10.99, dozen \$16.99
Jumbo stuffed shrimp	Half dozen \$11.99, dozen \$17.99
With crabmeat stuffing	
Fried popcorn shrimp	\$9.49 / \$10.49
Fried Buffalo shrimp	\$9.99 / \$10.99
Cajun-spiced and fried	
Coconut fried shrimp	Half dozen \$9.99, dozen \$16.49
Greek Islands shrimp	\$10.99 / \$13.99
Fresh shrimp sautéed in extra-virgin olive oil with garlic, feta, bell peppers, diced tomatoes, green onions and sliced Greek olives; served over rice	
Greek Souvlaki	\$10.99 (2 kabobs) / \$13.99 (3 kabobs)
Fresh Gulf shrimp sautéed with green peppers, tomatoes, onions and Greek spice; served over rice	
Shrimp creole	\$10.99 / \$13.99
A rich and spicy roux-based dish with grilled shrimp, served over rice	
Blue-crab claws	Market price
Fried or sautéed	
Scallops	Fried \$9.99 / \$12.49, grilled \$10.99 / \$13.99
From the North Atlantic	
Oysters	Half dozen \$9.99, dozen \$14.49
Fresh from the Gulf	
Shrimp or crawfish etouffee	\$9.99 / \$12.99
Served over rice	
Jambalaya	\$9.99 / \$12.49
With shrimp, chicken and andouille sausage; served over rice	
Soft-shell crabs (two)	\$14.99
Fried or grilled	
Maryland jumbo crab cakes	\$14.99
Fried or grilled	
Fried Krabby cakes	\$9.49