

BY THE POUND

WE SUGGEST ½ POUND PER PERSON

MEAT

*PULLED PORK	\$12 PER POUND
*PULLED BRISKET	\$14 PER POUND
*PULLED CHICKEN	\$12 PER POUND
*GABE'S FRIED CHICKEN CUTLETS	\$12 PER POUND
CHICKEN WINGS	\$12 PER POUND
SAUSAGE AND KRAUT	\$12 PER POUND
BABY BACK RIBS	\$9 (½ RACK) \$17 (FULL RACK)
TRI-TIP	\$18 PER POUND

*AVAILABLE AS SLIDERS (INCLUDES BUNS, SWEET BABY GABE'S BBQ SAUCE, TANGY SLAW, AND HOUSE BREAD AND BUTTER PICKLES) ADD \$2/POUND

SEAFOOD

FRIED FISH

PBR BEER BATTER, SERVED WITH HOUSE GRIBICHE (TARTAR), LEMON	
ICELANDIC COD	\$15 PER POUND
FRESH HALIBUT	\$20 PER POUND
FRESH YELLOW PERCH	\$18 PER POUND

FRIED CALAMARI

BUTTERMILK BRINED, FLOUR DUSTED, FLASH FRIED, SERVED WITH LEMON AIOLI, LEMON WEDGES	
	\$14 PER POUND

SHRIMP

STEAMED – CURRY COCKTAIL SAUCE, LEMON WEDGES	
GARLIC HERB BUTTER – CURRY COCKTAIL SAUCE, LEMON WEDGES	
HONEY CHIPOTLE LIME – CHILI LIME AIOLI, SESAME SEED, CILANTRO, LIME WEDGES	
SOY GINGER GARLIC – HOISIN AIOLI, CILANTRO, SESAME SEED, LIME WEDGES	
PBR BEER BATTER (FRIED) – CURRY COCKTAIL SAUCE, LEMON WEDGES	
	\$18/POUND (16-20 PCS)

ALL BY THE POUND OPTIONS ARE DELIVERED HOT AND SERVED IN DISPOSABLE ALUMINUM PLATTERS. DISPOSABLE PLATES, FLATWARE, AND NAPKINS AVAILABLE AT ADDITIONAL COST.

SIDES

FULL (SERVES 25-30) / HALF (SERVES 12-15) / 32 OUNCE (SERVES 4-6)

POTATO SALAD	\$60-\$35-\$12
FISH LADS BAKED BEANS	\$60-\$35-\$14
TANGY COLESLAW	\$40-\$25-\$12
MAC AND CHEESE	\$60-\$35-\$14
CORNBREAD (HALF SHEET ONLY)	\$25
TWICE BAKED POTATOES	\$4 EACH
LAD'S SALAD	\$45-\$25-\$12

(GREENS, CARROT, FENNEL, PICKLED ONION, TOMATO, SEASONAL VINAIGRETTE ON SIDE)

ORDERING GUIDELINES

- ALL ORDERS MUST BE PLACED 72 HOURS IN ADVANCE
- DEPOSIT MAY BE REQUIRED ON ORDERS \$500 OR MORE
- 48 HOUR NOTICE IS REQUIRED TO CANCEL ORDERS OR DEPOSIT WILL BE FORFEITED.
- THE MAJORITY OF OUR INVENTORY IS WILD CAUGHT, HENCE SEASONALITY WILL PLAY A ROLE IN WHAT WE CAN OFFER. PLEASE CALL US IN ADVANCE FOR ITEMS THAT MAY SEEM SEASONAL.
- PRICES DO NOT INCLUDE TAX OR GRATUITY.
- DISPOSABLE PLASTIC/PAPER GOODS ARE AVAILABLE FOR AN ADDITIONAL COST.
- ALL DIETARY RESTRICTIONS CAN BE ACCOMMODATED, PLEASE LET US KNOW UPON ORDERING.
- DELIVERY IS AVAILABLE IN SELECT AREAS.

SPECIAL EVENTS

FISH LADS SPECIAL EVENTS ARE PERFECT FROM LARGE-SCALE PARTIES TO SMALL. LET US HELP MAKE YOUR NEXT FOOD EVENT UNIQUE AND MEMORABLE! WE ASK THAT YOU:

- WE SUGGEST SCHEDULING A CONSULTATION FOR LARGE PARTIES
- NOTE THAT WE CAN OFFER SERVICES BEYOND THE FOOD NEEDS, SUCH AS SILVERWARE AND CHINA, LINENS, AND SERVING STAFF. SIMPLY ASK US!
- TAKE NOTE THAT WE OFFER A VARIETY OF OPTIONS FOR EVERY BUDGET AND ARE HAPPY TO MAKE CUSTOM MENUS SPECIALIZED TO YOUR NEEDS.
- BLOW YOUR GUESTS OUT OF THE WATER WITH A GORGEOUS RAW BAR AND MORE!

DISPOSABLES AND EQUIPMENT RENTALS AVAILABLE UPON REQUEST AT ADDITIONAL CHARGE

PAPER PLATES SERVING UTENSILS
NAPKINS BUTCHER PAPER BIBS PLASTIC WARES
BURNERS PROPANE TANKS CHAFING DISHES
STOCK POTS CRAB CRACKERS COCKTAIL FORKS

ALL ITEMS ABOVE ARE SUBJECT TO CHANGE
PLEASE STOP IN OR CALL TO CONFIRM PRICING DETAILS

FISH LADS GRAND RAPIDS

CALL 616-259-7009

FISH LADS ADA

CALL 616-682-5171

CARVERS

GRAND RAPIDS' FINEST MEATS

EST. 2013
Fish Lads
OF GRAND RAPIDS

CATERING MENU

SEAFOOD BOIL

GRILLING PARTY

OYSTER BAR

PLATTERS

BY THE POUND

FISH LADS GRAND RAPIDS

435 IONIA AVE SW #107A, GRAND RAPIDS, MI 49503

CALL 616-259-7009

FISH LADS ADA

444 ADA DR SE, ADA, MI 49301

CALL 616-682-5171

OYSTER BAR

ALL OPTIONS INCLUDE SET UP/TEAR DOWN, ICE DISPLAY, CURRY COCKTAIL SAUCE, TRADITIONAL MIGNONETTE, LEMON, HOT SAUCE

100 OYSTER COUNT MINIMUM

OPTION 1

PREMIUM SELECTION OF 2-4 LIVE OYSTERS VARIETIES
\$3.00 EACH

OPTION 2

LIVE CHESAPEAKE OYSTERS
\$2.00 EACH

EXPERT SHUCKER REQUIRED PER 50 COUNT
OF OYSTERS @ \$50 PER HOUR

SEAFOOD BOIL

ALL INCLUDE CLAMS, MUSSELS, CORN, RED SKIN POTATOES, ANDOUILLE SAUSAGE, SEASONING, CLARIFIED BUTTER FOR DIPPING, AND ROCKWEED

EQUIPMENT RENTAL MAY BE MANDATORY
(SEE EQUIPMENT RENTAL)

GRILLING EXPERT REQUIRED FOR
EVERY 20 GUEST @ \$50 PER HOUR

WHOLE LIVE LOBSTER 1 WHOLE LOBSTER PER PERSON	\$50
EXTRA JUMBO SHRIMP 8-10 JUMBO SHRIMP PER PERSON	\$30
KING CRAB 1 POUND PER PERSON	\$40
CRAWFISH 2 POUNDS PER PERSON	\$20
SHRIMP/CRAB/CRAWFISH COMBO 3 POUNDS PER PERSON	\$40

EXTRAS

(SEAFOOD BOIL ONLY)

8 OZ MAINE LOBSTER TAILS	\$15 EACH
EXTRA JUMBO WILD SHRIMP	\$25 PER POUND
CRAWFISH	\$14 PER POUND
WHOLE DUNGENESS CRAB	\$20 PER POUND
KING CRAB	\$40 PER POUND

EXTRAS

(FOR THE GRILL)

JUMBO SHRIMP SKEWER (4 SHRIMP)	\$8 EACH
MARINATED CHICKEN SKEWERS	\$6 EACH
SEASONAL VEGGIE KABOBS	\$4 EACH
MARINATED BEEF SKEWER	\$6 EACH
MARINATED PORK SKEWER	\$6 EACH
8 OZ MAINE LOBSTER TAILS	\$15 EACH
STUFFED CRIMINI MUSHROOMS (VEGAN)	\$2 EACH

ALL ITEMS ABOVE ARE SUBJECT TO CHANGE
PLEASE STOP IN OR CALL TO CONFIRM PRICING DETAILS

GRILLING PARTY

ALL OPTIONS BELOW INCLUDE SET-UP/TEAR DOWN,
AND ONE GRILLING EXPERT.
EXTRA GRILLING EXPERT REQUIRED FOR PARTIES OF 10 OR MORE.
(PROPERLY FUNCTIONING HOME GRILL MAY BE REQUIRED)

CHOOSE YOUR PROTEIN:

STEAKS

10 OZ NY STRIP	\$14 PER PERSON
12 OZ RIBEYE	\$16 PER PERSON
8 OZ FILET MIGNON	\$18 PER PERSON
14 OZ PORTERHOUSE	\$22 PER PERSON

ALL STEAKS ARE SIGNATURE CHOICE (TOP 1/3 OF CHOICE GRADE), AND SUSTAINABLY SOURCED. ALL PRICES ARE SUBJECT TO CHANGE.
WANT PRIME? ADD \$3 PER PERSON

PORK

BABY BACK RIBS	\$12 (1/2 RACK) \$20 (FULL RACK)
THICK CUT BONE-IN CHOPS	\$14 PER PERSON

ALL PORK IS LOCALLY SOURCED WITH NO ANTIBIOTICS OR GROWTH HORMONES

CHICKEN

HALF BIRD	\$14 PER PERSON
BONELESS MARINATED BREAST	\$12 PER PERSON

ALL CHICKEN IS LOCALLY SOURCED WITHOUT ANTIBIOTICS
OR GROWTH HORMONES

HOT DOGS AND HAMBURGERS

ALL PRICES BELOW INCLUDE FIELD AND FIRE BREAD, LETTUCE, TOMATO, ONION, PICKLE, KETCHUP, MUSTARD, AND MAYONNAISE SERVED FAMILY STYLE.

8 OZ BUTCHERS BLEND BURGER PATTY	\$6 PER PERSON
ADD CHEESE	\$1 PER PERSON
100% KOBE BEEF FRANKS (HOT DOGS)	\$3 PER PERSON
HOUSE MADE SAUSAGE	\$5 PER PERSON

(ASK FOR LIST CURRENT SELECTION)

CHOOSE YOUR SIDES:

ALL SERVED FAMILY STYLE
ALL INGREDIENTS ARE LOCALLY SOURCED WHEN AVAILABLE

FULL (SERVES 25-30) / HALF (SERVES 12-15)

TWICE BAKED POTATOES	\$4 EACH
GRILLED ASPARAGUS	\$45-\$25
SWEET CORN ON THE COB	\$30-\$15
SEASONAL VEGGIE KABOBS	\$60-\$35
YOU PICK SEASONAL VEG	\$40-\$25
TRADITIONAL POTATO SALAD	\$60-\$35
FISH LADS BAKED BEANS	\$60-\$35
GREEK PASTA SALAD	\$60-\$35
TANGY COLESLAW	\$40-\$25
BACKYARD SUMMER SALAD	\$40-\$25
TRADITIONAL CAESAR SALAD	\$40-\$25
POWERHOUSE KALE SALAD	\$60-\$35
FRUIT SALAD	\$60-\$35

TOAST POINTS

FIELD AND FIRE BREAD, OLIVE OIL, SALT
\$3 EACH

CRAB DUNGENESS CRAB, HERB FENNEL SALAD, LEMON AIOLI
SHRIMP AND AVOCADO AVOCADO SPREAD, STEAMED SHRIMP, LIME, CILANTRO
TROUT SMOKED TROUT, MASCARPONE, LEMON ZEST, HERBS
BEEF TARTARE TENDERLOIN, WHIPPED GORGONZOLA, SHALLOT, CAPERS
CAVIAR EGG, SHALLOT, CAPERS, PADDLEFISH CAVIAR
SALMON COLD SMOKED SALMON, HERBED CREAM CHEESE, EGG, RED ONION, CAPERS, DILL
ARTICHOKE (V) GARLIC, BASIL, WHITE BEANS, ARTICHOKE HEARTS, SPINACH, FRESH HERBS
BEEF RARE TENDERLOIN, WHIPPED GORGONZOLA, CARAMELIZED ONION, SCALLION
BBQ SHRIMP WILD SHRIMP, TANGY BBQ SAUCE, ARUGULA
SHRIMP SALAD JUMBO COOKED SHRIMP, CELERY, ONION, MAYO, CUCUMBER
BEANS AND GREENS (V) CANNELLINI BEANS, TUSCAN KALE, MUSTARD GREENS, GARLIC, CHILI FLAKE
CLAMS CASINO FRESH CLAMS, APPLEWOOD SMOKED BACON, GARLIC, PARSLEY
CAESAR SALAD ROMAINE, ESCAROLE, SHAVED PARMESAN, PICKLED WHITE ANCHOVY
TAPENADE AND PEPPERS (V) HOUSE OLIVE TAPENADE, MAMA LIL'S PICKLED PEPPERS, GOAT CHEESE
TOMATO BASIL (V) HEIRLOOM TOMATO, BUFFALO MOZZARELLA, BASIL, BALSAMIC

HAVE AN IDEA? LET US KNOW!

PARTY PLATTERS

JUMBO SHRIMP COCKTAIL

JUMBO COOKED, PEELED, AND DEVEINED SHRIMP, HOUSE MADE COCKTAIL SAUCE, AND LEMON WEDGES.

BLACKENED SHRIMP SKEWERS

LIGHTLY SEASONED SHRIMP SKEWERED WITH HOUSE SMOKED SALAMI, SERVED WITH CHIPOTLE AIOLI DIPPING SAUCE, LIME WEDGES, AND CILANTRO.

CRAB COCKTAIL DIP

FRESH CRAB MEAT LAYERED WITH HOUSE COCKTAIL SAUCE AND ONION HERB CREAM CHEESE. SERVED WITH MULTIGRAIN CRACKERS AND BAGEL CHIPS.

SMOKED SALMON SAMPLER

LOCALLY SMOKED SALMON. INCLUDES TRADITIONAL, CHIPOTLE, BLACK PEPPER, AND OF COURSE SALMON JERKY. SERVED WITH TOAST POINTS, CRACKERS, AND LEMON CHIVE CREME FRAISE.

SUSHI ASSORTMENT

ROLLED AND PREPARED BY HAND, THIS PLATTER FEATURES AN ASSORTMENT OF TRADITIONAL MAKI ROLLS AND NIGIRI. SERVED WITH WASABI AND PICKLED GINGER

FISH LADS SEAFOOD DIP PLATTER

FISH LADS OWN, SMOKED FISH DIP AND/OR CRAB ARTICHOKE DIP. AVAILABLE INDIVIDUALLY OR AS A COMBINATION. SERVED WITH MULTIGRAIN CRACKERS AND SOURDOUGH TOAST POINTS.

BEEF TENDERLOIN TOASTS POINTS

SLOW ROASTED FILET MIGNON LAYERED WITH CARAMELIZED ONIONS AND HORSERADISH CREAM SAUCE. SERVED ON SOURDOUGH TOAST POINTS AND TOPPED WITH BLEU CHEESE CRUMBLES.

AND MORE!

CUSTOMIZE YOUR OWN PLATTER!

PLEASE STOP IN OR CALL FOR SIZE AND PRICING DETAILS.