



612 22<sup>ND</sup> STREET SOUTH  
BIRMINGHAM, AL 35233  
Website: [THEFISHMARKET.NET](http://THEFISHMARKET.NET)

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**CURBSIDE PICK UP  
& DINE IN**

**TEMPORARY  
RESTAURANT HOURS:**  
MONDAY- THURSDAY: 11 AM – 8 PM  
FRIDAY & SATURDAY: 11 AM – 9 PM  
**SEAFOOD MARKET HOURS:**  
TUESDAY- SATURDAY 10 AM-6 PM

**TEL: (205) 322.3330**

### Appetizers

**OYSTERS – RAW HALF SHELL (g) \*\*\***  
Available at our oyster bar  
GULF ½ dozen 10.00 / 1 dozen 20.00  
EAST COAST AND OTHERS Market Price

**CHARBROILED OYSTERS DINO**  
Greek style baked oysters - my son's recipe!  
Fresh Gulf oysters on the half-shell topped  
with a blend of garlic, roasted red pepper,  
Parmesan cheese & herbed panko bread  
crumbs drizzled with our extra virgin olive  
oil. **half-dozen 12.49 / dozen 22.99**

**CHARGRILLED OCTOPUS (g)**  
Greek style, grilled and drizzled with our  
house Greek vinaigrette **18.99**

**MARYLAND CRAB CAKE** Grilled  
Fresh Gulf lump crabmeat **(1) 8.99**

**FRIED CALAMARI** **12.49**

**SMOKED SALMON SPREAD**  
Fresh salmon fillets, smoked in house, with  
cream cheese, minced red onion, celery,  
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. **11.99**

**CIOPPINO (g)**  
Shrimp, mussels, squid and grouper in a  
rich, tomato base stew. Served w/ freshly  
baked bread **16.99**

**CRAB CLAWS (12 oz)**  
Plump, Gulf fresh blue crab claws, fried,  
sautéed or steamed **22.49**

**NEW! TASTE OF THE GULF APPETIZER**  
A plateful of fried Gulf crab claws, fried  
shrimp (4), oysters (4), and calamari **34.99**

**BOILED SHRIMP (g)**  
1/2 lb. large shell-on, hot or cold **12.99**

**BUFFALO SHRIMP (g)**  
Popcorn shrimp tossed in our own Buffalo  
style hot sauce **12.99**

**FRENCH MUSSELS (24)**  
Steamed and served in a broth of white wine  
& fresh herbs. **13.99**

**SICILIAN MUSSELS (24)**  
Sautéed in white wine with fresh herbs,  
marinara and citrus zest. **13.99**

**SHRIMP COCKTAIL (8) (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 BAM GROUPER**  
Fried crispy grouper pieces with a sweet &  
spicy Caribbean sauce **15.99**

**BAM BAM SHRIMP**  
Fried crispy popcorn 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**

### 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 6.99**

**NEW ENGLAND CLAM CHOWDER**  
Rich & creamy **CUP 4.99 / BOWL 7.49**

**CIOPPINO (g)**  
Shrimp, mussels, squid and grouper in a rich, tomato base  
stew. Served w/ freshly baked bread and your choice of  
salad or 2 sides. **14.99 / 17.99**

**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 9.49**

**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 **13.99 / 17.99**

**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, giardiniera and fresh herbs. Served w/  
Greek Salad & pita chips. **13.45 / 16.95**

**BIG, FAT, GREEK SALAD (g)**  
Chopped romaine & iceberg lettuce, marinated chicken, feta  
cheese, Kalamata olives, cucumber, tomato, Salonika peppers,  
chickpeas, roasted red pepper & thinly sliced red onion.  
**ADD Shrimp - \$5.00** **12.49 / 16.99**

**MEDITERRANEAN ORZO PASTA SALAD**  
Tossed with chopped fresh tomato, sun-dried tomato,  
marinated olives, thinly sliced green onion & crumbled feta  
cheese. Served cold OR hot **8.99**  
With **GRILLED SHRIMP 14.49** or **GRILLED CHICKEN 12.99**

**GREEK COLE SLAW (g)**  
Angel hair cabbage, feta cheese, extra virgin olive oil and  
Greek spice **4.99**

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 16.49 / 19.99 / TILAPIA 12.99 / 16.49**

**SHRIMP & GRITS**  
Gulf shrimp sautéed with bacon, mushrooms and tomatoes, finished with a creamy white  
wine sauce, topped with green onion **13.49 / 16.99**

**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 / 16.99 / SNAPPER 16.99 / 19.99 / TILAPIA 12.99 / 16.99**

**GREEK ISLAND STYLE SNAPPER, GROUPER, 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 11.99 / 15.99, SNAPPER or GROUPER 16.99 / 19.99, TILAPIA 13.99 / 16.99**

**GULF SHRIMP W/ CHICKPEAS & SPINACH**  
Sautéed with our own herb blend, finished with chickpeas and spinach. **12.99 / 16.99**

**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 12.99 / 16.99 or Scallops 19.99**

**RED BEANS & SAUSAGE**  
Authentic Cajun recipe with Andouille sausage and kidney beans in a rich sauce **13.49**

**ALLIGATOR SAUSAGE WITH CHICKEN & SHRIMP**  
Sautéed in white wine, sun-dried tomato, sprinkled with green onions. **16.99**  
Served with freshly baked bread

**SALMON CAKES**  
An old southern recipe! Served over creamy dill sauce **12.99 / 16.49**

**MARYLAND-STYLE CRAB CAKES**  
From fresh blue crab meat served atop corn & capers **2 - 15.49  
3 - 21.49**

**CIOPPINO (g)**  
Shrimp, mussels, squid and grouper in a rich, tomato base stew. Served w/ freshly baked  
bread and your choice of salad or 2 sides. **14.49 / 18.99**

**NEW! PAELLA**  
Classic Spanish dish of saffron rice with grouper, shrimp, andouille sausage, chicken &  
mussels **13.99 / 19.49**

**NEW! GEORGE'S SEAFOOD PASTICHIO**  
Fettuccini noodles with creamy tomato sauce & lots of seafood, topped with  
mozzarella, panko and Parmesan cheese **13.99 / 18.99**

**NEW! SEAFOOD AU GRATIN**  
Baked dish with a variety of seafood in a rich, creamy cheese sauce topped  
with breadcrumbs and cheese. **13.99 / 18.99**

**NEW! WHOLE MEDITERRANEAN SEA BASS**  
Flown in FRESH from Greece! **15.99 / 20.99**

**PANKO, PARMESAN & HERB CRUSTED COD**  
Crispy, flavorful breading on a hearty fillet, pan fried. **14.99 / 19.99**

**SHRIMP SCAMPI**  
Sautéed in garlic butter. Served over pasta with freshly baked bread **12.99 / 17.99**

**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 **12.99 / 17.99**

**JAMBALAYA**  
A Cajun classic made with Andouille sausage, chicken and shrimp. **12.99 / 17.99**

**CRAWFISH, SHRIMP OR REDFISH ÉTOUFFÉE**  
Well-spiced Crawfish, Shrimp or Redfish Fillet with our delicious gravy classic  
New Orleans dish. **14.99 / 17.99**

**GREEK SHRIMP OR FISH TACOS (3)** -Grilled or fried-  
Soft tacos with feta, house made Pico de Gallo & spicy slaw (no hush puppies) **11.99 / 14.99**

**WHOLE STUFFED FISH**  
Fresh fillet stuffed with shrimp, artichoke hearts & spinach **15.99 / 19.99**  
**RAINBOW TROUT OR STUFFED SALMON  
WHOLE STUFFED FLOUNDER** **19.99**

\*\*\* 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. (g) Gluten free

# ENTREES

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

1. SALAD – CHOOSE GREEK, RANCH, BALSAMIC 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 \$0.60

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 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

Fried or Grilled 20.99

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)

	Lunch / Dinner
RED GULF SNAPPER	15.99 / 19.99
RED GULF SNAPPER THROATS	13.49 / 17.99
WHOLE RED SNAPPER (1-2 LBS)	21.99
TILAPIA	12.99 / 16.49
WHOLE FLOUNDER	13.99 / 17.99
FLOUNDER FILLETS	12.49 / 14.99
FARM-RAISED CATFISH FILLETS	14.99
CAJUN CATFISH STRIPS	11.49 / 13.99
WHOLE CATFISH (2)	12.49 / 14.99
ALMANDINE MILD WHITE FISH W/ ALMONDS	11.99 / 14.99
NORTH CAROLINA RAINBOW TROUT	13.99 / 16.99
WHITING FILLETS	11.99 / 13.99
GROUPE MEDALLIONS	15.99
GULF GROUPE FILLET GREEK SPICED	18.99
ORANGE ROUGHY FILLET	19.99
<b>Available Grilled Only:</b>	
MAHI MAHI FILLETS (g)	13.99 / 17.99
AMBERJACK FILLETS (g) Char-broiled with lemon pepper	13.99 / 16.99
SALMON STEAKS (g)	14.99 / 18.49
TUNA STEAKS (g) Cooked medium – well done	13.49 / 16.49
TUNA STEAKS – Sushi Grade *** (g) Cooked rare to medium-rare	24.99
GRILLED REDFISH (g)	13.99 / 17.99

## CHICKEN

CHICKEN ITEMS ALSO AVAILABLE UNDER PASTA SECTION AND SOME OTHER SECTIONS

CHICKEN TENDERS Lightly breaded, fresh, NEVER FROZEN	11.99
CHICKEN WINGS BUFFALO STYLE Fried and tossed in our own Buffalo style hot sauce. Served with ranch dressing.	12.99

## SHELLFISH

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

	Lunch / Dinner
GULF SHRIMP	11.49 ½ dozen / 17.99 dozen
BOILED GULF SHRIMP 1/2 lb. hot or cold (g)	12.99
POPCORN SHRIMP	10.99 / 13.99
BBQ SHRIMP A taste of New Orleans!	10.99 ½ dozen / 18.49 dozen
BUFFALO POPCORN SHRIMP	10.99 / 12.99
Tossed in our house made Buffalo-style sauce	
BAM BAM SHRIMP	11.99 / 12.99
Crispy, popcorn shrimp with a sweet & spicy sauce	
CRAWFISH TAILS – ½ lb. Louisiana fresh	16.99
SOFT SHELL CRAB	17.95 (2) / 22.95 (3)
STUFFED DEVILED CRAB	11.99 (2) / 15.99 (3)
BLUE CRAB CLAWS 12 oz (always fresh)	22.49
RHODE ISLAND SCALLOPS – ½ lb.	18.99
OYSTERS Gulf	13.99 ½ dozen / 21.99 dozen
LIVE LOBSTER STEAMED (g)	19.95 per lb.
ALASKAN SNOW CRAB LEGS (g) 1 ¼ lb. Steamed	22.99

## 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 9.99
POPCORN SHRIMP	9.99
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!*

## PASTA/ RICE DISHES

Lunch / Dinner

GRILLED SHRIMP OR CHICKEN OVER PASTA Dusted with Cajun spice and served over fettuccine noodles topped with lemon-butter, Marinara OR Alfredo sauce	13.49 / 16.49 Add Scallops \$5
SHRIMP OR CHICKEN PESTO WITH SUN-DRIED TOMATOES Sautéed shrimp or chicken with classic basil pesto & sun dried tomato	13.49 / 16.99 Add Scallops \$5
GRILLED FISH OVER PASTA OR RICE Tuna, Grouper, Halibut, Sea Bass, Snapper or Salmon	13.99 / 18.49
FRENCH MUSSELS OVER PASTA (20-24 COUNT) In a broth of white wine & fresh herbs.	13.99 / 16.49
SICILIAN MUSSELS OVER PASTA (20-24 COUNT) With fresh herbs, marinara and citrus zest. Served w/ freshly baked bread	13.99 / 16.99
<b>PO' BOYS/ SANDWICHES</b>	
Served with French fries & slaw	
TILAPIA OR CATFISH	fried 9.99 / grilled 10.99
GRILLED AMBERJACK	12.49
OYSTER	13.49
SHRIMP	10.99
WHITING	9.99
CHICKEN	fried 8.99 / grilled 9.99

## KABOBS

Served over Rice

CHICKEN 12.49 / 13.49	HALIBUT 14.49 / 18.95,
GROUPE 14.99 / 17.95	SEA BASS 14.99 / 18.95
SHRIMP, SALMON, TUNA	13.49 / 18.49
	Sushi grade ADD \$6

## TAKE IT HOME

West Indies Salad	\$15.99 pt.
Gumbo	\$6.50 pt / \$12.00 qt / \$34 gal
Clam Chowder	\$9.99 pt / \$14.00 qt / \$42 gal
Jambalaya	\$8.49 pt / \$14.00 qt / \$42 gal
Shrimp Creole w/ Rice	\$12.99 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	\$12.00 pt

