



The "Fish on Fire" story began in 2004, when fishing buddies and business partners Jay Herrington and John Mitchell expanded their catering business, (Central Florida Foodworks) and opened "Fish on Fire" restaurant. The restaurant quickly became a gathering place for area anglers and the communities of Conway and Belle Isle. Our proud staff consistently delivers fresh, fantastic seafood & Florida Style cooking to everyone who joins us, for a "reel" good time.

STARTERS

Shrimp Sauté • 12

Sautéed in Cajun BBQ Sauce, Garlic Butter or Blackened seasoning. Served with soft dipping bread.

Onion Straws • 9

Thin, hand sliced onions, tossed in our seasoned breading and flash fried. Served with remoulade dip.

Hushpuppies (9) • 6

Crispy outside, tender inside. Served with remoulade dip.

Parmesan Stuffed Shrimp (6) • 11

Shrimp stuffed with parmesan cheese and spices, broiled with butter.

Smoked Fish Dip • 12

House smoked tuna and mahi mahi mixed with cream cheese and spices. Served with Ritz crackers and vegetables.

Shrimp on Fire • 13

Shrimp stuffed with jalapeno, wrapped in bacon, topped with melted cheddar cheese.

Ahi-Tuna* • 16

Deepwater Yellowfin Tuna, sesame crusted, seared rare with sesame soy, wasabi and ginger.

Allies Gator • 14

Locally caught, wild Alligator seasoned with everglade spices and fried to perfection. Served with remoulade dip.

Boiled Peanuts • 6

Spicy or Mild

Key West Shrimp Skewers • 10

Eight shrimp, char-grilled with our lemon, thyme, and basil seasoning on a bed of seasoned white rice.

Crispy Jumbo Wings (8) • 13

Hot, Medium, Mild, Sweet Chile, BBQ, Garlic Parmesan, Teriyaki

Peel & Eat Shrimp ½ lb \$14 • 1 lb \$22 (Thursday through Sunday)

SOUP & SALAD

Caesar Salad • 11

Classic hand tossed with parmesan cheese and homemade croutons. Garnished with tomato wedge.

Greek Salad • 11

Made the old-world way with feta cheese, tomatoes, olives, peppers, cucumbers with zesty Greek Dressing.

Garden Salad • 11

A run through the vegetable patch! Iceberg lettuce, green leaf lettuce, romaine lettuce, tomato, cucumber, carrots, onion, and red bell peppers.

Chopped Salad • 11

Iceberg lettuce, romaine and leaf lettuce with red bell pepper, pepperoncini, red onions, carrots, tomato, olives, vinaigrette and parmesan cheese.

SOUP OF THE DAY CUP • 4 BOWL • 6

Dressings: Blue Cheese, Ranch, Creamy Italian, Greek, Honey Mustard, House Vinaigrette, 1000 Island

Add Mahi • 9 Tuna* • 9 Chicken Breast • 8 Garlic Shrimp • 10 Parmesan Stuffed Shrimp • 9 Catfish • 11

TACOS

FOFER'S ORIGINAL TACOS

Pick Two Combo • 15

Blackened Shrimp Taco • Mahi Taco • Tuna Tartare Taco* • Blackened Potato Taco

Served with lettuce, tomato, cheese, sour cream, and onions. Jalapenos and Salsa upon request.

*Mahi seasoned either Blackened, Key West (lemon, thyme, basil), Caribbean Jerk, or Fried.

****IF YOU HAVE FOOD ALLERGIES****We do NOT offer any allergy friendly foods. We are NOT a gluten free restaurant. Please order responsibly. **CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FOFER'S FAMOUS FISH SANDWICHES

All sandwiches served with lettuce, tomato, onions, and pickles. Side of fries and a bit of homemade coleslaw.

Mahi Mahi • 14

Seasoned Blackened, Key West (lemon, thyme, and basil), Jerk or Fried. Southern favorite. Dusted in seasoned corn meal and fried.

Gulf Grouper • 16

Seasoned Blackened, Key West (lemon, thyme, and basil), Jerk or Fried.

Fried Catfish • 12

Seared Rare Tuna* • 14

Yellow Fin Tuna steak, Seared rare Blackened, Sesame Seeds or Cracked Peppercorns

Rube-N-Ize your fish sandwich • 2.50

Marble Rye bread, Swiss cheese, homemade coleslaw and 1000 Island Dressing.

BURGERS & CHICKEN

All burgers, served flame grilled, with* lettuce, tomato, onions, and pickles. Side of fries and a bit of homemade coleslaw. Substitute chicken breast.

Big John Burger • 13

Classic ½ pound hand formed all beef patty grilled to your liking. We will even add cheese!

Fatty Melt • 17

3–4-ounce burgers with bacon, eggs, onion straws served between 2 grilled cheese sandwiches.

The Roadhouse • 15

Topped with bacon, fried onion straws, cheddar cheese and BBQ sauce.

Bacon Cheeseburger • 14

Served with crispy bacon and your choice of cheese.

Fofer Burger • 8

Smaller Big John Burger.

Bob's Dancing Pig • 12

Huge & House smoked pulled pork with our sweet BBQ sauce.

Pup Burger • 5

Beef with rice

DINNERS

All dinners served with two sides and garlic bread.

Mahi and Grouper seasoned either blackened, Key West (lemon, thyme, basil), Caribbean Jerk or cracker fried.

A fish SO good it has 3 names! Dorado, Dolphin & Mahi Mahi

Mahi • 18

Sweet, moist, bold seasonings.

Grouper • 22

Sourced from the Gulf of Mexico, light fleshed and mild tasting. This fish accepts all flavors well.

Tuna Duo • 20

*Two 4-ounce yellow fin tuna steaks. Seared, Blackened, Sesame Seeds or Cracked Peppercorn.

Shrimp Shrimp Shrimp • 26

For the shrimp lover who can't decide. This combo features our light and crispy cracker fried shrimp, parmesan stuffed shrimp and key west shrimp skewers.

Catfish Filet • 16

Cornmeal dusted and fried crisp. A southern classic.

French Onion Chicken • 17

Fried or grilled chicken breast, topped with sauteed onions and melted provolone cheese.

Ribeye* • 30

Hand cut 10-ounce.

Sirloin* • 20

Hand cut 8-ounce.

Steak, Shrimp, Mahi* • 28

Select shrimp: blackened, garlic, Cajun BBQ, or cracker fried. A 4 oz. Sirloin, and a 4-ounce Mahi.

Add to any entrée: Mahi • 9 Tuna* • 9 Chicken Breast • 8 Garlic Shrimp • 10 Parmesan Stuffed Shrimp • 9 4 Oz Sirloin • 10 Catfish • 11

Shrimp and Grits • 18

Homemade cheese grits featuring the Cajun trinity. Bacon, andouille sausage and shrimp.

FRIED BASKETS

All baskets served with side of fries, homemade coleslaw and garlic bread.

Grouper • 20 Alligator • 16 Shrimp • 14 Catfish • 14 Chicken • 11

Add to any basket: Alligator • 7 Shrimp • 10 Catfish • 11 Chicken • 8

DRINKS

Coke, Diet Coke, Sprite, Sprite Zero, Pink Lemonade, Root Beer, Sweet Tea, Unsweet Tea

SIDES

French Fries	Collard Greens
Red Potatoes	Cole Slaw
Black Beans and Rice	Sliced Tomato
Sauteed Onions	House Salad**
Cheese Grits	Caesar Salad**
Hush Puppies	Greek Salad**
Vegetable Medley	

**Salads are a \$3.95 upcharge

DESSERTS

Homemade Key Lime Pie Homemade Banana Cream Pie
\$7 slice/\$25 whole pie