THE FISH MARKET RESTAURANT CATERING MENU

& Oyster Bar

WEDDINGS CORPORATE EVENTS BIRTHDAYS
RECEPTIONS REUNIONS HOLIDAY PARTIES

HWY 280 Location:

HWY 31 Location:

Address: 5409 Highway 280

Phone: 205.980.8600

Address: 1681 Montgomery Highway Phone: 205.823.3474



Website:FishMarketRestaurant.com

E-mail: info@FishMarketRestaurant.com

The Fish Market Restaurant is proud to offer you our valued customers, the finest in quality, freshness and service for your events.

Our menu below is only a sampling of dishes we can provide for catering. If you have a particular dish in mind, just ask! We will do our best to provide it for you! We provide on and off-premises catering for all areas. We specialize in creating personalized menus that can be as simple or as unique as you like. Whether you are looking to have us cook dinner for twenty or five hundred, corporate events or a large party, we can do it all!

Seafood Prices vary daily. Prices are subject to change without notice. Please note prices below are for take-out catering only. These prices do not include paper products.

Prices Updated 12-5-21. Prices subject to Change with the market.

APPETIZERS

Professionally decorated. Cocktail Sauce included. Half-size trays are available upon request.

Large Boiled Peeled and Deveined Shrimp tray (5 lbs of 21-25 shrimp/lb)	\$99.00
Jumbo Boiled Peeled and Deveined Shrimp tray (5 lbs of 16/20 shrimp/lb)	\$109.00
Crab Claws Fried or Steamed (5 lbs)	Market Price
Crab Claws (around 100) & Large Peeled Shrimp (around 60)	Market Price
Calamari Fried or Grilled (5bs.)	\$ 72.00
Fried buffalo Chicken tenders. (5 lbs)	\$ 62.00
Spanakopita (Greek Feta cheese and Spinach, oven baked pastry triangles)	\$18.99/dz
Tyropita (Greek Feta cheese, oven baked pastry triangles)	\$18.99/dz
Maryland Mini Crab Cakes	

SOUPS

Sea	food	Gumb	o (p	riced p	er gal	lon)	\$79	.99

Lobster Bisque (priced per gallon) \$89.99

SALADS

1/2-size Pans serve 8-10. Full-size Pans serve 16-20.

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Traditional Greek Salad. Fresh cut Iceberg and Romaine lettuce topped with Imported Greek Feta Cheese, olives, tomatoes, peppers and Greek dressing.	\$35.00	\$55.00
House Salad. Fresh cut Iceberg and Romaine lettuce topped with Imported olives, tomatoes, peppers and tossed with Greek or Ranch Dressing	\$29.00	\$49.00
Greek Farmer's salad. Fresh sliced tomatoes, cucumbers, onions, sliced green peppers, scallions, Greek Potatoes, imported Greek olives, pepperoncini peppers tossed with extra virgin olive oil and spice.	\$42.00	\$74.00
Spinach Salad. Fresh Spinach topped with tomatoes, onions, crisp applewood bacon bits sliced boiled egg and imported Greek olives. Served with poppy seed dressing	^{5,} \$42.00	\$65.00
John's Shredded Slaw with "John's Famous Dressing	\$34.00	\$54.00
Grilled sliced Chicken, Tuna, Salmon or Shrimp over a Salad with Feta cheese and Greek or Ranch Dressing	\$89.00	\$149.00

PASTAS AND RICE

1/2-size Pans serve 8-10. Full-size Pans serve 16-20.

	Half Pan	Full Pan
Shrimp or Chicken Linguini with Lemon Butter Sauce	\$89.00	\$139.00
Shrimp or Chicken Linguini with fresh Marinara sauce	\$89.00	\$139.00
Shrimp or Chicken Linguini with Alfredo Sauce	\$109.00	\$159.00
Athenian Shrimp or Chicken over Pasta. Grilled peppers, onions, capers, sliced olives, diced tomatoes and imported feta cheese on top of small bed of Rice	\$109.00	\$169.00
Greek Island Shrimp or Chicken over Pasta topped with a Greek style wine sauce, grilled peppers, onions, capers, sliced olive, diced tomatoes and imported feta cheese.	\$119.00	\$179.00
Jambalaya with shrimp, chicken, andouille sausage, onions, green peppers, celery, and tomatoes marinated in Our spicy creole sauce . Served over rice	\$89.00	\$139.00

FISH

Served with Hushpuppies and Cocktail or Tarter Sauce. 1/2-size Pans serve 8-10. Full-size Pans serve 16-20.

	Half Pan	Full Pan
Cajun Grilled Snapper Fillets with lemon Butter Sauce	\$125.00	\$199.00
Greek Style Grouper Fillets with lemon Butter Sauce	\$129.00	\$209.00
Athenian Snapper or Grouper topped with grilled peppers, onions, capers, sliced olives, diced tomatoes, imported feta cheese and Greek spice on a bed of rice	\$129.00	\$209.00
Tilapia or Almondine fillets	\$99.00	\$159.00
Salmon, Flounder, Amberjack, Catfish, or Mahi-Mahi fillets	\$109.00	\$179.00

SHELLFISH

Served with Hushpuppies and Cocktail or Tarter Sauce. 1/2-size Pans serve 8-10. Full-size Pans serve 16-20.

	Half Pan	Full Pan
Large Shrimp (2.5 lbs about 60 on 1/2 pan, 5 lbs about 120 on full)	\$69.00	\$109.00
Popcorn Shrimp fried (2.5 lbs about 150 on 1/2 pan, 5 lbs about 300 on full)	\$65.00	\$105.00
Scallops -1/2-size (2.5 lbs), Full-size (5 lbs)	market	market
Fried Jumbo Coconut Shrimp (2.5 lbs about 50 on 1/2 pan, 5 lbs about 100 on full)	\$84.00	\$125.00
Crab Claws -1/2 size pan (2.5 lbs, around 90), full-size (5 lbs, around 180)		Market Price
Maryland Crab Cakes (3.5 oz.) Priced individually		Market Price
Shrimp and Cheese Grits	\$89.00	\$139.00

MEAT AND CHICKEN

Advanced notice may be required. Served with rolls and all sauces 1/2-size Pans serve 8-10. Full-size Pans serve 16-20

	Half Pan	Full Pan
Grilled or fried Chicken (1/2 pan 4 lbs or 16 large tenders full 8 lbs or 32 large tenders)	\$59.00	\$89.00
Filet Mignon		Market Price
Ribeye Steak		Market Price
Pork Tenderloin		Market
		Price

SIDE DISHES

1/2-size Pans serve 8-10. Full-size Pans serve 16-20

	Half Pan	Full Pan
Greek Potatoes	\$33.00	\$55.00
French Fries	\$33.00	\$55.00
Lemon Butter Pasta	\$38.00	\$59.00
Alfredo Pasta	\$49.00	\$89.00
Baked Potato with butter and sour cream		\$3.49 each
Greek Rice, Steamed Cabbage, or Traditional Cole Slaw	\$33.00	\$55.00
Green Beans, Fried Pickles, or Corn on the Cob(seasonal)	\$33.00	\$55.00
Homemade Hushpuppies (1/2 pan about 20, full pan about 40)	\$19.00	\$30.00

VARIOUS SEASONAL TRAYS

Serves around 20-30 people

82.00
69.00
69.00
Market Price
Prices Vary

DESSERTS

Fresh and Homemade!

Homemade 3 layer cakes- red velvet, strawberry, chocolate, or Italian Cream	42.99
Fresh key lime pie	33.99
sheet cakes or Key lime squares	3.49 each
Brownies and cookies	2.49 each
Baklava	3.99 each
Seasonal Berry or Peach cobbler	½ pan 34.99
	full pan 54.99

DRINKS

Fresh Brewed Tea Sweet or Unsweetened 5.99/gallon

