

**THE FLYING FISH**

**1815 N. Durham (Heights area) Houston 77008 713.377.9919 flyingfishinthe.net**

The first of two affordable and casual small local restaurants serving The Heights, The Flying Fish's amazingly large menu offers Cajun and creole and just plain American seafood favorites. Self-serve at the counter saves an extra 15% off your bill, which adds up over a year. Patio seating is inviting on a cool day or evening. And then there is the downright homey atmosphere. Eat in, or to go. **Starters:** Crawfish chowder; Seafood gumbo; Lobstah (I mean lob-ster) stew; Crispy calamari. **Cool cocktails:** Shrimp; Ceviche; Mexican cocktail. **Grilled salads:** Salmon salad; Catfish salad; Chicken salad; Shrimp salad. **Baskets:** Catfish; Oysters; Chicken strips; Frog legs-all baskets served with fries and hush puppies. **Southern favorites:** Grits and gumbo; Jambalaya. **Grilled plates:** Catfish; Rainbow trout; Salmon filet; Shrimp ka-bob w beans & rice; Grilled chicken; Grilled veggies. **Boiled platters:** Snow crab legs w corn & new potatoes; Chilled boiled shrimp; Hot boiled shrimp; Mud bugs in season. **Snapper Veracruz:** fried whole snapper w rice, veggies, Veracruz sauce. Fish tacos, Poor Boy Loaves, Burgers & Fries...self-explanatory. **Additions:** Cole slaw; Pickled green tomatoes; Jalapenos; Fried okra basket; Beer battered onion rings; Borracho beans & rice; Green beans; Grilled squash & zucchini. **Desserts:** Key lime pie; Fried pies; Banana and bread puddings. **Drinks:** Beer, wine, frozen margaritas.

**THE VELVET TACO**

**4819 Washington at Shepherd Houston 77007 832.834.5908 velvettaco.com**

Popular with two locations in Houston, The Velvet Taco offers mouthwatering tasty, creative concoctions wrapped in that wonderful invention, the tortilla. Small menu, but every item packs a flavor wallop. With just a few trips, you can score them all. **Chicken:** Buffalo chicken, Danish bleu cheese, ranch crema, carrots, micro celery, house buffalo sauce; Rotisserie chicken, queso blanco, roasted corn pico, charred tomato poblano salsa, cilantro, corn tortilla; Spick tikka chicken, tikka sauce, buttered cilantro basmati rice, raita crema, Thai basil; Picnic; avocado crema, warm honey Dijon potato salad, crispy chicken skin, cilantro. **Veg:** Nashville hot tofu, napa slaw, ranch crema, brined pickles; Fried paneer, tomato chutney, tikka sauce, raita crema, Thai basil; Falafel, tahini crema, arugula, tomato, pickled fresnos, avocado, pickled red onion, pea tendrils, lettuce wrap. **Pork:** Cuban pig, gruyere cheese, pulled pork, honey ham, peppered bacon, grain mustard, brined pickles; Annato shredded pork, avocado crema, napa slaw, grilled pineapple, pickled onion, queso fresco, cilantro, hibiscus corn; Korea pork, angry crema, kimchee slaw, pickled fresnos, cilantro. **Beef:** Kobe bacon burger, peppered bacon, smoked cheddar, lettuce, onion, tomato, pickles, velvet sauce; Grilled flank steak, portobello, queso blanco, grilled red onion, Mexican oregano; Slow roasted Angus brisket, barbacoa style, red chile mayo, avocado relish, queso blanco, micro cilantro, comte cheese. **Fish:** Shrimp & grits, creole remoulade, blackened shrimp, crispy pepper jack cheese, grits, charred tomato salsa, micro cilantro; Fish & chips, curry mayo, malted fries, napa slaw, beer battered cod, pea tendrils; Ahi poke, sesame soy vinaigrette, arugula, pickled red onions, pickled fresnos, seaweed salad, wasabi crema, pickled ginger, black sesame seeds, lettuce wrap. **Brunch:** Chicken & waffle w peppered bacon, green apple slaw, maple syrup, red chile aioli, chives; Bacon & eggs w chile butter, smoked cheddar, charred tomato poblano salsa, micro greens. **Cake:** Red velvet. **Drinks:** Kick-ass margaritas; Local craft beer. Enjoy!

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Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has traveled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years. Copyright 2015 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.