

THE FISH MARKET RESTAURANT

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“The Only Inexpensive Fresh Seafood in Birmingham”

Welcome to The Fish Market Restaurant. If you have not been here before, it may help if I tell you what happened to me a couple of years ago. I was on a flight from Nashville to Birmingham when I overheard a passenger ask a crew member, “Where’s a good place to eat seafood in Birmingham?” The crew member replied to my pleasure, the “Fish Market Restaurant” and then she added “Don’t expect much - just good, fresh seafood at a reasonable price.” It occurred to me that statement was the truth. Dining here may be a little chaotic at times and we may be a little short on atmosphere but we strive to bring to you the freshest seafood and to prepare it to your satisfaction. By the way, for the free advertisement, I gave the whole Southwest Airlines crew gift certificates.

The Fish Market Restaurant is as its name suggests, a combination restaurant and fresh seafood market. I have owned this business since July, 1982 when I purchased it from my uncle, the late Jimmy Hontzas.

strong reliance on air freight. Air freight offers the most efficient way to reduce the amount of time that the product is out of the water until it is in our markets.

I have been in the restaurant business since I came here from Greece in 1969. I washed dishes at Niki’s and was a cook at Micheal’s. Eventually I became a partner at John’s before going out on my own. Many of my customers know me from the years that I owned

Sammy’s Delicatessen before coming here. One of the most rewarding aspects of this business is the opportunity I have to get to know my customers and to, over the years, watch their children grow into adult customers. I have been fortunate to know many fine people in the Birmingham area in the 30 years that I have worked here.

In these years, we have seen many changes in the restaurant business. Most recently we saw a drastic change as customers moved away from fried foods to grilled



...ome restaurant/market combinations have been popular in the Northeast and in New Orleans for some time, The Fish Market was the only one in the Birmingham area for years. Although other businesses now use this concept, we are not associated with any of these except for the Fish Market Restaurant located in Riverchase Shopping Center, across from the Galleria. That location is a franchise owned and operated by the Drakos family since 1986.

The seafood business is a challenge. Seafood remains a popular and healthy choice for a growing number of Americans. The demand often exceeds the availability. In addition to our own truck, we rely on a diverse group of suppliers to ensure that we are able to continue to offer you quality seafood. Our suppliers are among the "Who's Who" in the seafood business: Slade Gordon of Boston, MA, Sea Trek of Rhode Island, Central American Fisheries of New Orleans, Sea Pearl Seafood of Mobile, Empire Seafood of Birmingham, AL (We now distribute seafood all thru the southeast), Bryant's Seafood and Bama Shrimp of Bayou La Batre, Greg Abram's Seafood of Panama City Beach Florida, Earps Seafood and Jennings Trout of North Carolina, Sigma International Seafood of St. Petersburg, Florida, just to name a few.

We now utilize the latest trend in the seafood business which is the



CHANGE YOUR OIL...
TSITALI Extra Virgin Olive Oil

and broiled items. We first introduced grilled items to our menu in 1986. Now grilled items are 75% of our entrees sold. As customers taste have changed, so have our menus. From cold salad dishes to fresh pasta with seafood, and we always strive to update the menu with new and healthy dishes. I, myself, try to broaden my own interest in seafood cooking and I teach a Seafood

Cooking Class through UAB's Division of Special Studies.

Thank you for coming to dine with us. If you have any problems, please let me know. And while here, please visit our market, it is open daily until 9:00 p.m., Fridays and Saturdays until 10:00 p.m. In addition to the restaurant and market we offer a complete catering menu. Please keep us in mind for your next party.

George Sarris, Owner
May 1992

THE FISH MARKET RESTAURANT



OPEN 6 DAYS A WEEK

RESTAURANT HOURS: MONDAY - THURSDAY 10 A.M. - 9 P.M.: FRIDAY - SATURDAY 10 A.M. - 10 P.M.
SEAFOOD MARKET HOURS: MONDAY - SATURDAY 9 A.M. - 6 P.M.

If It's Not Fresh, It Won't Be Sold!

Gumbo

SHRIMP & CRABMEAT GUMBO

Cup (8 oz.)... 2.69. Bowl (12 oz.)... 3.69

OYSTERS ON THE HALF SHELL

Fresh oysters brought in daily.
1/2 doz.... 3.99 1 dozen... 6.29



Salads

GREEK SALAD Crisp lettuce, tomatoes, peppers and olives topped with feta

cheese and our delicious dressing... Small...3.25. Large. ...4.25

CRABMEAT COCKTAIL Served with a large house salad...8.99

SHRIMP SALAD COLD PLATE Served with a large house salad .. 6.99

WEST INDIES SALAD Fresh crabmeat blended with a variety of

spices and sauce. Served with a large house salad ...8.49

CHICKEN AND / OR TUNA SALAD COLD PLATE ...6.99

GREEK SALAD AND SAUTEED COLD FRESH TUNA BITS7.49

SHRIMP COCKTAIL 1/2 dozen of extra large, boiled and peeled shrimp.

Served with a large house salad...6.99

FRIED GREEN TOMATOES Lightly breaded and spiced...3.99

Appetizers

BOILED SHRIMP Shell on. Hot or cold (about 24-26 med. shrimp)... 7.49

MUSSELS Delicious! ... 7.49

BUFFALO SHRIMP Fried Cajun spiced shrimp (16-20 shrimp)... 7.49

FRIED CRAWFISH TAILS Fresh picked crawfish meat, breaded lightly with Cajun spice. If you like shrimp you are going to love fried crawfish! ... 7.99

FRIED CALAMARI Lightly breaded and spiced. Delicious! ... 6.99

CRAB CLAWS Fried or steamed... see "SPECIALS OF THE DAY BOARD" for today's price

FRIED SMELTS Excellent! ...5.99

GREEK STYLE SHELLFISH APPETIZER FOR TWO

A plate full of shrimp, steamed crab claws and mussels...11.99

ALL ENTRÉES BELOW ARE GRILLED WITH LIGHT CAJUN MAGIC SPICE UNLESS OTHERWISE SPECIFIED OR LIGHTLY FRIED. SERVED WITH HUSHPUPPIES AND A CHOICE OF ONE OF THE FOLLOWING:

Entrées

1. A SALAD (WITH GREEK OR RANCH DRESSING, ADD FETA CHEESE FOR \$.99)

2. TWO VEGETABLES (ADD \$.35 FOR BAKED POTATO)

3. A CUP OF GUMBO AND 1 VEGETABLE (ADD \$1.50)

OUR VEGETABLES ARE: FRENCH FRIES, GREEK STYLE HOME FRIED BAKED POTATO,

CORN ON THE COB, FRIED OKRA, HOMEMADE COLE SLAW, GREEK RICE, FRIED PICKLES, GREEN BEANS, JOHN'S SLAW,

PASTA WITH LEMON BUTTER SAUCE (ADD \$.35) OR ALFREDO SAUCE (ADD \$.79)

Platters

SEAFOOD PLATTER Snapper, shrimp, oysters and scallops grilled with Cajun spice or fried. Fried... 8.99 / 9.99 Grilled... 9.99 / 10.99

1.75 lb. **WHOLE LOBSTER STEAMED** 19.95

2.25 lb. **WHOLE LOBSTER STEAMED** 24.95

Pasta

GRILLED SHRIMP AND/OR SCALLOPS or CHICKEN OVER PASTA

Light Cajun spice and lemon butter sauce... 7.49 / 8.99

Fettuccini Alfredo with grilled shrimp and/or scallops or chicken over

pasta Lightly Cajun spiced and topped with Alfredo sauce... 7.99 / 9.49

MUSSELS Marinara or Italian over pasta 8.99

GREEK DISHES

ATHENIAN GREEK SNAPPER 8.99 / 10.99

Topped with grilled onions, bell peppers, Greek olives, diced tomatoes, feta cheese and Greek spices

GREEK SOUVLAKI 7.99 / 9.99

Two kabobs filled with shrimp, green peppers, onions, and tomatoes. Topped

Fish

FRIED SNAPPER lightly breaded

with cracker meal ... 6.49 / 7.49

GRILLED SNAPPER FILLET Cajun, Greek or

Lemon Pepper ...7.99 / 8.99

BAKED SNAPPER with Creole sauce 7.49 / 8.49

FLOUNDER FILLETS Mild Atlantic Ocean

delight. Fried. 6.49 / 7.49 Grilled 6.99 / 7.99

WHOLE FLOUNDER fried or grilled see

ORANGE ROUGHY FILLET From the waters of New Zealand.

Fried or Grilled 7.99 / 8.99

AMBERJACK FILLETS Charbroiled

with lemon pepper spice.... 7.99 / 9.69

REDFISH FILLETS

Grilled. Excellent! ... 7.49 / 8.99

MAHI- MAHI FILLETS

Charbroiled Greek style ... 7.69 / 8.69

HALIBUT GREEK STYLE Charbroiled.

Greek Islands Shrimp 8.99 / 10.99
 Sautéed green peppers, green onions, diced tomatoes, sliced Greek olives, garlic with extra virgin olive oil. Add salt and pepper to taste. Add a little Chardonnay wine and chicken broth. Set aside. Grill eight large shrimp with a little Greek spice. Get a bed of rice on a platter and pour mix on top. Sprinkle with fresh parsley and feta cheese.

CATFISH FILLETS The best farm raised catfish around. Fried 6.69 / 7.49. Grilled 7.49 / 8.49
WHOLE FRIED CATFISH 1 lb. from the best farms. Delicious... 8.59
CATFISH STRIPS Cajun fried ... 6.99 / 7.69
TROUT ALMANDINE FILLETS
 Fried... 5.99 / 6.99. Grilled 6.99 / 7.99
RAINBOW TROUT Whole boneless trout from the clear waters of Idaho.
 Fried... 6.99 / 7.69. Grilled ... 7.49 / 8.49
WHITING FILLETS 1 1/4 lb
 Fried or Grilled ... 6.49 / 7.49

SALMON FILLET Charbroiled.
 The best! 7.49 / 8.99
SWORDFISH STEAK Charbroiled.
 An all time favorite... 7.99 / 8.99
TUNA STEAK Charbroiled.
 Excellent! ... 7.49 / 8.99

FISH COMBO (any two)
 Fried 9.99 / 11.99
 Grilled 10.49 / 12.49



Shellfish

Grilled with light Cajun spice unless otherwise specified, or lightly breaded and fried.

FRIED, GRILLED OR BBQ SHRIMP (1/2 doz.)... 6.99 (1 doz.)... 9.99
SHRIMP CREOLE Peeled grilled shrimp topped with Creole sauce Served over rice... 7.49
FRIED POPCORN OR BUFFALO SHRIMP 6.69 / 7.69
BOILED SHELL ON SHRIMP ... 7.49
CRAB CLAWS Fried, steamed or sautéed (hot or cold). See "SPECIALS OF THE DAY BOARD" for today's price
OYSTERS Fried 1/2 doz... 6.99, doz... 9.99 / Grilled 7.49, Doz .. 9.99
DEVIL CRABS FRIED (3)... 5.49
SOFT SHELL CRABS Fried or grilled (2)... 11.99 (3)... 16.99



SCALLOPS Fried... 7.49 / 8.99. Grilled 7.99 / 9.49
CRAWFISH TAILS Fried 7.99 / 8.69
MARYLAND GRILLED CRABCAKES (2) made with fresh lump crabmeat... 12.49
ALASKAN SNOW CRABLEGS 1 LB. ... 12.99
ALASKAN KING CRABLEGS 1 1/4 LB. ... 22.99

SHELLFISH FRIED COMBINATION Pick 2.. 9.49 / 10.49
 For Soft shell Crab (add 2.99), Crab Claws (add 1.99)

Restaurant "Take Home"
 All menu items available
 "TO GO"

Gumbo—Shrimp & crabmeat
 Pint 3.20 Quart 6.20 Gallon 24.00
GREEK DRESSING - Pint 3.49
Shrimp or Tuna Salad pint... 6.99
West Indies salad (pint) .. 11.99
Homemade Cole Slaw (pint) ... 1.79
Creole shrimp & rice (pint) ... 7.49
Cocktail or Tartar sauce (1/2 pint)... 1.75

Kids Plates

Under 12 please. Served with hush-puppies, French fries and cole slaw
 Baked potato add \$.35
Fried Snapper or Catfish fillet ... 4.39
Fried Popcorn shrimp... 4.39
Fried Crab Claws 5.99
Fried Chicken Fingers ... 4.39

PoorBoys

Served with leaf lettuce, French fries (for a baked potato add \$.35) and cole slaw

Snapper or Catfish Poor boy .. 5.49
Grilled Amberjack Poor boy ... 5.89
Fried Shrimp Poor boy ... 5.96
Fried Oyster Poor boy ... 5.99
Soft Shell Poor boy... 11.99
Tuna salad sandwich ... 4.99
Chicken salad sandwich ... 4.99
Grilled Chicken Poor boy... 5.49

Chicken

See Chicken Pasta Dishes under PASTA
Grilled chicken over salad with feta cheese and a baked potato ... 6.99 / 8.69

Entrees below are SERVED WITH a SALAD or 2 vegetables
Chicken fingers fried ... 5.99 / 6.99
Greek style Chicken breast charbroiled ... 6.99 / 7.99

Drinks

Desserts

Cheesecakes & Cakes ... 2.49 to 3.49
Baklava... 1.39, **Pies** 1.79 to 2.79
Coke products, Iced tea 1.19 **Coffee** 1.09
Beer Domestic 2.50 Premium 2.95
Wine Bottle 9.95, By the Glass 2.95
 Zinfandel, Chardonnay or Merlot

All menu items are available to go. Add \$.25 for each container. Prices are subject to change without notice. Catering is our specialty. Call us at (205) 322-3330 Fax: (205) 324-1804 or visit our web site at www.thefishmarket.net
 VOTED THE BEST SEAFOOD IN TOWN SINCE 1984.