

## NEW BERLIN BRUNCH

SATURDAY & SUNDAY  
10 AM - 3 PM

**BREAKFAST POUTINE**  
Scrambled eggs, sausage gravy, cheddar cheese, bang bang sauce 11

**CHICKEN BISCUITS & GRAVY**  
Chicken tenders, 2 biscuits, scrambled eggs, sausage gravy, 1 side 13.5

**CHICKEN & WAFFLES**  
Chicken tenders, crispy waffle, whipped honey butter, maple syrup 13

**NEW BERLIN WAFFLE**  
House whipped cream, mixed berry jam, maple syrup 10

**NORTHSIDE SCRAMBLE**  
Crispy red potatoes, bacon, azar sausage, caramelized onions, peppers, cheddar cheese, scrambled eggs, bang bang sauce drizzle 13.5

**MARGO'S SCRAMBLE**  
Shrimp, collards, tomatoes, capers, red onion, goat cheese, crispy potatoes, scrambled egg whites 13

**THE MAJOR'S BREAKFAST**  
Eggs scrambled, 1 biscuit, azar sausage, 1 piece of chicken, sausage gravy, 1 side 14

**SHRIMP N GRITS**  
Smoked bacon, azar sausage, peppers, onions, cheddar grits 18

## BRUNCH DRINKS

**BOTTOMLESS MIMOSA OR BLOODY MARY** 8.99

IRISH SAILOR'S COFFEE 6

ESPRESSO MARTINI 10

BREAKFAST SHOT  
(tastes like pancakes) 7



## FEATURED HOUSE WINE

**CANYON ROAD**  
California 6

CHARDONNAY  
PINOT GRIGIO  
CABERNET SAUVIGNON  
PINOT NOIR



## WINES BY THE GLASS

### WHITES

**ECCO DOMANI PINOT GRIGIO**  
Italy 6.75

**MATUA SAUVIGNON BLANC**  
New Zealand 8

**CHATEAU ST JEAN CHARDONNAY**  
California 7.5

**MIRASSOU MOSCATO**  
California 6.75

### REDS

**DE LOACH HERITAGE PINOT NOIR**,  
California 8

**ALAMOS MALBEC**  
Argentina 7.25

**APOTHIC CABERNET**  
California 7.50

### BLUSH & SPARKLING

**LA VIEILLE FERME**  
France 7

**WYCLIFF BRUT CHAMPAGNE**  
California 5



## SPECIALTY DRINKS 8

**MERMAID'S TALE MARTINI**  
New amsterdam vodka, lavender and vanilla simple, house-made lemonade, crème de violet

**PRETTY IN PINK**  
New amsterdam gin, lemon simple syrup, giffard wild elderflower, citrus bitters, Florida red grapefruit

**SPICY WATERMELON MARGARITA**  
Milagro silver muddled watermelon and jalapeño, house-made sour, orange liqueur, sugar rim

**STRAWBERRY RHUBARB**  
Old forester bourbon, Madagascar vanilla, giffard rhubarb, muddled strawberries

**SHARK BITE**  
Rumhaven coconut rum, blue curacao, pineapple, drizzle of strawberry

**BLUE LAGOON**  
Curacao, vodka, lemonade

**PAIN KILLER**  
Flora de cana rum, pineapple, orange juice, coconut cream

**DRINKIN ABOUT M-ULE**  
Flor de cana silver rum, fresh mint, Florida blueberries, lime simple, ginger beer

**FLORIDIAN**  
New amsterdam gin, elderflower, lemon honey, ruby red grapefruit

**ORANGE CRUSH**  
Rumhaven coconut rum, flor de cana dark rum, apricot, orange, pineapple

## BEER BOTTLES

**BUDWEISER** Missouri 5% 4

**BUD LIGHT** Missouri 4.2% 4

**MICHELOB ULTRA** Missouri 4.2% 4

**MILLER LITE** Wisconsin 4.2% 5

**CORONA** Mexico 4.1% 5

**CORONA LIGHT** Mexico 4.1% 5

**HEINEKEN** Netherland 5% 5

**COORS LIGHT** Colorado 4.2% 4

**STELLA** Belgian 5% 4

**ANGRY ORCHARD CIDER**  
Missouri 5% 5

## CANS

**PABST BLUE RIBBON (PBR)**  
Wisconsin 4.7% 3.5

**FUNKY BUDDHA FLORIDIAN**  
Florida 5.2% 4.25

**FOUNDERS ALL DAY IPA**  
Michigan 4.7% 3.5

**INTUITION JON BOAT ENGLISH GOLDEN ALE**  
Florida 4.55% 4.5

## BEER ON TAP

**YUENGLING**, Pennsylvania 4.5% 4

**MICHELOB ULTRA**, Missouri 4.2% 4

**BLUE MOON**, Colorado 5.5% 5

**INTUITION I-10 IPA**, Florida 5.5% 5

**DUKES BROWN ALE**, Florida 6% 5

**BUD LIGHT**, Missouri 4.2% 4

## COCKTAILS

**FAMOUS HOUSE-MADE SANGRIA** 8

**POINSETTA** 6

**MIMOSA** 6



## SOFT DRINKS

2.79 free refills

**ICED TEA** (best of jax winner)

**ARNOLD PALMER**

**COKE**

**SPRITE**

**DIET COKE**

**COKE ZERO**

**GINGER ALE**

**CHERRY COKE**

**HI-C PINK LEMONADE**

**BARQ'S ROOT BEER**

# NEW BERLIN Fish House

Nathan comes from a family of fishermen with 3 generations of seafood retail and wholesale experience. Nathan's grandfather Louis Stuart had one of the first seafood markets in Jacksonville called Intracoastal Fisheries. After getting married in the summer of 2018 to a native Californian with a love, palate, and passion for good food, Nathan and Margo decided to take on the challenge of becoming a local favorite in the competitive Jacksonville food scene.

The Stuarts also own OP Fish House and Oyster Bar in Orange Park and Beach Road Fish House and Chicken Dinners. They pride themselves on serving great southern food made only from the highest quality ingredients in their scratch kitchens. The Fish House restaurants are known to have a family atmosphere where generations of local patrons dine with tourist on local and often owner caught seafood. When they are not out fishing, you can find them in one of their award-winning restaurant locations. Whether it's a catered event, football game, a wedding, or just dinner with the family, let New Berlin Fish House & Oyster Bar take care of you.

CATERING, TAILGATE MENU, TAKEOUT, PRIVATE EVENTS

604 New Berlin Road, Jacksonville FL 32218

**(904) 379-1341**

www.NEWBERLINFISHHOUSE.COM

OPEN 7 DAYS A WEEK

MON - FRI 11AM - 10PM • SAT - SUN 10AM - 10PM



#EATLOCAL #CANTFAKEFRESH



## STARTERS

**HOUSE-MADE HUSHPUPPIES**  
Sweet onion dough fried golden brown 4

**SMOKED LOCAL FISH DIP**  
Local fresh catch smoked here at the fish house 7

**GROUPEL BITES**  
Gulf Grouper, lightly battered, fried and served with our house made tartar sauce 12

**BANG BANG LOCAL SHRIMP**  
Mayport shrimp tossed in our house-made buffalo sauce 12

**COCONUT SHRIMP**  
Crispy hand battered shrimp rolled in fresh coconut 12

**FLORIDA GATOR TAIL**  
Tender chunks of Florida gator tail fried 11  
Blackened +.75

**CRISPY CALAMARI**  
Fresh calamari cooked light and crispy with a side of marinara 10

**MAMA SHAW'S CONCH FRITTERS**  
Legendary Bahamian "mama shaw's" very own recipe 10

**BLUE CRAB CLAWS**  
Blue-crab claws sauteed or fried 13

**BROILED SCALLOPS ON THE 1/2 SHELL (3)**  
Fresh scallops topped with lemon tarragon and smoked gouda cream 12

**GRANDMA BETTY'S FRIED VEGETABLES**  
Fresh cut and made to order, your choice: 7  
pickles | onion rings | mushrooms  
green tomatoes | banana peppers

**CHEF JASON'S BRUSSELS**  
Crispy Brussel sprouts, balsamic reduction, local azar sausage, bacon, caramelized onions, goat cheese crumbles 10  
Add: shrimp (6) 6 | scallops (4) 8

**STUFFED GROUPEL**  
Fresh cut gulf grouper loaded with house-made stuffing and cheese 24

**SHRIMP & GRITS**  
Mayport shrimp, smoked bacon, and cream sauce over cheese grits 18

**WHOLE FRIED LOCAL SNAPPER**  
Fresh caught snapper, scored, breaded and lightly fried 22

**MARGO'S CRAB CAKES**  
Creamy Maryland style accented by hints of tangy mustard and zesty lemon 22

## SIGNATURE PLATES

**LOW COUNTRY BOIL**  
Snow crab, shrimp, corn, local azar sausage, potatoes, onion 23  
Add: whole lobster +15

**RUSS'S TACOS**  
Two large flour tortillas with lettuce, tomato, shredded cheese, and house-made taco sauce  
Choice of fish or shrimp 14

**CHEF'S CUT TARRAGON STEAK**  
Chef's cut smothered with lemon tarragon and smoked gouda cream MKT

**2/3 LB CHEDDAR ANGUS BEEF BURGER**  
Fresh private label ground beef with cheddar cheese on a local made bun 14

**CHICKEN TENDER MEAL**  
White meat chicken strips, blackened or fried 14

**GROUPEL & GRITS**  
Fresh blackened grouper, smoked bacon, and cream sauce over cheese grits 18

## RAW BAR



\*Steamers only shucked upon request\*

**LAFOURCHE, OYSTERS**  
1/2 dozen 8 | full dozen 14

**BLUE POINT, OYSTERS**  
1/2 dozen 10.5 | full dozen 18

**OYSTERS ROCKEFELLER SOUTHERN STYLE (6)**  
Gulf oysters topped with collards, bacon, parmesan 14

**CHARBROILED "FISH HOUSE" OYSTERS (6)**  
Gulf oysters topped with butter, garlic, red pepper, parmesan, and romano 14

**JALAPEÑO OYSTERS (6)**  
Gulf oysters topped with bacon, cheddar, and jalapeños 14

## U-PEEL 'EM SHRIMP (HOT OR COLD)



**LOCAL MAYPORT SHRIMP**  
1/2 lb 12 | 1 lb 22

**FLORIDA ROYAL REDS**  
1/2 lb 12 | 1 lb 22

**ALASKAN SNOW CRAB**  
1 lb market | 3 lb market



**MAINE LOBSTER**  
1-1 1/4 lb 22



## SOUPS



**NEW ENGLAND CLAM CHOWDER**  
Creamy and loaded with tender chunks of clam 5 | 7

**LUMP CRAB MEAT STEW**  
Aunt Liz's secret recipe with heaps of blue crab meat... that's all we can say 6 | 8

## SALADS

**HOUSE**  
Leaf lettuce, tomato, onion, cheese, and croutons  
small 4 | large 8

**CAESAR**  
Leaf lettuce, croutons, caesar dressing and parmesan  
small 4 | large 8

ADD

FRIED, BROILED, OR BLACKENED

Chicken 6

Shrimp 6

Fish of the Day 8

6

6

8

**"SEAFOOD KITCHEN" COMBINATION**  
Fresh Mayport shrimp, gulf select oysters, cold water scallops, fresh fish, and house-made stuffed deviled crab 24  
1 substitution no charge | 2 substitutions +1.5

## FRESH SEAFOOD

Most items available: fried | broiled | blackened (+.75) | French baked (+5) | Dinner w/ 2 sides

### SHELLFISH

**LOCAL JUMBO SHRIMP** 18

**VIRGINIA CLAM STRIPS**  
(freshly shucked) 16

**COLD WATER SCALLOPS** 22

**GULF OYSTERS** 20

**MARYLAND STYLE SOFT SHELL CRAB** 22

### FRESH FISH

**GROUPEL** 22

**MISSISSIPPI CATFISH FILLETS** 18

**ATLANTIC MAHI-MAHI** 19

**HONEY GLAZED SALMON** 19

**ATLANTIC TRIGGER FISH** 19

**ATLANTIC SWORDFISH** 20

**LOCAL MAYPORT FLOUNDER** 18

**RED SNAPPER** 22

PICK 2: 22

PICK 3: 24

## SIDES 3

SMASHED POTATOES  
COLESLAW  
FRENCH FRIES

SWEET POTATO FRIES  
GREEN BEANS  
CORN ON THE COB

BACON COLLARD GREENS  
CHEESE GRITS

## KIDS MENU

(12 and under please)

All kids meals come with entrée, side, and drink!

KIDS SHRIMP 8

KIDS FISH 8

KIDS CHEESBURGER 8

KIDS CHICKEN TENDERS 8

KIDS GRILLED CHEESE 8



## HOUSE-MADE DESSERTS

**WORLD FAMOUS KEY LIME PIE**  
We discovered this recipe in Key West on our annual lobster trip 6

**SAWGRASS CHOCOLATE CAKE**  
4 layers of double chocolate heaven 6

**BREAD PUDDING**  
Ask about our chef's creation 7

**CHOCOLATE MARTINI**  
(Adults only) 10



## THE OYSTER ROOM

Newly remodeled space is available for private events, special occasions, and work functions.

Please call the Fish House at (904)379-1341 to book your special party.