

THE FISH MARKET

Mon - Thur 10:00 am to 9:00 pm

Fri - Sat 10:00 am to 10:00 pm

Sun 11:00 am to 3:00 pm



Welcome to The Fish Market Restaurant. Here in Gadsden, you will experience the same great, inexpensive, seafood and friendly service that has made The Fish Market a success in Birmingham for over 30 years. You'll find lots of exciting choices in the market, including our own quality Tsitalia olive oils. Named after the village in Greece where I grew up, these oils come from olives grown by families I've known for years. Our selection of cured olives and spices is abundant and our specialty-foods market offers convenient, one-stop shopping with marinated items, herbs, imported Greek food, and seafood-perfect wines.

Come in and pick out your seafood, gather the ingredients to make your meal, choose a wine (or let us help you), and you are good to go. It's as simple as that. Our display case holds the best selection of fresh fish in all of Gadsden. Also we offer all of this fish with years of first hand knowledge and expertise.

We go to great lengths (and we are on very good terms with overnight shippers) to bring you a variety of fine, fresh seafood from around the world. Our suppliers are the "who's who" in the seafood business. We specialize in day-boat catches of fish, making sure you'll have the freshest available.

The prices at The Fish Market make eating here a delicious value. For years, we've said we offer "the only inexpensive seafood in Birmingham." Now the same is true for Gadsden. It is our sincere wish that you will enjoy this new Fish Market Restaurant with its comfortable and casual dine-in experience, fresh fish and market offerings, fine foods to go, and exciting catering choices.

One thing that Greek folks and Southerners have in common is hospitality. So we want to welcome your family to our newest Fish Market, as we say, "Kali orexi"
"Welcome, and bring your healthy appetite!"


George Sarris
Costa Gerontakis
Charlie Hayes
Owners, The Fish Market Gadsden

Phone: 256-547-4141 • Fax: 256-547-4145
344 Albert Raines Blvd., Gadsden, Alabama 35901
Visit our Website: www.fishmarketrestaurantgadsden.net
Follow us on Facebook: The Fish Market Gadsden

APPETIZERS

<p>Greek-Style Appetizer \$16.95 Fresh Shrimp, Crab Claws and Mussels steamed in a white wine sauce and served over a bed of angel hair cabbage. Enough to share</p> <p>Basket of Cheese Toast \$ 4.49 French Toast topped with cheddar and Monterey Jack cheese, garlic butter sauce, paprika blend and parmesan cheese. Served with a side of Marinara Sauce</p> <p>Boiled Shrimp \$ 9.95 20 "Peel and Eat" boiled shrimp served hot or cold</p> <p>Mussels \$ 8.99 Steamed in white wine and herbs with diced tomatoes. Served with French Bread for dipping!</p> <p>Coconut Shrimp \$10.95 Twelve shrimp, in coconut-flecked batter, fried and served with a sweet-and-tangy orange dipping sauce</p> <p>Fried Calamari \$ 8.49 A Fish Market favorite —tender and crisp</p>	<p> Crab Claws \$18.95 Plump fresh Crab Claws lightly fried or sautéed with Cajun seasoning</p> <p>Stuffed Shrimp \$13.99 A half dozen Jumbo Shrimp stuffed with Fresh Crabmeat. They are baked to perfection and finished with a drizzle of squeezed lemon.</p> <p>Grilled Quesadillas \$8.99 Tomato basil tortilla stuffed with a blend of Monterey Jack and cheddar cheeses, onions, jalapenos, and your choice of either grilled chicken or shrimp. Served with tomatoes, lettuce, salsa, and sour cream.</p> <p>Fried Pickles \$4.49 Dill pickle chips fried to perfection</p> <p>Fried Green Tomatoes \$4.99 Cornmeal-crisp, a southern favorite, best in Gadsden!</p> <p>Buffalo Wings \$7.99 Twelve meaty wings deep fried and tossed in our homemade buffalo sauce</p>
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OYSTERS ON THE HALF SHELL

<p>Oyster Rockefeller (6) \$8.95 (12) \$15.95 Fresh Oysters baked with shredded Parmesan cheese and fresh spinach.</p> <p>Baked Oysters (6) \$8.95 (12) \$15.95 Fresh Oysters topped with Bacon, shredded Parmesan Cheese, Cajun Seasoning, and Butter</p>	<p style="text-align: center;"><u>Raw Oysters</u></p> <p> Gulf Oysters (6) \$ 6.50 (12) \$11.00 Louisiana, USA</p> <p>Apalachicola Oysters (6) \$ 7.50 (12) \$12.00 Florida, USA</p> <p>Beau Soleil Oysters (6) \$10.00 (12) \$18.00 Tracadie, CAN</p> <p>Blue Point Oysters (6) \$10.49 (12) \$19.00 Delaware, USA</p>
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SOUPS & SALADS

<p>Dinner Salad \$3.25 Iceberg and romaine lettuce, tomatoes, Salonika peppers and olives. Our dressings include: Greek, Ranch, Bleu Cheese, 1000 Island, John's and Caesar</p> <p>Greek Salad small \$3.69 large \$5.69 Crisp romaine and iceberg lettuce, ripe juicy tomatoes, Salonika peppers, marinated olives topped with feta cheese and tossed in our delicious House dressing Add Chicken \$8.99, Shrimp \$9.99 or Salmon \$9.99</p> <p>Caesar Salad small \$3.69 large \$5.69 Romaine lettuce tossed with a creamy Caesar dressing topped with fresh parmesan cheese and croutons. Add Chicken \$8.99 or Shrimp \$9.99</p> <p>Shrimp-Crabmeat Salad \$10.49 Plump shrimp tossed with luscious crabmeat, diced tomatoes, onions and green bell peppers in a dressing of extra-virgin olive oil, fresh lemon juice & Greek spices.</p>	<p>Seafood Gumbo cup \$2.95 bowl \$3.95 Our famous Seafood Gumbo is made fresh daily. We start with a dark, rich, time-intensive roux and add fresh fish and shrimp from our market along with okra, onions, tomatoes, and a special mix of herbs and spices</p> <p>Shrimp Cocktail \$8.99 Half a dozen large boiled shrimp that are peeled and served with a large dinner Salad</p> <p> Oyster Stew \$9.95 A nice big bowl of rich and creamy stew with plenty of plump oysters, bacon bits, and green onion. Served with fresh bread for dipping.</p> <p>Greek Cole Slaw \$3.69 Angel Hair cabbage, tomatoes, Salonika peppers, olives, and feta cheese topped with Greek dressing.</p> <p>Buffalo Chicken Salad \$7.95 Tender pieces of chicken grilled or fried tossed in our special sauce and served over salad with your choice of dressing.</p>
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 **Due to seasonal shortages and freshness of product, these item(s) may not be available**

SIDES

All sides are \$1.69 each

French Fries * Greek-Style Potatoes * Green Beans

John's Slaw * Steamed Cabbage * Traditional Cole Slaw

Steamed Broccoli * Baked Beans * Fried Okra * Corn * Baked Potato

Collard Greens * Mac & Cheese

PO' BOYS AND SPECIALTY SANDWICHES

All sandwiches served with your choice of French Fries, Cole Slaw, or Greek Potatoes

<p>Po' Boy \$6.99 Your choice of fried: Shrimp, Snapper, Catfish, or Chicken. (For grilled add \$1.00)</p> <p>Philly Chicken Sandwich \$7.95 Philly style sandwich with chicken, grilled peppers, onions, and Monterey Jack cheese</p> <p>Grilled Tuna Sandwich \$7.49 Served on Texas toast with lettuce, tomato, and Monterey Jack Cheese. Cajun or Lemon Pepper</p> <p>Grilled Tilapia Wrap \$7.95 Grilled Tilapia with Johns Cole Slaw and tomato in a soft tortilla wrap</p>	<p>Chicken Club \$7.49 Marinated chicken breast grilled and served on Texas toast topped with lettuce, tomatoes, bacon, Monterey Jack cheese and mayonnaise.</p> <p>Jumbo Hamburger \$7.49 8 oz fresh ground beef hand-patted and grilled your way. Served with lettuce, tomato, onion, and pickles. (Add Sautéed Mushrooms, Cheese, or Bacon for \$.50 each)</p> <p>NEW! Gyro \$6.99 Tender Chicken or Pork, tomatoes, lettuce, purple onion, and tzaziki sauce wrapped in fresh pita bread.</p>
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LUNCH MENU

(10:00 am - 3:00 pm)

Served with hushpuppies and your choice of two sides or a dinner salad

The Platter grilled or fried **\$12.99**
Snapper, Shrimp, Scallops and Oysters

The Combo **\$10.99**

Choose any two items from the selection below

(For Crab Claws or Oysters add \$2.99, for Wild Salmon or Seared Tuna add 4.99)

<p> Seared Rare Tuna \$16.99</p> <p>Amberjack Fillets \$8.99 Grilled with lemon-pepper</p> <p>Snapper Fillets grilled or fried \$8.99</p> <p>Flounder Fillets grilled or fried \$8.99</p> <p>Catfish Fillets (USA) grilled or fried \$8.99</p> <p>Whole Catfish (USA) fried \$9.99</p> <p>Cajun Catfish Strips (USA) fried \$8.99</p> <p>Tuna Steak grilled \$8.99</p> <p>Swordfish Steak grilled \$9.99</p> <p>Shrimp grilled or fried (6) \$8.49 (12) \$12.49</p> <p>Coconut Shrimp fried (6) \$8.99 (12) \$12.99</p> <p>Popcorn Shrimp fried \$ 6.99</p> <p>Buffalo Shrimp fried \$ 6.99</p> <p>BBQ Shrimp grilled (6) \$8.49 (12) \$12.49</p> <p>Scallops grilled or fried \$ 8.99</p>	<p> Wild Salmon \$16.99</p> <p>Black Jack Salmon \$9.99 Fresh grilled salmon finished with our Jack Daniel's Bourbon glaze</p> <p>Grilled Salmon \$9.99 Farm-raised salmon grilled with a light Cajun spice</p> <p>Trout Amandine grilled or fried \$8.99 Speckled Trout covered with shave roasted Almonds</p> <p>Rainbow Trout grilled or fried \$8.99</p> <p>Alligator grilled or fried <i>or try it blackened!</i> \$9.99</p> <p>Frog Legs fried \$9.99</p> <p>Mahi-Mahi Fillets grilled \$8.99</p> <p>Crab Cakes (2) \$10.99 (3) \$13.99 Traditional Maryland crab cakes made with Fresh Blue Crabmeat</p> <p>Stuffed Devil Crab fried (2) \$7.49 (3) \$9.99</p> <p> Oysters fried or grilled (6) \$8.95 (12) \$15.95</p> <p> Crab Claws fried or grilled \$16.95</p>
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Ask your Server

About our

DAILY LUNCH SPECIALS

Starting at \$5.99

The Platter grilled or fried **\$14.99**

Snapper, Shrimp, Scallops and Oysters

The Combo **\$12.99**

Choose any two items from the selection of fish and shellfish below
(For Crab Claws or Oysters add \$2.99, for Wild Salmon or Seared Tuna add \$4.99)

FRIED OR GRILLED FISH

Served with hushpuppies and your choice of two sides or a dinner salad

 Seared Rare Tuna \$16.99 9oz Ahi Tuna Steak seared with a special blend of seasonings and served with our homemade wasabi tartar sauce.	 Wild Salmon \$16.99 Fresh, never frozen "wild-caught" Salmon. Very delicious and good for your health!
Amberjack Fillets \$10.49 Grilled with lemon-pepper seasonings	Black Jack Salmon \$11.99 Fresh grilled salmon finished with our Jack Daniel's Bourbon glaze
Mahi-Mahi Fillets grilled \$10.49	Grilled Salmon \$11.99 Farm-raised salmon grilled with a light Cajun spice
Snapper Fillets grilled or fried \$10.99	Trout Amandine grilled or fried \$10.49 Speckled Trout covered with shaved roasted Almonds
Flounder Fillets grilled or fried \$ 9.99	Rainbow Trout Fillet grilled or fried \$ 9.99
Catfish Fillets (USA) grilled or fried \$ 9.99	Alligator grilled or fried <i>or try it blackened!</i> \$ 9.99
Whole Catfish (USA) fried \$10.49	Frog Legs fried \$ 9.99
Cajun Catfish Strips (USA) fried \$ 9.99	Swordfish Steak grilled \$10.99
Tuna Steak grilled \$10.49	

FRIED OR GRILLED SHELLFISH

Served with hushpuppies and your choice of two sides or a dinner salad

Shrimp grilled or fried (6) \$8.49 (12) \$12.49	Crab Cakes (2) \$10.99 (3) \$13.99 Traditional Maryland crab cakes made with Fresh Blue Crabmeat
Coconut Shrimp fried (6) \$8.99 (12) \$12.99	Stuffed Devil Crab fried (2) \$7.49 (3) \$9.99
Popcorn Shrimp fried \$7.99	 Oysters fried or grilled (6) \$9.49 (12) \$16.95
Buffalo Shrimp fried \$7.99	 Crab Claws fried or grilled \$16.95
BBQ Shrimp grilled (6) \$8.49 (12) \$12.49	
Scallops grilled or fried \$10.99	

CHILDREN'S MENU

Served with hushpuppies and one side

Snapper Fillet fried \$5.99	Shrimp fried \$5.99
Catfish Fillet fried \$5.99	Popcorn Shrimp fried \$5.99
Chicken Fingers fried \$5.99	*All kids meals can be grilled for \$1.00 extra

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SPECIALS

Surf—N—Turf Special \$14.95

Monday - Thursday Night

Served with your choice of two sides or a dinner salad

Surf Items:

(select one)

Amberjack	Oysters
Scallops	Catfish
Shrimp	Flounder
Mahi Mahi	

Turf Items:

(select one)

Ribeye
Cajun Sirloin
Chicken Fingers
Greek Chicken Breast
Chopped Steak
Pork Chop

Friday Night

Prime Rib \$13.95

Served with your choice of two sides or a dinner salad

Saturday Night

Ask about our

"Fresh Catch"

Served with your choice of two sides or a dinner salad

GEORGE SARRIS SPECIALTIES

Served with your choice of two sides or a dinner salad

-  **Athenian** **\$12.99**
Fresh Snapper topped with grilled onions, marinated Greek olives, diced tomatoes, creamy feta cheese and select Greek spices
- Shrimp and Grits** **\$11.99**
Fresh shrimp sautéed with bacon, mushrooms, and tomatoes. Finished with a creamy wine sauce and served with McEwen & Sons' organic, stone-ground cheese grits.
-  **Greek Island** **\$12.99**
A generous portion of Shrimp or Snapper grilled to perfection and topped with fresh sautéed tomatoes, green onions, bell peppers, and marinated black olives. Finished with a white wine sauce and touch of feta cheese. It is served over white rice.
- Jambalaya** **\$10.99**
Shrimp, Sausage, and Chicken mixed with our own spicy tomato based sauce and served with white rice
- Creole** **\$10.99**
A rich and spicy dish of char-grilled shrimp or snapper topped with tomato sauce, garlic, green bell peppers, onions and our own blend of Creole spices
- Parmesan Baked Tilapia** **\$11.99**
9 oz Tilapia fillet topped with Parmesan cheese and herbs then baked to perfection.
- Shrimp and Scallops over Chic Peas and Fresh Spinach** **\$11.99**
Tender fresh shrimp and scallops sautéed with our own blend of herbs finished with chic peas and spinach.
- Stuffed Shrimp** **1/2 Dozen \$15.99 / Dozen \$23.99**
Jumbo Shrimp stuffed with Fresh Crabmeat then baked to perfection and finished with a squeeze of lemon.

FRESH FROM THE STEAMER

Served with your choice of two sides or a dinner salad

- Maine Lobster** **\$18.95/lb**
Fresh Live Maine Lobster sold by the pound.
- Fresh Shrimp** one dozen served hot or cold **\$9.49**
- Alaskan Snow Crab Legs** **\$15.95**
One pound steamed and served with drawn butter and fresh lemon

PASTA OR RICE

Served with your choice of two sides or a dinner salad

- Shrimp Scampi** **\$10.99**
Fresh shrimp sautéed with garlic and butter topped with parmesan cheese and served over rice or pasta.
- Artichoke Hearts with Shrimp and Scallops** **\$11.99**
Sautéed shrimp and scallops fresh from our market, tossed with tender artichoke hearts and finished with a rich cream sauce served over rice or pasta
- Grilled Lemon Butter Seafood** **\$11.49**
Shrimp or Scallops (or both) grilled with light Cajun seasoning. Served over white rice and capers or over pasta. Finished with fresh lemon juice and olive oil
- Alfredo over Pasta** **\$11.99**
Shrimp or Scallops (or both) with light Cajun seasoning then topped with Alfredo sauce
- Etouffee** **\$11.99**
Shrimp or Snapper grilled to perfection and finished with a spicy Etouffee sauce. Served over white rice

LAND LOVER'S MENU

Served with your choice of two sides or dinner salad

- Chopped Steak** **\$8.99**
12 oz chopped steak grilled and covered with mushrooms, onions, and our bourbon peppercorn gravy.
- NEW! Cajun Sirloin Steak** **\$13.49**
10 oz USDA top sirloin grilled with a Cajun dry rub
- Rib Eye Steak** **\$15.95**
12 oz USDA Rib Eye marinated in our own special seasoning then grilled to your liking.
- N.Y. Strip Steak** **\$16.49**
12 oz USDA aged strip steak lean and full of flavor.
- Baked Greek Chicken** **\$8.49**
Half a chicken marinated in extra-virgin olive oil, lemon juice and Greek spices.
- Chicken Tenders** **\$7.49**
Breaded in our own special seasoning and fried to a golden brown. Served with homemade sweet-n-sour sauce (for grilled add \$1.00)
- Grilled Chicken Breast** **\$10.49**
8 oz boneless breast of chicken marinated in our own blend of spices then grilled to perfection.
- Chicken over Pasta** **\$10.49**
Tender pieces of chicken sautéed with a touch of Cajun spice served over pasta with Alfredo or Lemon Butter sauce
- Pork Chops** **\$8.99**
Marinated and grilled with olive oil, fresh lemon juice, and Greek seasonings.

ABOUT OUR PRODUCTS

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

Thank you very much for your business and your trust in us. We promise you that we will always bring you the freshest product at the most reasonable prices. Thank you Gadsden for your patronage. You've made us proud to be in Gadsden.

SIGNATURE DRINKS

NEW! Top Shelf Tea

Grey Goose Vodka, Bacardi Light Rum, Tanqueray Gin, 1800 gold tequila and Grand Marnier make up the king of all L.I.T.'s

Long Island Ice Tea

Light Rum, Vodka, Gin, Tequila and Triple sec make up this *Classic Cocktail!*

Long Beach Tea

A long island tea made with ocean spray cranberry juice instead of coke

Sea Breeze

Absolut Vodka, Grapefruit juice and Cranberry Juice

Bay Breeze

Absolut Vodka, Pineapple juice and Cranberry Juice

Hurricane

A **double-shot** of Bacardi Light Rum and our own special blend of Cherry, Lime, Orange, and Pineapple Flavors, served in A **23 oz. Hurricane Glass!** A Fish Market specialty

NEW! Captain's Cocktail

Captain Morgan's spiced rum, rose's lime juice, Orange juice and Grenadine

Tequila Sunrise

Jose Cuervo Especial, Orange juice and grenadine

Arnold Palmer

Firefly sweet tea vodka and country time lemonade. This is how Arnie probably makes 'em at the 19th hole

Red Snapper

Crown Royal, Amaretto, and Ocean Spray Cranberry Juice

MARGARITAS / DAQUIRIS

Classic Margarita

Made with Jose Cuervo Especial

Blue Marlin Margarita

Electric Blue Margarita made with Jose and Blue Curacao

Top Shelf Margarita

1800 Reposado, Grand Marnier and a splash of OJ make this Margarita a Master Piece!

NEW! Caribbean Margarita

Hornitos Tequila, Midori, Blue Curacao, Sweet-n-Sour Mix and a splash of fresh pineapple juice

NEW! Italian Margarita

Made with Hornitos Tequila, Amaretto and Triple Sec

Raspberry Margarita

A classic margarita with Dekuyper's Razzmatazz (on the rocks only)

NEW! Frozen Mango Margarita

Made with Jose Cuervo Especial and fresh Mango puree

Frozen Strawberry Margarita

Made with Jose Cuervo Especial and fresh Strawberry puree

Frozen Daiquiris

Strawberry, or **Mango** made with Bacardi Light Rum and **Pina Colada** made with Malibu Coconut Rum

All Drinks contain 1 ¼ ounces of Alcohol unless Specially Ordered!

MARTINIS

Maui Wau

Malibu Coconut Rum, Midori and Pineapple Juice

Capone

Crown Royal, Peach schnapps, Amaretto, and pineapple juice

Pink Lemonade

Bacardi Limon, sweet-n-sour mix, and ocean spray cranberry juice

Orange

Vodka, Triple Sec, and fresh orange juice

Peach

Vodka, Peach Schnapps, Orange juice, and Cranberry Juice

Lemon Drop

Made with Bacardi Limon

Chocolate

Vodka, Dark Crème de Cacao, Bailey's Irish Cream and half-n-half

Almond Joy

Malibu Coconut Rum, Dark Crème de Cacao, Frangelico, and half-n-half

French

Vodka, Razzmatazz, and pineapple juice

Cosmo

Bacardi, Triple Sec, Rose's Lime juice, and Cranberry juice

Apple

Vodka, Apple Pucker, Triple Sec, and Sweet-n-sour mix

WINE

Bottle list available upon request

Whites

Canyon Road Chardonnay glass \$4.95

'09 (California)

Canyon Road White Zinfandel glass \$4.95

'08 (California)

Stella Pinot Griggio glass \$5.95

'09 (Italy)

Cono Sur Sauvignon Blanc glass \$5.95

'09 (Chile)

Shine Riesling glass \$5.95

'09 (Germany)

Reds

Canyon Road Cabernet Sauvignon glass \$4.95

'09 (California)

McWilliam's Estate Shiraz glass \$5.95

'07 (Australia)

Cono Sur Pinot Noir glass \$5.95

'09 (Chile)

Bulletin Place Merlot glass \$5.95

'08 (Australia)

BEER

Domestic

\$3.25

Miller Light, Coors Light, Bud Light, Bud Light Lime, Budweiser, and O'doules

Premium Domestic

\$3.50

Michelob Light, Michelob Ultra, Killian's Irish Red, Blue Moon, **Bud Select 55**, Sam Adams Boston Lager, and Sam Adams Seasonal

Imports

\$3.95

Newcastle Brown Ale, Amstel Light, Heineken, Corona Light, Corona Extra, and Red Stripe

Craft Beer

\$4.25

Tommy Knocker Pick Axe Pale Ale
Naked Pig Pale Ale, Truck Stop Honey
Brown Ale, and Sweetwater 420 Extra Pale Ale

*ask about our other craft/specialty beers

