EST. 2005

Flagler Fish Company

BAR & RESTAURANT

· FRESH SEAFOOD · STEAKS · COCKTAILS ·

FOOD TO KNOCK YOUR FLOPS OFF

The Flagler Fish Company was established in 2005 by Chris, Carolyn and their first son Cole. Fast forward 20 years with the addition of their second son Christian, daughter Caylee and finally an incredible ocean view, here we are today. We are blessed to be embraced by our loyal customer base, tourists and our staff! Proud to be a family owned and operated business "Food To Knock Your Flops Off!"™

APPETIZERS*

SMOKED FISH DIP
FFC's house smoked fish dip, served with our homemade thick cut chips. Since 2005. **14**

WANDA'S CLAM DIP
Fresh diced clams, cream cheese & a blend of spices, served with our homemade thick cut chips. **13**

FRIED JUMBO SHRIMP BASKET
Lemon, cocktail & tartar sauce. **15**

FRIED CALAMARI BASKET
Lemon, cocktail & tartar sauce. **18**

FRIED GREEN TOMATOES
Lightly battered & fried with chive cream cheese & fresh basil, over a roasted tomato purée. **14**

CRAB CAKE TRIO
Jumbo lump, lump & claw crab meats entwined with spices, served with FFC's trio of sauces. **20**

SEARED AHI TUNA
Seasoned sesame encrusted Ahi tuna loin served rare with seaweed salad, pickled ginger, Hong Kong sauce & wasabi. **18**

SAUTÉED MUSSELS OR CLAMS
Served in a creamy garlic butter broth, white wine, parsley, shallots, diced tomatoes & fresh bread. **16**

FRIED OYSTER BASKET
Lemon, cocktail and tartar sauce. **Market Price**

FRIED SEAFOOD SAMPLER
Family Style - (7) jumbo shrimp, (2) jumbo diver scallops, fish fingers, calamari & french fries served with FFC's trio of sauces. **Market Price**

PORTABELLA STACK
Roasted and stacked with caramelized onions, wilted spinach, vine ripened tomato, basil, provolone, Parmesan cheese and balsamic glaze. **14**

MARKET ENTRÉES*

Seared, Blackened, Grilled, Fried OR Sautéed
Lemon Butter Caper, Creole Remoulade, Tartar, Cocktail, Roasted Tomato Purée, Drawn Butter, Hong Kong OR Horseradish Cream

GROUPER OR SNAPPER	44
AHI TUNA	44
SALMON	32
COD	32
FISH OF THE DAY	32
ROYAL RED OR JUMBO SHRIMP	30
JUMBO DIVER SCALLOPS	45
LIVE MAIN LOBSTER (2-3 lbs)	MARKET PRICE
ALASKAN KING CRAB LEGS	MARKET PRICE
CRAB CAKES	34
HAND CUT TO ORDER USDA PRIME FILET MIGNON	MARKET PRICE
HAND CUT TO ORDER RIBEYE	MARKET PRICE
CHICKEN	26

Add to any entrée.
4 oz. Crab Cake 12 · 4 Jumbo Shrimp 9 · 3 Diver Scallops MARKET PRICE

CHOOSE TWO SIDES - INCLUDED WITH ENTRÉE

Included:
Cole's Slaw · Sautéed Spinach · Roasted Garlic Dirty Mashed Potato · Red Bliss Potato Salad
Sautéed Green Beans · Savory Grit Cake (with OR without cheese) · French Fries · Homemade Thick Cut Chips

Premium Add $3:
Butter Fried Noodles · Asiago Potatoes · Seaweed Salad · Caesar Side Salad
FFC's House Side Salad · Sweet Potato Waffle Fries · Soups

SALADS*

ADD A PROTEIN OF YOUR CHOICE. MARKET PRICE

SPINACH SALAD
Hard boiled egg, shaved red onion, diced tomatoes, smoked bacon, Gorgonzola cheese, portabella mushrooms & bacon vinaigrette. **18**

CAESAR WHO? WE'LL CALL HIM ZEEK
Crispy chopped romaine lettuce, tossed in homemade Caesar dressing with shredded Asiago cheese & croutons. **12**

HOUSE SALAD
Crispy chopped romaine lettuce, cherry tomato, carrots, celery & cucumber. **12**

HOMEMADE DRESSINGS
Blue Cheese, Caesar, Bacon Vinaigrette, Honey Mustard, Dijon Vinaigrette, Ranch, 1000 Island

RAW BAR*

JUMBO SHRIMP COCKTAIL
8 Jumbos steamed & chilled with lemon & cocktail sauce. **18**

LIVE MAINE LOBSTER COCKTAIL A.K.A. LAZY LOBSTER
Fresh, steamed, shelled, served in clarified butter & lemons. **42**

OYSTERS OR CLAMS ON THE HALF SHELL BY THE DOZEN
Fresh shucked, chilled, served on ice with cocktail sauce, horseradish & lemons. **Market Price****

PEEL AND EAT SHRIMP
Seasoned & oh so sweet & tender.
Half or full pound with FFC's cocktail sauce.
Royal Reds.....**1/2 lb...15** OR **1 lb...28**

HOMEMADE SOUPS*

Cup 8 · Bowl 11

LOBSTER BISQUE
Creamy, lobstery, bisquey with Brandy & Sherry, so good it should be illegal!

WHITE FISH CHOWDA
Fish & clams with potatoes, carrots, celery, onions, bacon & lots of great spices.

RED FISH CHOWDA
Same as the white fish chowda, but tomato based and different spices.