

## FRIDAY ONLY BREAKFAST

### Four Egg Omelets

Served with toast and your choice of bacon or asiago stuffed hash browns. Vegetarian options available upon request.

**Shrimp** - Basil, vine ripened tomato, asparagus and confit of portabella mushroom. **\$10 1/4**

**Lobster** - Spinach, mozzarella, vine ripened cherry tomatoes and caramelized onions. Served with clarified butter. **\$16 1/4**

**Smoked Salmon** - Vine ripened tomato, red onion, capers and cream cheese between folded eggs. **\$10 1/4**

Egg Whites or a roll add **\$1 1/4**

**NY Style Egg Sandwich** - Thick cut bacon with two fried eggs and American cheese on a fresh baked roll. **\$4 1/4**

### Breakfast Side Choices

Thick Cut Bacon .....	\$2 3/4
Asiago Stuffed Hash Browns.....	\$3 3/4
Toast.....	\$1 3/4
Buttered Roll.....	\$2 1/4

**WARNING:** There is a risk associated with consuming raw and seared fish, shellfish and animal protein. If you have a chronic illness of the liver, stomach, blood or have an immune disorder, are elderly, pregnant or nursing you are at greater risk of serious illness from raw and seared fish, shellfish and animal protein and should eat them fully cooked. If unsure of your risk, consult a physician.....

- A gratuity of 18% will be added to parties of eight or more. No separate checks for parties of eight or more.
- There is a \$4 split plate charge for shared entrées, pastas and specials.
- \$2 upcharge for tacos and sandwiches made with fish that is \$18 lb and over and a \$2 split plate charge for sandwiches, burgers, wraps and cubanos.



## DESSERTS

### Jumbo Peanut Butter Brownie

BIG ENOUGH FOR TWO! Served with a scoop of vanilla ice cream. **\$8 1/4**

### Fried Twinkie

A twist to a classic snack. A tasty temptation that will have you begging for more. **\$5 1/2**

### Individual Cheesecake

Assorted flavors available. See today's selection. Try a few! **\$3 1/4**

### Vanilla Bean Ice Cream

Two scoops of the fine flavor. A perfect way to finish off your dinner. **\$4 3/4**

### Crème Brulee Du Jour

A rich baked custard covered with a thin, crisp, broiled sugar. A timeless New Orleans dessert. **\$6 1/4**

### Individual Apple Pie

Served with a scoop of vanilla ice cream. **\$5 1/4**

### Banana Bread French Toast

Flavor of the day. Served à la mode. **\$7 1/4**

### Rum Cake or Chocolate Rum Cake

Feels like you are in the islands. **\$5 1/2**

## KIDS MENU

- For Kids 12 and under -

All meals include a choice of 1 side and a drink for \$4 3/4

**Fish Fin Basket** - Fresh fish of the day served grilled or fried.

**Shrimp Pepper Basket** - Breaded and Fried.

**Nemo's Wish** - Fresh fish of the day grilled or fried served with lettuce, vine ripened tomato, American cheese and mayo on a fresh baked roll.

**Grilled Cheese** - Served with American cheese.

**Steamed Shrimp** - 4 jumbo shrimp served with tartar sauce.

**Hot Dog** - Grilled on a bun.

**Kids Burger** - Served with American cheese on a roll.

**Peanut Butter and Jelly** - Served on sliced bread.

## BEVERAGES

### Refreshing H2O

Acqua Panna.....	\$3
Pellegrino Sparkling Water.....	\$3, \$5

### Fountain Drinks .....

• Pepsi	• Fruit Punch	• Sweet Tea
• Diet Pepsi	• Mug Root Beer	• Unsweetened Tea
• Sierra Mist	• Lemonade	
• Dr. Pepper	• Mountain Dew	

### Fresh Coffee .....



## Thirsty?

Please see our extensive  
beer and wine list  
which includes organics.

**Flagler Fish Company Gift Cards**  
The Gift Everyone Loves  
Always Available

# Flagler Fish Company

FRESH  
• FISH MARKET •  
• RESTAURANT •



180 S. Daytona Avenue  
Flagler Beach, FL 32136  
(Across from the Farmer's Market)  
Phone: (386) 439-0000  
Fax: (386) 439-9909  
www.flaglerfishcompany.com

### - HOURS -

Monday - Thursday & Saturday  
11 a.m. - 9 p.m.  
Friday 10 a.m. - 9 p.m.

Way back in 1995 a couple of young New Yorkers met in Atlanta, fell in love and a restaurant was born- The New Yorker Marketplace and Deli. After eight years, many accolades and millions of sandwiches - not to mention the birth of their son Cole, they had enough of the city. The business was sold and they packed it up and moved to Flagler Beach. In April of 2004 the idea of the Flagler Fish Company was born. After six months, which included three hurricanes, much red tape and a lot of money spent on rent, the building permits were issued and construction began.

Who would've thought that building a

fish market and restaurant out of a dive shop would take as long as it does to have another son. Welcome Christian.

After 6 great years and the addition of our daughter Caylee we would like to introduce our new menu featuring even more goodness than before. Still serving only the freshest fish and seafood, all family recipes and the most accommodating and helpful staff in town! So sit back, relax and enjoy; and hang on to your flops!

Thank you  
- Chris & Carolyn Casper



... CHECK OUT OUR GREAT SELECTION OF ARTWORK FOR SALE! ...

CATERING MENU ALSO AVAILABLE



## APPETIZERS

**F.F.C. Crabcakes** - Hold on to your flops! Jumbo lump crabmeat delightfully entwined with spices and love served with F.F.C.'s own trio of sauces. **\$11**

**F.F.C. Shrimp Cake** - Yup, you guessed it! Same love, different ingredients, but just as good as the crabcakes. Served with F.F.C.'s own trio of sauces. **\$9**

**Fried Green Tomatoes** - Lightly battered and fried, topped with warm goat cheese and fresh basil, over a fire roasted red pepper purée. **\$8 ¾**

**Peel and Eat Shrimp** - Seasoned and oh so sweet and tender. Order them by ½ or full pound and dip them in F.F.C.'s cocktail sauce.

**Large** ½ lb...**\$7 ¾**      **Jumbo** ½ lb...**\$12 ¾**  
1 lb...**\$14 ¼**                      1 lb...**\$23 ¼**

**Seafood Sampler** - (4) Steamed jumbo shrimp, (1) king crab leg, jumbo lump crabmeat, (4) steamed or raw oysters and (6) little neck clams and a trio of house sauces. **\$36 ¼**

**Fried Seafood Sampler - Family Style** - (4) Jumbo shrimp, (2) jumbo diver scallops, (3) tilapia fingers, clams and calamari served with F.F.C.'s own trio of sauces. **\$25 ¼**

**Smoked Fish Dip** - We take mild fish smoke it in house with a blend of hardwood chips, then we add some of this and some of that until it's perfect, fry some chips and it's all gone; order more! **\$7 ¼**

**Wanda's Clam Dip** - Fresh diced clams, cream cheese, a blend of spices and love; a little parsley, served with our homemade thick cut chips. **\$7 ¼**

**Seared Tuna** - Sushi grade tuna loin crusted with chili powder and cumin served rare and sliced with seaweed salad, pickled ginger, hong kong sauce and creamy wasabi. **\$12 ¼**

**Smoked Salmon Quesadillas** - Scottish smoked salmon, scallions, cheddar cheese, tomatoes, corn, topped with sour cream and pico de gallo. **\$10 ¼**

**Tomato Tower** - Vine ripened tomatoes, fresh mozzarella, hand picked basil, gone vertical served with our dijon vinaigrette. **\$7 ½**

**Portabella Pizza** - Caramelized onions, wilted spinach, vine ripened tomato, provolone cheese and avocado basil sauce served on a portabella mushroom. **\$8 ½**

**Oysters or Clams on the ½ shell** - Fresh shucked, chilled and served on ice with cocktail sauce, lemon wedges, and shallot vinegar. **Market Price**

**Steamed Mussels** - Soaked in garlic, white wine and a creamy butter broth. **\$11 ¼**

**Steamed Ipswich Clams** - Served in seasoned clam broth with clarified butter. **\$11 ¼**

**Crispy Fried Calamari Basket** - Served with lemon, cocktail and tartar sauce. **\$9 ¼**

**Fried Belly Clam or Oyster Basket** - Served with lemon, cocktail and tartar sauce. **\$13 ¼**

**Stone Crab Claws** - (When in season October - March) Steamed, cracked and chilled, served with our homemade sweet mustard sauce. **Market Price**

## SEAFOOD COCKTAILS

Served chilled or warm with cocktail sauce and lemons.

6 Colossal Shrimp..... **\$13 ¼**  
½ lb. Jumbo Lump Crabmeat ..... **\$16 ¼**  
lobster.....**Market Price & Limited Availability**  
½ lb. King Crab Legs..... **\$16 ¼**

## SALADS

Homemade Dressings: Avocado Herb, Blue Cheese, Caesar, Honey Mustard, Dijon Vinaigrette, Ranch, 1000 Island

**Cobb Salad** - Mixed baby field greens, diced tomato, diced egg, chopped crispy bacon, diced avocado, blue cheese crumbles and diced chicken breast. **\$11 ¾**

**Tuna Nicoise** - Mixed baby field greens, nicoise olives, boiled potatoes, fresh green beans, egg and seared tuna. A truly delightful indulgence. **\$13 ¼**

**Caesar who? We'll call him Zeek** - Crispy chopped romaine lettuce, tossed in homemade Caesar dressing with shaved asiago cheese and croutons. **\$9 ¼**. Have it your way with chicken, pork, beef, portabella mushroom **\$11 ¼**, fresh fish or seafood **\$13 ¼**

**Shrimp or Lobster Salad** - Your choice of either of our tasty salads served over a bed of mixed greens with sliced tomato and avocado. How west coast! Shrimp **\$13 ¼**, Lobster... **Market Price**

**F.F.C.'s House Salad** - Mixed greens served with cucumbers, grape tomatoes, carrots, mushrooms and celery served with your choice of dressing. **\$9 ¼**

**Caylee's Salad** - Bowtie pasta tossed with grilled chicken breast, sundried tomatoes, romaine lettuce and asiago cheese tossed in our house Caesar dressing. **\$12 ¼**

## HOMEMADE SOUPS

Cup **\$3 ¾** • Bowl **\$5 ¾**

**Gazpacho** - Chilled, pureed tomato vegetable soup. *Try it, you'll like it!*

**White Fish Chowda** - Fresh chunks of fish and shellfish of the day, swimming along side of potatoes, carrots, celery, onions and lots of great spices in a creamy sea of broth.

**Red Fish Chowda** - Same stuff as the white fish chowda, just different spices, and a red sea of broth.

**Soup of the moment** - Ask us, and we'll tell ya what it is! It might be: Roasted Tomato Garlic with basil, Carrot Ginger Black Bean, White Bean, Mushroom Puree, Corn Chowda.

### LOBSTER BISQUE

Cup **\$4 ¾** • Bowl **\$8 ¼**  
Creamy, lobstery, bisquey, so good it should be illegal!

## CUBANOS

Comes with your choice of one side and a pickle. **\$9 ¾**

**F.F.C. Cuban** - Seasoned grilled chicken, fresh jalapenos, Cole's slaw, provolone cheese and F.F.C.'s mojo mayo grilled flat and crispy on fresh Cuban bread.

**Peurco Cuban** - Cuban marinated roasted pork shoulder, sliced pickles, salami, provolone cheese and cubano sauce grilled flat and crispy on fresh Cuban bread.

**Veggie Cuban** - Grilled portabella mushroom, fresh basil, mixed field greens, roasted red peppers, fresh mozzarella and dijon vinaigrette grilled flat and crispy on fresh Cuban bread.

## WRAPS

Comes with your choice of one side and a pickle.

**Asian Shrimp Wrap** - Sautéed shrimp, fresh basil, cabbage, julienne carrots and Hong Kong Sauce wrapped in a flour tortilla. **\$10 ¼**

**Crab Wrap** - Lump crab, avocado, tomato, cilantro, asparagus and our tangy, sweet crab sauce wrapped in a flour tortilla. **\$12 ¼**

**Cobb Salad Wrap** - Mixed baby field greens, diced tomato, egg, avocado, chopped crispy bacon, blue cheese crumbles with chicken **\$9 ¼**, shrimp **\$10 ¼**

## ENTRÉES

Includes your choice of two sides.

**\*From the Fish Case**

\*excluding lobster, crab and beef

\$11.99 lb. & under.....Lunch **\$13 ¼** Dinner **\$17 ¼**  
\$12.00 lb. to \$17.99 lb. ....Lunch **\$15 ¼** Dinner **\$19 ¼**  
\$18.00 lb. & over .....Lunch **\$19 ¼** Dinner **\$23 ¼**

Chicken, Pork or Portabella Mushroom.....Lunch **\$13 ¼** Dinner **\$15 ¼**

USDA  
Prime

Hand Cut to Order USDA Prime Filet Mignon,  
NY Strip and Ribeye.....**Market Price**

Live Maine Lobster or Alaskan King Crab Legs.....**Market Price**

Surf & Surf or Surf & Turf - Add a 5 oz. crab cake or 3 colossal shrimp to any entrée **\$7 ¼**

## STYLES

**Seared** - Works best with light flaky fish such as flounder, grouper, halibut and also more hearty fish such as salmon, tuna and swordfish.

**Blackened** - Works with all fish types. Seasoned with our F.F.C. Blackening Seasoning and seared for that perfect zing!

**Grilled** - Works best with dense fish such as salmon, tuna, swordfish and mahi.

**Sautéed** - Works best with thin filets in butter, white wine, garlic, tomatoes, parsley and shallots.

**Steamed** - Works best with fish such as sea bass, cod, halibut, shrimp and salmon.

If You Must Have It Fried...**Beer Batter** works best with mild white fish such as grouper, cod, tilapia and shrimp.

## SAUCES

• Sweet Thai Coconut • Horseradish Cream • Roasted Red Pepper Purée • Pesto Du Jour • Salsa Verde • Hong Kong • Brown Butter Lemon Caper • Tartar • Cocktail

## SIDES

**Asiago Potatoes** - You may not have heard of these little devils yet, but try one and let the word out! Boiled red bliss potatoes scooped out and filled with an unbelievable blend of asiago cheese, roasted garlic and basil. **\$3 ¼**

**Cole's Slaw** - A secret family recipe dating back to June. Red and green cabbage, carrots, red onion, tossed to a tasty world! **\$3 ¼**

**Portabella, Tomato, Asparagus Salad** - Diced confit of portabella tossed with fresh grape tomatoes and steamed asparagus in a balsamic vinaigrette. **\$4 ¼**

**Sautéed Spinach** - Sautéed with a little extra virgin olive oil and garlic. **\$4 ¼**

**Sautéed Mushrooms & Onions** - Bet you've never had them anywhere like this before. Tossed with bleu cheese crumbles. **\$4 ¼**

**Steamed Asparagus** - Not like Grandma's - it's still green. Served with chopped egg and our house vinaigrette. **\$4 ¼**

**F.F.C.'s House Side Salad** - Mixed greens served with cucumbers, grape tomatoes, carrots, mushrooms and celery served with your choice of dressing. **\$4 ¼**

**Red Bliss Potato Salad** - Mixed with a blend of celery, onions and seasoning. **\$3 ¼**

**Seaweed Salad** - Tossed in a light sesame soy dressing. **\$4 ¾**

**Caesar Side Salad** - Crispy chopped romaine lettuce, tossed in homemade Caesar dressing with shaved asiago cheese and croutons. **\$4 ¼**

**Sautéed Green Beans** - Sautéed in butter and breadcrumbs. **\$4 ¼**

**Shoestring Fries or Homemade Chips** - You'll love these narrow cut fries or thick cut chips. **\$3 ¼**

**Butter Fried Noodles** - Bowtie noodles fried to a crisp with asiago cheese and chives. **\$3 ¾**

**Savory Grits** - Tossed with corn and red bell peppers. **\$3 ¾**, Add cheese **\$4 ¼**

## FISH SANDWICHES

Comes with your choice of one side and a pickle.

**Carolyn's A Catch** - Take a peek in the fish case, whatever floats your boat, served with vine ripened tomato, sautéed spinach, caramelized onions and herb mayo served on a fresh baked roll. **\$10 ¼**

**Spicy Shrimp or Fish or Fried Oyster Po-Boy** Served on a fresh baked hero roll with crisp lettuce, vine ripened tomato, dill pickle slices and spicy creole remoulade. **\$10 ¼**

**Lobster, Shrimp, or Clam Roll** - The hot dog of the rich and famous. Lobster or shrimp salad served on a split top bun, awesome darling! Or join the really rich and really famous and have it with steamed shrimp or lobster and clarified butter. Clam or Shrimp **\$10 ¼**, Lobster... **Market Price**

**A1A Fishwich** - Fresh fish of the day marinated fajita style with peppers, onions, provolone cheese, avocado, lettuce, vine ripened tomato, jalapenos, cilantro and spicy creole remoulade served on a fresh baked hero roll. **\$10 ¼**

**Holy Mackerel Fish BLT** - Choose your fish, we'll grill it and create a masterpiece with thick cut smoked bacon, crisp lettuce, vine ripened tomato and herb mayo on a toasted roll. **\$10 ¼**

**Blackened Fish of the Day** - Served with lettuce, vine ripened tomato, American cheese and tartar sauce on a fresh baked roll. **\$10 ¼**

**Fried Soft-shell Crab** - Served with Cole's slaw, vine ripened tomato and spicy creole aioli on a grilled Kaiser roll. **\$10 ¼**

**Fish-N-Chips Sandwich** - Beer battered and coated with crispy potato chips, Cole's slaw, tomato and tartar sauce on a fresh baked roll with malt vinegar to dip. **\$10 ¼**

## FISH TACOS

Also great with grilled chicken, marinated roasted pork shoulder, grilled steak or portabella mushrooms. **\$5 ¼**

**North Side** - Shredded cabbage, fresh lime juice, tomato, cilantro and avocado with a spicy creamy chipotle salsa tucked into a soft flour tortilla. Si, muy bueno!

**South Side** - Served with grilled onions, mushrooms, lettuce, tomato and sour cream topped with avocado basil salsa tucked into a soft flour tortilla.

**Red Light** - Mild Salsa Verde, avocado, tomato, cilantro and sour cream tucked into a soft flour tortilla. (Where are we? Mexico???)

## BURGERS

Comes with your choice of one side and a pickle.

**Tuna Burger** - Served with seaweed salad, wasabi mayo and tomato on a fresh baked roll. **\$10 ½**

**Christian's Shrimp Burger** - Spiced just right served with lettuce, tomato, onion and spicy creole aioli on a grilled roll. **\$10 ¼**

**Crab Burger** - Our homemade crab cake served with Cole's slaw, vine ripened tomato and spicy creole aioli on a grilled roll. **\$10 ¼**

**Portabella Mushroom Burger** - Slow cooked confit of portabella with sautéed spinach, tomatoes, caramelized onions, provolone cheese and avocado basil dressing served on a grilled roll. **\$9 ¼**

**Chicken Burger** - Ground, seasoned chicken breast served with melted cheddar, bacon, lettuce, tomato and barbeque sauce served on a grilled roll. **\$9 ¼**

USDA  
Prime

**Basic Cheeseburger** - USDA Prime 10 oz. ground chuck, seasoned and char grilled served with lettuce, tomato, onion, American cheese and pickles served on a grilled roll. **\$12 ¼**

**Holy Cow Burger** - USDA Prime filet mignon topped with sautéed spinach, caramelized onions, blue cheese crumbles and smothered in our creamy horseradish sauce served on a grilled roll. **\$20 ¼**

## PASTAS

**Red Neck Scampi (Shrimp Grits)** - 8 jumbo shrimp sautéed with corn, tomatoes, white wine, garlic, shallots, finished with cream and served over a bowl of our savory grits. **\$18 ¼**

**Salmon, Fresh or Smoked** - Flaked and sautéed with bowtie pasta, grape tomatoes, garlic, caramelized onions and parsley in a garlic parmesan cream sauce. **\$18 ¼**

**Shrimp Pesto** - Tossed with fresh mozzarella, red bell peppers, asparagus and fettuccine. **\$18 ¼**

**Vegetable or Chicken Pasta Primavera** - Bowtie pasta sautéed with spinach, grape tomatoes, mushrooms, onions and asparagus in our primavera sauce. **\$16 ¼**