



# Fiddlers

@ 410 ARNOLD • ST. SIMONS ISLAND



ask your server about our daily specials!

## STARTERS

<b>TUNA TARTARE*</b>	MKT
generous portion of tuna served with a soy reduction, fiddlers sauce and fried wontons	
<b>CALAMARI</b>	16
fried calamari served with a sweet thai chili sauce	
<b>PEEL AND EAT- COASTAL SHRIMP IN THE SHELL GF</b>	
boiled local shrimp served with cocktail sauce	
1/2 lb: 15    1 lb: 29	9
<b>FRIED DEVILED EGGS</b>	
six fried rich and creamy deviled eggs	14
<b>FIDDLERS BUFFALO SHRIMP</b>	
coastal shrimp tossed in a homemade buffalo sauce	12
<b>FRIED GREEN TOMATOES</b>	
freshly sliced green tomatoes breaded, deep fried and then topped with pimento cheese, basil, and a balsamic citrus reduction	12
<b>PORK CHOP SLIDERS</b>	
two fried pork chop sliders served with a house mustard sauce	12
<b>CRABCAKE</b>	
one 6oz crabcake served with our homemade remoulade and cocktail	14
<b>ARTICHOKE DIP</b>	
a creamy artichoke dip served with pita bread	14
<b>WINGS</b>	
8 wings served with your choice of Buffalo Tangy BBQ, or a Sweet Thai Chili with side of ranch or blue cheese	16

## SOUPS

<b>5 MILES EAST OF BRUNSWICK STEW</b>	cup 6 bowl 10
pulled pork, chicken, butter beans, corn, tomatoes and bbq sauce	
<b>SEAFOOD CHOWDER</b>	cup 8 bowl 12
shrimp, crab, fish, potatoes cooked with cream base	

GF = Gluten Free

\*ADVISORY: HAMBURGERS &amp; STEAK CAN BE COOKED TO CUSTOMERS REQUESTS

\*\*CONTAINS RAW / UNDERCOOKED FISH

A 3% charge will be applied to all credit card transaction's for processing.

Gratuity may be added to parties of 6 or more, please ask your server

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## SALADS

## SALAD ADD-ONS

scallops \$12 chicken \$6 shrimp \$9 fish (MKT) steak \$12

## SALMON SALAD

ask your server about our seasonal Salmon Salad

MKT

## HOUSE SALAD

mixed greens, cucumbers, tomatoes, croutons, bacon and your choice of ranch, blue cheese, or a sweet and sour vinaigrette

10

## SUNRISE SALAD GF

healthy mix of field greens topped with marinated roasted veggies and feta cheese, served with a balsamic vinaigrette on the side

14

## AMY'S SALAD OF THE DAY

served over a house salad, avocado, or as a sandwich

14

## STEAK SALAD

Filet bites over house salad served with blue cheese crumbles

14

dressings: ranch, blue cheese, honey mustard, greek dressing

## BOWLS

## FIDDLERS BOWL

all bowls are served with coconut rice, fiddlers slaw, topped with fiddlers sauce and a soy reduction- ask for wasabi for a lil' heat

<b>TUNA*</b>	MKT
<b>AVOCADO TUNA</b>	MKT
<b>SHRIMP</b> (lightly blackened or fried)	26
<b>SCALLOPS</b> (lightly blackened or fried)	30
<b>CHICKEN</b> (lightly blackened or fried)	20
<b>REDFISH</b>	MKT
<b>STEAK</b>	28
<b>VEGGIE</b> (sunrise veggies)	12

## COMBO BOWLS

<b>SHRIMP AND CHICKEN</b>	30
lightly blackened or fried	
<b>SHRIMP AND SCALLOPS</b>	36
lightly blackened or fried	
<b>REDFISH AND SHRIMP</b>	MKT
lightly seasoned redfish served with fried or lightly blackened shrimp	
<b>VEGGIES AND SCALLOPS</b>	34
sunrise veggies and lightly blackened/fried scallops	
<b>VEGGIES AND SHRIMP</b>	30
sunrise veggies and lightly blackened/fried shrimp	

## SANDWICHES

<b>REDFISH AND SCALLOPS</b>	MKT
<b>SURF AND TURF</b>	38
Filet bites served with your choice of fried or grilled coastal shrimp	
<b>CRAB CAKE BLT</b>	16
a 6oz crab cake on a brioche bun served lettuce, tomato, and one side	
<b>CHICKEN SANDWICH</b>	14
blackened chicken served on a brioche bun, with bacon, lettuce, tomato, avocado, pub mustard, and gouda cheese	
<b>FISH SANDWICH</b>	14
lightly seasoned Mahi- Mahi on a brioche bun served with lettuce and tomato	

14

16

14