

# WINES

## Ask About Our Bottle List

### Whites

<b>Stella Pinot Grigio '06 (Italy)</b> Light, crisp, and elegant with citrus and ripe apple	<b>glass \$4.95 Bottle \$16</b>
<b>Cono Sur Sauvignon Blanc '07 (Chili)</b> The green apple and pear flavors go well with lighter fare	<b>glass \$5.95 Bottle \$18</b>
<b>Shine Riesling '07 (Germany)</b> Bright crisp flavors of green apple, pear, and peach	<b>glass \$5.95 Bottle \$16</b>
<b>Canyon Road Chardonnay '06 (California)</b> Crisp and full of varietal character without heavy oak undertones	<b>glass \$4.95 Bottle \$16</b>
<b>Canyon Road White Zinfandel '07 (California)</b> Light and nice sweetness with honeysuckle undertones	<b>glass \$4.95 Bottle \$16</b>

### Reds

<b>Cono Sur Pinot Noir '07 (Chili)</b> A light Pinot Noir with sour cherry flavors and a hint of holiday spice	<b>glass \$4.95 Bottle \$16</b>
<b>Bulletin Place Merlot '06 (Southeast Australia)</b> Sweet sweet mixed berry fruit with a little bit of spice	<b>glass \$5.95 Bottle \$16</b>
<b>McWilliams Hanwood Estate Shiraz '06 (Australia)</b> Big, juicy blackberries with hints of pepper and earth	<b>glass \$4.95 Bottle \$16</b>
<b>Canyon Road Cabernet Sauvignon '06 (California)</b> Ripe cherry and plumb balanced with a subtle earthiness	<b>glass \$4.95 Bottle \$16</b>

## SIGNATURE DRINKS

### Classic Cosmo

Bacardi Light Rum, Rose's Lime Juice, and Cranberry Juice

### Sea Breeze

Absolut, Grapefruit and Cranberry Juice

### Hurricane

Bacardi Light Rum and our own special blend of Cherry, Lime, Orange, and Pineapple Flavors

### Red Snapper

Crown Royal, Amaretto, and Cranberry Juice

### Long Island Ice Tea

Bacardi Rum, Smirnoff Vodka, and Seagram's Gin make up this Classic Cocktail!

### Margaritas

#### "On the Rocks"

Classic – made with Jose Cuervo Especial

Top Shelf – 1800 and Grand Marnier are in this Master Piece!



Blue Marlin – Electric Blue Margarita made with Jose and Blue Curacao

#### Frozen

Classic, Top Shelf, Blue Marlin, and also Strawberry!

### Frozen Daiquiris

Strawberry and Pina Colada

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

## BEER

### Domestic \$3.25

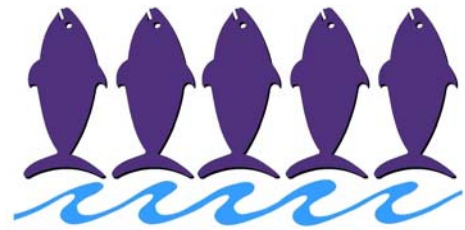
Miller Light, Coors Light, Bud Light, Bud Light Lime, Budweiser, and O'doules

### Premium Domestic \$3.50

Michelob Light, Michelob Ultra, Killian's Irish Red, Blue Moon, and Sam Adams Boston Lager

### Imports \$3.95

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



# The Fish Market

Phone: 256-547-4141 • Fax: 256-547-4145

344 Albert Raines Blvd., Gadsden, Alabama 35901

Visit our Website: [www.fishmarketrestaurantgadsden.net](http://www.fishmarketrestaurantgadsden.net)

Hours of Operation: 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. Greek people, like Southerners, value family. When The Fish Market expanded to Gadsden, family made it possible. George Sarris, owner of The Fish Market and his sister's sons, Mike, Kosta and Niko, have been working together for more than a decade. The young men have learned the restaurant trade by working it—Mike and Niko in the kitchen and Kosta out front. George has taught his nephews well. They know fish and how to prepare it. They also know how to make customers feel at home. Here in Gadsden, you will experience the same great, inexpensive, seafood and friendly service that has made The Fish Market a success for 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 we are all from, these oils come from olives grown by families we'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, salads, 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. In the new Fish Market Restaurant, our display cases hold 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, and make sure you'll have the freshest available. Our shrimp comes straight from the Gulf. We do business with suppliers in Bayou La Batre, Alabama, and each time we buy from them, we're helping that town recover from Hurricane Katrina.

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 food to go, and exciting catering choices.

Another thing Greek folks and Southerners have in common is hospitality. So our family welcomes your family to our newest Fish Market, and we say "Kali orexi." "Welcome. Bring your healthy appetite."

Mike Gerontakis

Kosta Gerontakis

Niko Gerontakis

George Sarris

### APPETIZERS

<b>Greek-Style Appetizer for two or more</b> \$14.99 Fresh Shrimp, Crab Claws and Mussels steamed in a white wine sauce and served over a bed of angel hair cabbage. Enough to share	<b>Fried Pickles</b> \$3.99 Dill pickle chips fried to perfection
<b>Basket of Cheese Toast</b> \$ 3.99 French Toast topped with cheddar and Monterey Jack cheese, garlic butter sauce, paprika blend and parmesan cheese. Served with a side of Marinara Sauce	<b>Fried Green Tomatoes</b> \$4.99 Cornmeal-crisp southern favorite best in Gadsden!
<b>Boiled Shrimp</b> \$9.49 Shell on, hot or cold (20 large shrimp)	<b>Buffalo Wings Dozen</b> \$7.99 Delicious, meaty wings tossed in our homemade buffalo sauce
<b>Mussels</b> \$8.99 Steamed in white wine and herbs with tomatoes and spices	<b>Chicken Tenders</b> \$6.99 Breaded in our own special seasoning and Fried to a golden brown served with ranch dressing
<b>Coconut Shrimp Dozen</b> \$8.99 Lightly fried in coconut-flecked batter & served with a sweet-and-spicy orange dipping sauce	<b>Grilled Quesadillas</b> \$8.99 Flour tortilla stuffed with a blend of Monterey Jack and cheddar cheeses and your choice of either grilled chicken or shrimp. Served with jalapenos, tomatoes, lettuce, salsa, and sour cream.
<b>Fried Calamari</b> \$7.99 A Fish Market favorite —tender and crisp	<b>Oyster Rockefeller</b> 1/2 Dozen \$8.95 Dozen \$14.95
<b>Crab Claws (One pound) (Market)</b> Plump Gulf-fresh Blue-Crab Claws fried, gilled or steamed with spices.	<b>Baked Oysters on Half Shell</b> 1/2 Dozen \$8.95 Dozen \$14.95 Fresh Gulf Oysters Topped with Parmesan, Butter and Bacon
<b>Stuffed Shrimp 1/2 Doz</b> \$13.99 1/2 dozen Fresh Jumbo Shrimp stuffed with Fresh Gulf Crabmeat. They are baked to perfection and finished with a drizzle of squeezed lemon.	<b>Raw Oysters on Half Shell</b> <b>Gulf Oysters</b> 1/2 Dozen \$4.75 Dozen \$8.49 <b>Appalachicola Oysters</b> 1/2 Dozen \$5.50 Dozen \$10.00 <b>Beau Soleil Oysters</b> 1/2 Dozen \$9.00 Dozen \$17.00 <b>Blue Point Oysters</b> 1/2 Dozen \$9.49 Dozen \$18.00

## SOUPS & SALADS

### Traditional Greek Salad

small \$3.69 large \$5.69

Crisp romaine and iceberg lettuce, juicy ripe tomatoes, Salonika peppers, marinated olives topped with feta cheese and tossed in our delicious Fish Market dressing

Add Chicken \$7.99, Shrimp \$8.49 or Salmon \$8.99

### Caesar Salad \$ 6.99

Romaine lettuce tossed with a creamy Caesar dressing topped with fresh parmesan cheese and croutons.

Add Chicken \$8.49 or Shrimp \$9.99

### Shrimp-Crabmeat Salad \$9.99

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.

### Shrimp Cocktail (half dozen) \$8.49

with large tossed Salad

### Seafood Gumbo cup \$2.95 bowl \$3.95

Our famous Seafood is made fresh daily. We start with a dark, rich, time-intensive roux and add fish fresh from our market along with okra, onions, tomatoes, and a special mix of herbs and spices

### Oyster Stew (Big Bowl) \$9.95

Rich and creamy with plenty of plump oysters; a big bowl served with fresh, crusty bread for dipping.

### Greek Cole Slaw \$3.69

Feta, extra-virgin olive oil and Greek spices

### Dinner Salad \$2.75

Iceberg and romaine lettuce, tomatoes, Salonika peppers and olives

### Buffalo Chicken Salad \$7.95

Tender pieces of chicken grilled or fried tossed in our special sauce served over salad with choice of dressing.

## PO' BOYS AND SPECIALTY SANDWICHES

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

### Po' Boy fried \$6.99 grilled \$7.99

Choice: Snapper, Catfish, Shrimp, Oyster, or Chicken

### Philly Cheese Steak (Chicken or Steak) \$7.95

Philly style sandwich with grilled peppers, onions, and Monterey Jack cheese served on a toasted hoagie roll.

### Grilled Tuna Sandwich \$6.99

Fresh tuna grilled with lemon pepper or Cajun seasons. Served on Texas toast with lettuce, tomato, and Monterey Jack cheese

### Chicken Club \$6.99

Marinated breast of chicken grilled and served on Texas toast topped with lettuce, tomatoes, bacon, and Monterey Jack cheese.

### Open Face Jumbo Hamburger \$7.49

8 oz fresh ground beef hand patty grilled your way. Served with lettuce, tomato, onion, and pickles.

Sautee Mushrooms +.50 Cheese +.50 Bacon +.50

### French Dip \$6.99

Thinly sliced prime rib served on a hoagie roll with Monterey Jack cheese and Au Jus

## FRIED OR GRILLED SHELLFISH

Served with your choice of two sides or salad

### Combo (any 2 items) \$10.99 / \$12.99

(Crab Claws add \$2.99)

### Shrimp 1/2 dozen \$7.99/dozen \$11.49

### Coconut Shrimp 1/2 dozen \$8.99 dozen \$12.99

### Popcorn Shrimp \$6.99 / \$7.99

### Buffalo Shrimp \$6.99 / \$7.99

### BBQ Shrimp 1/2 dozen \$7.99 dozen \$11.99

### Oysters 1/2 dozen \$ 7.99 dozen \$13.99

### Blue-Crab Claws (Market)

### Scallops \$7.99 / \$10.99

### Stuffed Deviled Crab (3) fried \$ 8.49

### Traditional Maryland Crab Cakes (2) \$13.99

Made with Fresh Blue Crabmeat

## CHILDREN'S MENU

Under 12 only, please

All items are \$6.49

Choice of: Snapper, Catfish, Shrimp,

Popcorn Shrimp, or Chicken Fingers.

Served with Hushpuppies, French Fries and Cole Slaw. (Baked Potato add \$.35) All meals are lightly breaded and pan fried; for grilled, add

## Dessert Menus are available on the table

## FRIED OR GRILLED FISH

Served with your choice of two sides or salad

### Platter \$10.99 / \$12.99

Included on the platter:

Snapper, Shrimp, Scallops and Oysters

### Combo (any two items) \$10.99/ \$12.99

Two fish or one fish and one shellfish

### Seared Rare Tuna Steak \$15.99/\$16.99

9oz Ahi Tuna Steak seared with our special blend of seasonings and served with our homemade wasabi tartar sauce.

### Black Jack Salmon \$ 8.99/ \$ 9.99

Fresh salmon basted with our Jack Daniels glaze then grilled

### Snapper Fillets \$ 7.99 /\$9.99

### Flounder Fillet \$ 8.99 /\$9.99

### USA Farm-raised Catfish Fillets \$8.49 /\$9.49

### Whole Catfish (USA) \$9.99

### Cajun Catfish Strips (USA)\$ 8.99 /\$9.99

### Trout Almandine \$ 8.49 /\$9.99

### Idaho Rainbow Trout \$ 8.49 /\$9.99

### Whiting Fillets (1 1/4 pound) \$ 7.49/\$9.99

### Alligator \$9.49

### Gulf Grouper Medallions \$ 8.99/\$12.49

### New Zealand Orange Roughy Fillets \$ 9.49/\$10.99

### Frog Legs \$ 9.99

### Amberjack Fillets \$7.99/ \$ 9.99

Char-broiled with lemon-pepper

### Mahi-Mahi Fillets grilled \$8.99 /\$ 9.99

### Salmon Steak grilled \$8.99 /\$ 9.99

### Wild Salmon grilled \$15.99/\$16.99

### Tuna Steak grilled \$8.99/\$10.49

### Swordfish Steak grilled \$9.99/\$10.99

## FRESH FROM THE STEAMER

Served with your choice of two sides or salad



### Live Maine Lobster (Market)

Fresh Main Lobster sold by the pound. We offer 1 pound up to 2 1/2 pounds.

### Fresh Gulf Shrimp - one dozen served hot or cold \$ 9.49



### Blue-Crab Claws (Market)

12 oz of plump Gulf-fresh Blue-Crab Claws steamed with spices served hot or cold.

### Alaskan Snow Crab Legs (served by pound) \$13.99

## GEORGE SARRIS SPECIALTIES

Served with your choice of two sides or salad

### Greek Island \$9.99 / \$12.99

A generous portion of Shrimp, Snapper, or Grouper grilled to perfection and topped with fresh sautéed tomatoes, green onions, bell peppers, and sliced black olives. Finished with a white wine sauce and touch of feta cheese served over rice.

### Creole \$8.99 / \$ 9.99

A rich and spicy dish of char-grilled shrimp or snapper mixed with tomatoes, garlic, green bell peppers, onions and our own blend of Creole spices

### Shrimp and Grits \$8.99 / \$11.99

Fresh Gulf shrimp sautéed with bacon, mushrooms, and tomatoes. Finished with a creamy wine sauce served with cheese grits.

### Athenian Snapper or Grouper \$9.99 / \$12.99

Fresh Snapper or Grouper topped with grilled onions, marinated Greek olives, diced tomatoes, creamy feta cheese and select Greek spices

### Jambalaya \$8.99 / \$10.99

Shrimp, Sausage, and Chicken mixed with our own tomato based sauce and served with white rice

### Citrus Orange Roughy \$10.99 / \$11.99

Grilled Roughy served over Greek Potatoes and topped with a citrus glaze

### Shrimp and Scallops with Chic Peas and Fresh Spinach \$10.99

Tender fresh shrimp and scallops sautéed with our own blend of herbs finished with chic peas and spinach.

### Jumbo Shrimp Stuffed with Crabmeat 1/2 Doz \$15.99 / Dozen \$23.99

Fresh Jumbo Shrimp stuffed with Fresh Gulf Crabmeat. They are baked to perfection and finished with a drizzle of squeezed lemon.

## PASTA OR RICE

Served with your choice of two sides or salad

### Shrimp Scampi \$7.99 / \$ 9.99

Fresh Gulf shrimp sautéed with garlic and butter topped with parmesan cheese served over rice or pasta.

### Artichoke Hearts with Shrimp and Scallops \$8.99 / \$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 Seafood \$8.49 / \$10.99

Shrimp or Scallops (or both) grilled with light Cajun seasoning and capers served over rice or pasta

### Alfredo over Pasta \$8.49 / \$11.99

Shrimp or Scallops (or both) with light Cajun seasoning topped with Alfredo sauce

### Grilled Kabobs \$7.99 / \$11.99

Your choice of Grouper, Sea Bass, Salmon, Tuna, Swordfish, Mahi Mahi, Halibut, Shrimp or Scallops (or both) grilled with peppers, onions, and tomatoes. Served over rice with a tangy lemon butter sauce.

### Etouffee \$10.99 / \$11.99

Shrimp or Snapper grilled to perfection and finished with a spicy Etouffee sauce served over rice.

## Ask your Server about other great Lunch and Dinner Specials!

## LAND LOVER'S MENU

Served with your choice of two sides or salad

### NEW! Grilled Chicken \$11.49

8 oz boneless breast of chicken marinated in our own blend of spices then grilled to perfection.

### Chicken over Pasta \$8.99 / \$9.49

Tender bit size pieces of chicken sautéed with a touch of Cajun spice served over pasta with Alfredo or Lemon Butter sauce

### Baked Greek Chicken \$7.99

Half a chicken marinated in extra-virgin olive oil, lemon juice and Greek spices.

### Steak Kabobs \$12.99

Delicious pieces of steak grilled with onions tomatoes, and bell pepper served on a bed of rice.

### Chicken Kabobs \$7.99 / \$11.99

Delicious pieces of chicken grilled with peppers, onions, and tomatoes served on a bed of rice.

### NEW! Prime Rib \$15.95

(Limited Availability)

Cooked to your liking with our own blend of seasonings served with horseradish sauce. **DELICIOUS!**

### NEW! Pork Chops \$8.99

Marinated and grilled with olive oil, fresh lemon juice, and Greek seasonings.

### Chopped Steak \$8.99

12 oz chopped steak grilled and covered with mushrooms, onions, and our bourbon peppercorn gravy.

### N.Y. Strip Steak \$16.49

12 oz USDA age strip steak lean and full of flavor.

### Rib Eye Steak \$15.95

12 oz USDA Rib Eye marinated in our own special seasoning then grilled to your liking.

## SIDES

All entrées are grilled with light Cajun spice (unless otherwise specified) or lightly fried. Served with Hushpuppies and a choice of one menu pairings:

1. Salad with Greek, Caesar, Ranch, 1000 Island, Blue Cheese, or John's Dressing (add feta cheese for \$.99)

2. Two sides from the list below:

French Fries \* Greek-Style Rice \* Greek-Style Potatoes \*

Fried Pickles \* Green Beans \* John's Slaw \* Cabbage \* Traditional

Cole Slaw \* Steamed Broccoli (add \$.35) \* Baked Beans \* Okra \*

Corn on the Cob \* Baked Potato (add \$.35) \* Pasta with Lemon-

Butter Sauce \* Pasta with Alfredo Sauce (add \$.35) \* Cup of

Gumbo (add \$1.89) \* Salad with 1 side (add \$1.29)

## 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.

## THE WINE LIST

Turn the page to browse our selection of red and white wines from vineyards all over the world

PRICES MAY CHANGE WITH OUT NOTICE