

HOT FISH CLUB

WATERFRONT DINING

Murrells Inlet, SC



THE HISTORY

The original Hot and Hot Fish Club was founded in the late 1700's by the planters of All Saints Parish. The social club was dedicated to epicurean pursuits; gourmet food, strong drinks and festive times. The first club was said to be on Drunken Jack Island, located just a few miles south from here. Members of the original club described their past time spent on the island as the "happiest hours of their lives." The Club was dismantled and finally laid to rest after the Civil War. An ever-shifting sand bar off the coast of Huntington Beach State Park is all that remains of the original site.

The Hot Fish Club today is located in the oldest existing restaurant building on the Grand Strand. Hot Fish Club remains a favorite gathering place today for discriminating locals and is open to everyone seeking Great Food, Great Drink, and Lively Conversation, in the spirit of those earlier revelers.

We pride ourselves on our personal service and our desire to satisfy each guest as we ourselves enjoy to be pampered. We source most of our product locally for superb freshness and quality such as milk from local farms, fish from day boats, and local fresh produce.

Entrees and Nightly Specials prepared by our Chef Staff.

Club Rules:

The entire restaurant is non-smoking

Smoking is allowed outside or in the Gazebo

We accept Cash, Mastercard, Visa, Discover, & American Express

ATM located on back porch

Gluten Free, Shell Fish Allergy, Nut Free, Egg-Free, Dairy Free Menus available upon request

We proudly serve Pepsi Products.

Coffee (decaf & regular), Tea (sweet & unsweet)

Milk, Juices

"Happiest Hours" Specials 4-6 PM Daily

At the inside bar and at the Gazebo bar

Wine Selections & Members Selected Reserve Wines

Specialty Martinis & Libations

Flights of Wine, Bourbons, Scotches, & Tequilas

Domestic and Import bottle beers. Craft, seasonal, and local brews on tap

Join us in the Gazebo for live music year-round ranging from beach music to reggae to funk (check website or Facebook for music schedule). The open-air Gazebo bar (now heated in the winter) offers full menu dining as well (first come first serve).

Thank you for visiting the Hot Fish Club in Murrells Inlet, SC.

Would you review us on TripAdvisor? Our guests often tell us how helpful it is to read other people's reviews before their visit.

And we're always eager to hear what you liked and how we might improve.

Thanks again, and we hope to see you again soon at the Hot Fish Club.

Visit us at: hotfishclub.com

'like us on Facebook &

'follow' us on twitter

*"Thanks for visiting us,
please give us a try at our
sister restaurant,*



right next door"

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*



"Taste the difference. There's Angus. Then there's the Certified Angus Beef ® brand."



TEAZERS

Hot Fish Sampler 17.95

bam bam shrimp, calamari strips & Tender Korean Chicken bites

Fried Calamari 12.95

calamari steak cut into strips & served w/marinara

Bam Bam Shrimp 13.95

deep fried & tossed in a sriracha aioli over a lettuce bed

Tuna Poke* 14.95

sashimi grade Yellowfin marinated w/sesame, soy, & lime over shaved English cucumbers with wonton chips & fresh avocado

Fried Green Tomato Stack 11.95

layered with Charleston-style pimento cheese & crispy prosciutto

Crispy Korean Chicken 9.95

crispy fried local chicken breast chunks tossed in a spicy Asian-style sauce

Buffalo Wings 12.95

Hickory smoked, served Plain, or with Mild, Hot, Teriyaki, or BBQ sauce

Grouper Bites 13.95

large chunks of grouper, deep fried & served w/Chipotle tartar

Pan-seared Scallops New Bedford 14.95

w/shaved basil corn & bacon jam

Fried Fontina Cheese 10.95

panko crusted, deep fried & served w/marinara

Oyster Rockefeller 14.95

baked with Benton's bacon, fresh spinach & parmesan cheese

Wasabi Crunch Tuna * 14.95

panko crusted & topped w/orange teriyaki & kimchi

Lobster & Shrimp Quesadilla 16.95

made w/cheddar & jack cheese, scallions & tomatoes

Blackened Chicken Quesadilla 12.95

made w/cheddar & jack cheese, & Benton Farms bacon

Double Dip 9.50

homemade Smoked Mahi Dip & Pimento Cheese Spread -served chilled

CLUB SPECIALTIES*

Lobster Pot Pie 31.95

chunks of lobster, shrimp & scallops in a white wine cream sauce topped off w/scratch-made puff pastry

Shrimp & Grits Hot Fish Style 22.95

served over creamy grits w/New Orleans Tasso

Seafood Cioppino 28.95

Dungeness crab, shrimp, scallops, clams, mussels & fresh fish in spicy tomato broth w/garlic toast

Char-Grilled Cobia 19.95

firm, mild fish caught right off of our coast. Char-grilled & topped w/spicy garlic-pepper chutney served w/black beans & jasmine rice

Hot Fish Trio 24.95

pan seared Lobster Cake, Crab Cake, & Shrimp Cake each with its own signature sauce, served w/roasted corn & tomato succotash

Lobster Tails 39.95

two 6 oz cold water tails served w/grilled veggies & choice of potato

Lemongrass Tuna 25.95

seared Yellowfin coated with lemongrass & topped w/spicy basil garlic sauce & mushrooms, served w/jasmine rice & asparagus

Char-Grilled Grouper 31.95

topped w/tomato basil beurre blanc, served over lobster risotto & sautéed spinach

Blackened Mahi w/Crabmeat 24.95

topped w/lemon basil aioli, served over sautéed spinach & grits

Triple Cheese Pasta w/Jumbo Prawns 24.95

char-grilled prawns tossed in a lightly spiced adobe cream sauce & served over Penne. Substitute blackened local chicken 19.95

Inlet Crab Cakes 27.95

scratch-made w/blue crab topped w/lemon basil aioli, served over mashed potatoes & sautéed spinach

Char-Grilled Salmon 24.95

topped with tzatziki and served over Jasmine rice and sautéed spinach with a cool cucumber-jalapeno sauce

Blackened Red Snapper 26.95

topped w/fresh Pico de Gallo & avocado served over sautéed spinach & local, stone-ground grits

INLET STYLE

INLET STYLE PLATTERS ARE SERVED W/SLAW & CHOICE OF POTATO

Hot Fish Platter fried or grilled 31.95

local flounder, shrimp, fried oysters & crabcake

w/fresh New Bedford scallops 36.95

Shrimp Platter 22.95 fried or grilled

Creek Shrimp Platter 20.95

Calabash style, fried golden brown

Oyster Platter 24.95 local & fried

Flounder Platter 22.95 fried or grilled

Scallop Platter New Bedford 31.95 fried or grilled

-SUBSTITUTE ANY SIDE FOR +\$1

FROM THE SHORE*

Ribeye Certified Angus Beef® 34.95 Black n' Blue 35.95

aged 28 days & brushed w/rosemary balsamic reduction. served with choice of potato and bacon-seared green beans

Surf & Turf Certified Angus Beef® Filet

served w/choice of potato & grilled veggies

w/Crabcake or Grilled Shrimp 36.95

w/Scallops 38.95

w/Lobster Tail 39.95

Baby Back Ribs 19.95

rack of Baby Back Ribs glazed w/honey BBQ sauce & served w/fresh corn cob & mashed potatoes

Marinated Sirloin 19.95

Certified Angus Beef® Coulotte steak served w/mashed potatoes & roasted broccoli

Chicken Fried Chicken 19.95

w/country ham & onion gravy served w/mashed potatoes & bacon green beans then topped w/onion straws

SIDES: Sweet Potato Fries or Side Salad +\$2, Coleslaw, Fries, Mashed or Baked Potato, Jasmine Rice, Grilled Veggies, Fried Okra, Fresh Corn, Sautéed Spinach, Green Beans, Sautéed Asparagus, Creamy Grits, Roasted Broccoli Extra side \$3.50

FROM THE STEAMER* (dusted in Old Bay seasoning)

Lowcountry Steampot 29.95

local shrimp, clams, oysters, mussels, smoked sausage, fresh corn & red potatoes

Crab Steampot 39.95

lowcountry steampot w/1 large Alaskan Snow crab leg cluster

Super Steampot 59.95

local shrimp, clams, oysters, mussels, smoked sausage, fresh corn & red potatoes w/1 Alaskan Snow crab clusters & 1 large King crab leg

Steamer Sampler 31.95

Dungeness crab, Alaskan Snow crab legs, local shrimp

King Crab Legs Market

served w/melted butter

Dungeness Crab Clusters 24.95

served w/melted butter

Oysters steamed or raw

1/2 dozen 11.95 1 dozen 21.95

Alaskan Snow Crab

Clusters 31.95

two large crab clusters served w/ melted butter

Peel & Eat Local Shrimp

steamed & served warm/chilled 1/2 lb. 12.95 1 lb. 24.95

SOUPS & SALADS

Seafood Corn Chowder

"Award winning"

Cup 5.75 Bowl 7.95

She Crab Soup

Cup 5.75 Bowl 7.95

Caesar Salad 6.95

Inlet House Salad 6.95

Salad Additions 7.95

add fried, grilled, or blackened shrimp, chicken, or fried oysters

Side Salad 3.50

DRESSINGS: Strawberry or balsamic vinaigrette, ranch, blue cheese, 1000 island, honey mustard, oil & vinegar

Grilled Shrimp & Berry

Salad 14.95

mixed greens, fresh berries, almonds, & blue cheese in our vinaigrette dressing

Beet Salad 12.95

mixed greens, roasted beets, mandarin oranges, goat cheese & candied pecans w/our herb ranch

Seared Ahi & Avocado Salad* 15.95

served over a bed of greens & sugar snaps w/our sesame ginger dressing

Caprese Salad 9.95

fresh mozzarella, tomatoes, & basil drizzled w/balsamic & pesto

SANDWICHES & SMALL PLATES

SANDWICHES 12.95

ALL SANDWICHES ARE SERVED W/FRIES

Crab Cake Sandwich

made from scratch w/blue crab

Grilled Cheeze, "Dave's

Way" w/grilled chicken, bacon & chipotle ranch

Shrimp or Grouper Tacos

w/cheese, lettuce, tomato, & Pico

Cheeseburger*

half pound, Certified Angus Beef®

Filet Mignon Sandwich

w/ avocado crema, caramelized onions, and cotija

EARLY BIRD 4-5:30 PM

Take \$3 off

(Substitute any side +\$1)

Fish & Chips fresh Cod served w/fries & slaw 17/95

Seafood Platter flounder, shrimp & fried oysters w/choice of potato & slaw 19.95

Maple Ginger Salmon over Jasmine rice & sautéed spinach 17.95

Crab Cake topped w/ aioli, choice of potato & slaw 17.95

Shrimp & Grits no sides 17.95

Cauliflower Stir Fry crispy battered cauliflower tossed with a spicy Asian style sauce & served with Jasmine rice 13.95