

## Appetizers

### Seared Ahi Tuna\*

Sashimi grade Tuna seared to order served on a bed of seaweed salad with wasabi and a soy dipping sauce. 10.95

### Smoked Salmon

Thinly sliced cold cured smoked salmon accompanied by diced red onions, capers, a lemon cream cheese sauce, and pumpernickel toast points. 9.95

### Fried Oysters\*

Fresh gulf oysters lightly floured and fried served with rooster and house remoulade sauces. 9.95

### Sweet Chili Wings

Chicken wings fried and tossed in our spicy chili garlic honey sauce with a side of scallion lemongrass dressing. 5.95

### Popcorn Shrimp

Marinated, lightly floured and fried served with Thai basil coconut aioli and house cocktail sauces.

...or try them tossed in our spicy chili garlic honey sauce. 7.95

### Spring Rolls

Two handmade fried spring rolls filled with pork, shrimp, cabbage and Thai basil. Served with chili soy sauce and a peanut dressing. 5.95

### Edamame

Edamame beans tossed in kosher salt. 3.95

### Crab Soup

Cup of Fishbones original rich and creamy crab soup. 3.95

### Chicken Tenders and Fries

Two fried chicken breast strips with crispy fries. 6.95

### Basket of Fries

Crispy and delicious. 4.95

### Chips & Salsa

Tri-colored chips and house made picante salsa. 3.50

### House Salad

Spring mix, shredded cabbage, fresh cut romaine lettuce, cucumbers, tomatoes, red onions, mushrooms and croutons tossed in our house scallion lemongrass dressing.

Small 3.95 Large with garlic ciabatta bread 5.95

### Fishbones Caesar Salad

Spring mix, fresh cut romaine, parmesan, and croutons tossed in our version of classic Caesar dressing. Small 3.95 Large with garlic ciabatta bread 5.95

### Peel & Eat Shrimp\*

Plain, steamed, or cajun spiced.

1/2 lb. 9.95 lb. 17.95

### Middle Neck Clams\*

In a Thai basil, garlic butter, wine broth with garlic ciabatta bread.

1/2 dz. 6.95 dz. 12.95

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

## Salads

Our House or Caesar Salad served with garlic ciabatta bread and...

Grilled or Blackened Ahi Tuna Steak\* 13.95

Grilled or Blackened Angus Petite Filet\* 12.95

Grilled or Blackened Wild Salmon\* 12.95

Jumbo Shrimp sauteed in a garlic butter wine sauce\* 11.95

Fried Oysters\* 12.95

Add crumbled Blue Cheese 0.95

Dressings include our house scallion lemongrass, balsamic vinaigrette, adobo vinaigrette, and a creamy Asian peanut.

### S.O.B. Chicken Salad

Spring mix, cabbage and red onions tossed in adobo vinaigrette and topped with jasmine rice, black beans, Monterey jack cheese, roasted corn, south western style chicken and scallion lemongrass, served in a fried tortilla bowl. 8.50

### Twisted Chicken Salad

Fried chicken tenders tossed in our spicy chili garlic honey sauce served over a large house salad with scallion lemongrass dressing and crispy noodles. 8.95

### Thai Beef Salad\*

Spring mix, cabbage, cucumbers, and red onions, tossed in our creamy Asian peanut dressing topped with a petite filet, chili lime oil, peanuts and crispy noodles served over a bed of jasmine rice. 11.95

...Or try it in a wrap served with chips & salsa.

## Fishbones Specialties

### NC All Natural Farm-Raised Catfish

Blackened or Cajun fried filet served over jasmine rice and black beans topped with a house remoulade sauce and served with wasabi slaw and fries. 13.50

### Shrimp & Grits\*

Shrimp étouffée over Old Mill cheddar grits served with a side of blackened green beans. 11.95

### Cioppino\*

San Francisco style Italian seafood stew with clams, shrimp, and cod served with grilled asparagus and garlic ciabatta bread. 13.95

### Drunken Shrimp\*

1/2 lb. of peel and eat shrimp sauteed in a garlic beer broth and served with garlic ciabatta bread. 11.95

### Fish & Chips

Fresh cod, beer battered and fried, served with a wasabi slaw, corn on the cob, and fries. 12.50

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## Entrees

Served with choice of two sides

Two Angus Beef Petite Filets, grilled or blackened\* 14.95

Wild Salmon Filet, grilled or blackened\* 13.95

Ahi Tuna Steak, grilled or blackened\* 13.95

Fresh Gulf Oysters lightly floured and fried\* 13.95

Jumbo Shrimp sauteed in a garlic butter wine sauce\* 11.95

### Sides 2.50

Black Beans

Blackened Green Beans

Corn on the Cob

Fries

Grilled Asparagus

Jasmine Rice

Sauteed Garlic Spinach

Wasabi Slaw

Old Mill Cheddar Grits

Tri Colored Chips and Salsa

Mashed "Tater" du Jour

Sweet Potato Tots

Garlic Ciabatta Bread

## Sandwiches

all sandwiches served with fries

### Angus Beef Steak\*

Marinated petite filet grilled and topped with caramelized onions, roasted red peppers, and Monterey jack cheese on ciabatta bread. 12.25

### Ahi Tuna Steak\*

Tuna steak grilled or blackened with Thai basil aioli and romaine lettuce on ciabatta bread. 12.95

### NC All Natural Farm Raised Catfish

Cajun fried or blackened with romaine lettuce and house remoulade sauce on ciabatta bread. 10.95

### Oyster Po Boy\*

Fresh Gulf oysters lightly floured and fried with house remoulade sauce and romaine lettuce on ciabatta bread. 12.95...Or try it with popcorn shrimp for the same price.

### Smoked Salmon

Thinly sliced cold cured smoked salmon topped with a lemon cream cheese sauce, capers, and red onions on pumpernickel toast. 10.95

### Adobo Pork Tenderloin

Pork tenderloin marinated in a spicy adobo sauce, topped with caramelized onions on ciabatta bread. 8.95

### Tex-Mex Turkey

Roasted turkey breast with pepper jack cheese, caramelized onions, roasted red peppers, and roasted garlic cilantro aioli on ciabatta bread. 8.95

### Bradd's Farm Grass-Fed Burger\*

Local grass-fed all natural beef burger cooked to order and topped with Monterey jack cheese, lettuce, and tomato on ciabatta bread. 9.50

### Fried Bologna

Thick sliced beef bologna, fried crisp and topped with pepper jack cheese and wasabi slaw on toasted pumpernickel bread. 6.95

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## Tacos

All tacos are served with tri-colored corn tortilla chips & salsa.

Two handsome corn tortillas grilled and filled with your choice of meat with shredded cabbage, red onion, white sauce, radish, and cilantro.

- Beer Battered Fish 7.50
- Angus Petite Filet\* 8.95
- Ahi Tuna Steak\* 8.95
- Adobo Pork Tenderloin 7.50
- Southwestern Chicken 7.50
- Twisted Chicken 7.95

## Burritos

All burritos are served with tri-colored corn tortilla chips & salsa.

Flour tortilla with jasmine rice, Monterey jack cheese, shredded cabbage, red onion, jalapenos, white sauce and your choice of...

- Beer Battered Fish 8.50
- Ahi Tuna Steak\* 9.95
- Angus Petite Filet\* 9.95
- Adobo Pork Tenderloin 8.50
- Southwestern Chicken 8.50
- Twisted Chicken 8.95
- Black Beans 6.95

Like 'em topless?...try any burrito in a fried flour tortilla bowl.

## Quesadillas

### Cheese Quesadilla

Crispy flour tortilla filled with jack cheese, cooked crisp and served salsa and sour cream. 5.95

- Add Angus Petite Filet\* 9.95
- Add Southwestern Chicken 8.50
- Add Twisted Chicken 8.95
- Add Adobo Pork Tenderloin 8.50

### Veggie Quesadilla

Our cheese quesadilla filled with black beans, spinach, red onions, and mushrooms, and served with salsa and sour cream. 8.50

Check Blackboards for Specials

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