

# THE FISH HOUSE ATLAS OYSTER HOUSE THE DECK BAR

# **GREAT SOUTHERN EVENTS**

Thank you so much for considering us for your upcoming special event. For over a decade, we have provided Northwest Florida with premier entertaining venues ranging from an intimate dinner to large functions for up to 500 or more guests.

To schedule your next event at the Fish House, Atlas Oyster
House, or The Deck Bar, call Melissa Bailey or Sarah Randle at
(850)
433-9450.

#### THE FISH HOUSE

#### THE BAIT SHOP

The Bait Shop can accommodate up to 20 people for a sit-down dinner and up to 35 people for a stand-up reception. The room is appointed with stylish antique furniture, offering a comfortable and prestigious place to hold meetings and special dinners for your company or for family occasions. Custom-built exotic Lyptus wood wine racks line the wall and create an atmosphere of a private wine cellar. A private lavatory is also available for guests using this room. The view is of the Deck Bar and Pensacola Bay.

#### THE SUSHI ROOM

The Sushi Room can accommodate up to 35 people for a sit-down dinner and up to 40 people for a stand-up reception. The room features a 1300-gallon tropical fish aquarium and a beautiful view of Pensacola Bay.

### ATLAS OYSTER HOUSE

#### THE CAPTAIN'S ROOM

The Captain's Room can accommodate up to 48 people for a sit-down dinner and 60 for a stand-up cocktail party. The room is decorated with a classic nautical theme. A private lavatory is also available for guests using this room. The view is of the Seville Harbor, The Deck, and Pensacola Bay.

#### THE HARBOR VIEW DECK

The Harbor View Deck is located outside of Atlas Oyster House and can accommodate up to 100 people for a sit-down event and 200 people for a cocktail party reception. It has beautiful views of Seville Harbor and Pensacola Bay. It also has steps that lead to Bartram Park, one of Pensacola's best wedding locations. Many guests have their ceremony in the park and walk over to the Harbor View Deck for their reception.

#### THE PILOT HOUSE

The Pilot House is our private loft space located upstairs above the Fish House and Atlas Oyster House. The Pilot House can accommodate up to 30 people for a sit-down dinner and up to 65 for a stand-up cocktail reception.

Both the Atlas and the Fish House are available in their entirety for large events. Please call for price and availability. All venues have complete audio and visual capabilities.

#### THE DECK BAR

The Deck Bar boasts 3,500 square feet of waterfront entertainment space. It can accommodate up to 500 people for any event. It has a bandstand, dance floor, fire pit, and plenty of seating. It is the perfect location for a wedding reception, winging, or class reunion. It offers live music nightly.

7.5% tax rate and 22% gratuity will apply.







### **CHEF'S BRUNCH MENU**

— \$20 per person — Includes tea and soda.

AVAILABLE AT THE FISH HOUSE AND ATLAS OYSTER HOUSE

### **SALAD**

CHOICE OF

· Fresh Fruit Plate ·

### · Strawberry Salad (GF) ·

Fresh spring greens tossed in lemon-olive oil vinaigrette with fresh strawberries, blueberries, cucumbers, shaved onions, and grape tomatoes; finished with crumbled feta and toasted almonds

### ENTRÉE

CHOICE OF

### · Bananas Foster French Toast ·

Cinnamon raisin bread dipped in a cinnamon, brown sugar and nutmeg batter and cooked golden brown. Finished with caramel banana sauce topped with candied pecans and served with a side of fresh fruit

#### · Grits à Ya Ya ·

Blackened Gulf shrimp resting on a heaping bed of smoked Gouda cheese grits—topped with a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream

#### · Monte Cristo ·

Smoked turkey, ham, and Swiss cheese encased in French toast, battered and fried golden brown.

Served with raspberry preserves and fresh fruit

# · Classic Eggs Benedict ·

Poached eggs piled atop toasted English muffins, Canadian bacon, and roasted tomatoes topped with our chef's hollandaise

#### DESSERT

· Mini Chocolate Mousse ·

### 7.5% tax rate and 22% gratuity will apply.







## BRUNCH À LA CARTE

### - Brunch Spoons -

### · Brie and Macerated Strawberries · 3

With toasted almonds

### · Grilled Peaches · 3

With fresh arugula and blue cheese

### - Brunch Snacks -

• Mini Beignets • 0.75 With powdered sugar

· Fresh Fruit Kabobs · 2

· BLT Skewer · 2

# Applewood Smoked Bacon & Waffle Bite · 2.5

Served with warm maple syrup

### · Brown Sugar Pinwheels · 2.5

With fresh strawberries and whipped mascarpone cheese

### · Irish Porter Grilled Cheese Sandwich · 2.5

Irish Porter cheddar cheese on toasted asiago cheese bread

### · "Mini" Breakfast Sliders · 2.5

House made sausage or bacon, egg and cheese biscuits

### · Bagel & Lox Bite · 2.5

With dill cream cheese, smoked salmon, and cucumber

### · Chicken n' Waffle · 3

Ginger chicken and waffle with sweet Vidalia onion syrup

### - Brunch Stations -

(75.00 chef fee per chef-attended station)

#### · Pancake Bar · 6.5

Buttermilk pancakes served with maple syrup, blue berries, strawberries, raspberry puree, chocolate chips, and whipped cream

### · Biscuit Station · 7.5

Fresh baked biscuits served with applewood smoked bacon, sausage patties, sliced cheddar cheese, country gravy, tomato gravy, and assorted jams

#### · Chicken and Waffle Bar · 9.5

Southern-style fried ginger chicken and waffles served with maple syrup, blue berries, strawberries, raspberry puree, chocolate chips, and whipped cream

#### · Grits a Ya Ya · 8.5

Toppings include: shrimp, bacon, red onions, green onions, shredded cheese, and mushrooms

#### 7.5% tax rate and 22% gratuity will apply.







# **BRUNCH À LA CARTE**

### - Southern Brunch Sides -

- · Smoked Gouda Grits · 2.5
  - Brunch Potatoes 2.5 With peppers and onions
- · Steamed Asparagus · 2.5
  With a lemon butter sauce

- · Seasonal Grilled Vegetables · 2.5
  - · Pasta Salad · 2.5

With green beans, feta, zucchini, chives, and parsley tossed in lemon vinaigrette

- Brunch Drink Stations -
  - · Mimosa Bubbles Bar · 8

Champagne – Orange Juice – Cranberry Juice – Blue Berries – Strawberries – Raspberries

### · Bloody Mary Bar · 10

Build your own Bloody Mary bar – Fish House Hot Sauce, Tabasco, pickled green beans, pickled okra, celery, lemons, limes, olives, seasoning salt for the rim

Add: Bacon \$2.5 pp – Shrimp \$2.5 pp

### 7.5% tax rate and 22% gratuity will apply.







### CHEF'S LUNCH MENU A

*— \$17 —* 

Includes tea and soda.

#### AVAILABLE AT THE FISH HOUSE AND ATLAS OYSTER HOUSE

### **CHOOSE ONE**

### · Jack Daniel's-Glazed Chicken

Char-grilled chicken breast served over mixed greens tossed with crumbled blue cheese, Renfroe candied pecans, and brown-sugar-poached peaches in an herb vinaigrette

#### · Salmon Salad ·

Grilled salmon served over spring greens with cherry tomatoes, cucumbers, red onions, and feta cheese; drizzled with balsamic vinaigrette

### · Shrimp Po' Boy ·

Fried shrimp or Gulf Coast oysters on fresh-baked New Orleans-style bread with romaine lettuce, tomato, red onion, and smoked-corn tarter sauce

### · Barracks Street Burger ·

A half pound of ground Black Angus beef served with leaf lettuce, tomato, and red onion on a toasted kaiser with a side of Zippy sauce

Add Bacon \$1 Add Cheese 50¢ — American, Cheddar, Swiss, or Pepper Jack

(All sandwiches are served with French fries)

#### DESSERT

· Chef's choice homemade cookies ·

7.5% tax rate and 22% gratuity will apply.







### CHEF'S LUNCH MENU B

— \$25 per person —
Includes tea and soda.

AVAILABLE AT THE FISH HOUSE AND ATLAS OYSTER HOUSE

### **SALAD**

· Farmer's Salad ·

# ENTRÉE

CHOICE OF

· Grits à Ya Ya ·

Blackened Gulf shrimp resting on a heaping bed of smoked Gouda cheese grits—topped with a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream

### · Grilled Catch of the Day ·

Grilled catch of the day served with asparagus over Creole rice and finished with a lobster-fennel cream sauce

#### Blackened Tenderloin Salad

Seared, blackened beef tenderloin served over mixed greens tossed in balsamic-herb vinaigrette and served with grape tomatoes, onions, cucumbers, crumbled blue cheese, and topped with fried onion rings

### Ginger Crusted Chicken

Ginger-crusted chicken resting over poblano rice with stir-fry vegetables topped with pineapple chutney drizzled with sweet and sour sauce

#### DESSERT

CHOICE OF

Ginger Crusted Chicken

· Key Lime Pie ·

· Triple Chocolate Cheesecake ·

7.5% tax rate and 22% gratuity will apply.







### CHEF'S DINNER MENU A

— \$40 per person —
Includes tea and soda.

AVAILABLE AT THE FISH HOUSE AND ATLAS OYSTER HOUSE

### **SALAD**

· Classic Caesar ·

Crispy Romaine tossed with our special Caesar dressing and Parmesan cheese

# ENTRÉE

CHOICE OF

### · Grits à Ya Ya ·

Blackened Gulf shrimp resting on a heaping bed of smoked Gouda cheese grits—topped with a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream

### · Filet Mignon

A hand-cut, 7-ounce grilled filet mignon served with whipped potatoes, sautéed asparagus, and topped with an herb compound butter

### · Fresh Catch of the Day ·

Grilled mahi mahi served with asparagus and smoked Gouda grits and finished with lemon butter sauce

### Ginger Crusted Chicken

Ginger-crusted chicken resting over poblano rice with stir-fry vegetables topped with pineapple chutney drizzled with sweet and sour sauce

#### DESSERT

· Mini Chocolate Mousse ·

7.5% tax rate and 22% gratuity will apply.







### CHEF'S DINNER MENU B

— \$45 per person — Includes tea and soda.

#### AVAILABLE AT THE FISH HOUSE AND ATLAS OYSTER HOUSE

### **SALAD**

CHOICE OF

### · Classic Caesar ·

Crisp romaine tossed with our special Caesar dressing topped with Parmesan cheese and croutons

### · Strawberry Salad (GF) ·

Fresh spring greens tossed in lemon-olive oil vinaigrette with fresh strawberries, blueberries, cucumbers, shaved onions, and grape tomatoes; finished with crumbled feta and toasted almonds

### **ENTRÉE**

CHOICE OF

### · Grits à Ya Ya ·

Blackened Gulf shrimp resting on a heaping bed of smoked Gouda cheese grits—topped with a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream

### · Filet Mignon ·

A hand-cut, 7-ounce grilled filet mignon served with whipped potatoes, sautéed asparagus, and topped with an herb compound butter

### · Blackened Mahi-Mahi ·

Lightly blackened mahi-mahi, pan seared and served over homemade poblano rice, with a chipotle rémoulade and finished with a lump crab pico de gallo

### Ginger Crusted Chicken

Ginger-crusted chicken resting over poblano rice with stir-fry vegetables topped with pineapple chutney drizzled with sweet and sour sauce

# · 12-Ounce New York Strip ·

A 12-ounce, cold-smoked New York strip served with whipped potatoes, vegetable of the day, and topped with an herb compound butter

#### DESSERT

CHOICE OF

- · Crème Brûlée ·
- · Chocolate Mousse ·

### 7.5% tax rate and 22% gratuity will apply.







### CHEF'S DINNER MENU C

— \$60 per person —
Includes tea and soda.

AVAILABLE AT THE FISH HOUSE AND ATLAS OYSTER HOUSE

#### **APPETIZERS ON BUFFET**

· Pork Pot Stickers ·

A blend of pork, scallions, roasted garlic, and ginger wrapped in a wonton wrapper

· Shrimp Cocktail · Classic shrimp cocktail served with homemade cocktail sauce

### **SOUP OR SALAD**

CHOICE OF

· Crab and Sherry Bisque ·

· Classic Caesar ·

Crispy Romaine tossed with our special Caesar dressing and Parmesan cheese · Strawberry Salad (GF) ·

Fresh spring greens tossed in lemon-olive oil vinaigrette with fresh strawberries, blueberries, cucumbers, shaved onions, and grape tomatoes; finished with crumbled feta and toasted almonds

# ENTRÉE

CHOICE OF

· Grits à Ya Ya ·

Blackened Gulf shrimp resting on a heaping bed of smoked Gouda cheese grits—topped with a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream

· Filet Mignon ·

A hand-cut, 7-ounce grilled filet mignon served with whipped potatoes, vegetable of the day, and topped with an herb compound butter

# · Parmesan-Crusted Grouper ·

Served over three-cheese ravioli in a lobster-fennel cream sauce with shiitake mushrooms, grape tomatoes, and baby spinach; topped with crispy fried leeks

· 14-Ounce Rib Eye ·

A 14-ounce, cold-smoked rib eye served with whipped potatoes, vegetable of the day, and topped with an herb compound butter

### DESSERT

CHOICE OF

· Key Lime Pie · · Triple Chocolate Cheesecake ·

7.5% tax rate and 22% gratuity will apply.







# À LA CARTE HORS D'OEUVRE SELECTIONS

AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

### — \$1.5 per person per item —

· Spring Roll ·

Crispy vegetable spring roll with sweet chili garlic sauce

· Goat Cheese and Fig Crostini ·

Crostini with goat cheese and topped with fig preserves

- Bacon and Grits Fritter
- · Olive Tapenade Crostini

Crostini with olive tapenade drizzled with extra virgin olive oil

· Goat Cheese and Strawberry Crostini

Crostini with goat cheese topped with fresh strawberries drizzled with a balsamic reduction

· Smoked Salmon and Cucumber Crostini ·

Crostini with smoked salmon mousse and cucumber-caper relish

Tomato and Feta Crostini

Crostini with roasted Roma tomatoes, crumbled feta, and pesto

· Wood-Fired Vegetable Skewer ·

With balsamic vinaigrette

· Ginger Chicken ·

Ginger-fried chicken bite with a sweet and sour sauce

### — \$2 per person per item —

· Pork Pot Sticker

A blend of pork, scallions, roasted garlic, and ginger wrapped in a wonton wrapper

· Mac and Cheese Bite ·

A blend of creamy cheeses and elbow macaroni, lightly floured and fried crisp

· Antipasto Skewer ·

Mozzarella, tomato, olive, and pesto

· Thai Chicken Skewer · Grilled chicken with a Thai peanut sauce

· Sweet Southern BBQ Chicken Skewer ·

· BLT Skewer ·

House-cured bacon, roasted Roma tomatoes, and baby iceberg lettuce

- · Bourbon-Candied-Bacon Skewer ·
- Ginger-Crusted Spinach Artichoke Bite
  - · Crispy Fried Three-Cheese Ravioli ·

To have us cater your event, call Melissa or Sarah at (850) 433-9450.

600 South Barracks Street · Pensacola, Florida 32502 · greatsouthernrestaurants.com

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# À LA CARTE HORS D'OEUVRE SELECTIONS

AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

— \$2.5 per person per item —

· Southern Shrimp Skewer · Gulf shrimp, smoked sausage, and peppers

Volcano Shrimp Skewer

Ginger-fried skewered shrimp tossed
in a spicy volcano sauce

West Indies Crab Salad

With toasted peanuts on Asiago toast points

(in a mini martini glass)

· Arugula and Dijon Wrapped in Roast Beef ·

· Louisiana Cracker-Fried Oyster · Served with rémoulade sauce

· Crispy Honey-Glazed Chicken · On a homemade mini biscuit

· Cilantro-Lime Butterflied Shrimp · On a petite fork

· Pancetta Crisp · With goat cheese and pear

St. Augustine Roll

Spring roll stuffed with a spicy sauté of alligator-tail meat, applewood-smoked bacon, sweet peppers, and fontina cheese; fried, and served with datil pepper and bourbon-honey-mustard sauces

— \$3 per person per item —

· Asian Beef Satay ·

· Lime- and Chili-Marinated · Strips of New York Steak

On a skewer

· Sliced Pork Tenderloin · On a cheddar biscuit with tomato jam

Chicken 'n' Waffle Ginger chicken and waffle with sweet Vidalia onion syrup

· Smoked Salmon Deviled Egg · With fresh dill

Mini Beef Wellington

· Cajun Crawfish Hush Puppy · With chipolata rémoulade

· Smoked Salmon ·

With a dill crème fraîche, fried capers on a sea salt cracker

· Stuffed, Roasted Baby Portobello Bite · Topped with tomato bruschetta

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# À LA CARTE HORS D'OEUVRE SELECTIONS

AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

### — \$3.5 per person per item —

· Grouper Croquette ·

Grouper croquette served with smoked-corn tarter sauce

· Fish House Crab Cake ·

Blue crab cake with sautéed peppers, onions, fennel, and marscarpone cheese, finished with a spicy avocado cream

· Bacon-Wrapped Scallop ·

Drizzled with lemon butter sauce

· Smoked Duck with Blue Cheese Mousse · Served in a mini filo cup

· Seared Blackened Tuna Skewer · With wasabi crème fraîche and soy reduction

· Florida Orange-Glazed Fish Taco

With a citrus slaw and avocado crème fraîche

· Garlic- and Dijon-Roasted Lamb Lollipop · With a mint demi-glace

(À La Carte Hors D'Oeuvre Selections require a minimum of 20 guests)

7.5% tax rate and 22% gratuity will apply.







### "A SPOON FULL"

#### AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

- \$3.5 per person per item
  - · Seared NY Strip · Cucumber relish and sesame
- · Seared Tuna Tar Tare · Avocado tomato salsa and soy reduction
  - · House Cured Salmon · Cucumber linquine and crème fraiche
- · Braised Short Rib· *Mirepoix, demi-glace and gremolada* 
  - · Seared Scallop · Parsnip puree and fennel pesto
  - · Roasted Duck · Grilled peaches an gorgonzola

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### SAVORY MARTINI GLASSES

AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

Choose one  $\sim 7$  Choose two  $\sim 9$ 

· West Indies Crab Tini

With Toasted peanuts and asiago toast point

· Olive Oil & Lemon Poached Lobster Tini ·

With a goat cheese olive garnish

· Citrus Duck Confit Tini ·

With micro greens and a grilled pineapple garnish

· Seafood Ceviche Tini·

Calamari, Bay Scallops, and shrimp in a Florida citrus marinade with fennel and fresh herbs

· BLT Scallop Tini ·

Seared bay scallops tossed in a fennel pesto with applewood smoked bacon and grape tomato

· Smoked Salmon Tini ·

House smoked salmon with cucumber linguine and crème fraiche

7.5% tax rate and 22% gratuity will apply.







### SALAD BAR

#### AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

### · Shaken Not Stirred Salad Bar ·

Fresh-made salads served in martini glasses

Choose one  $\sim 7$  Choose two  $\sim 9$  Choose from the following salads and our chef will shake your salad in a martini shaker right in front of your guests and present it in a martini glass

### Bourbon-Bacon Spinach Salad

Fresh spinach shaken with Renfroe pecans, sliced Granny Smith apples, candied bacon, and bourbon-bacon vinaigrette

#### Farmers Salad

Mixed greens shaken with creamy house-made ranch dressing with diced cucumbers, cherry tomatoes, purple onions, diced eggs, bacon, and croutons

#### Caesar-Tini

Freshly chopped romaine shaken with house-made Caesar dressing with shaved Parmesan cheese and garlic croutons

#### Oh Kale Yeah-Tini

Fresh local kale shaken with pickled beets, golden raisins, toasted almonds, and grape tomatoes served with lemon-olive oil vinaigrette

#### Antipasto Salad

Mixed greens tossed with Greek dressing, kalamata olives, sliced salami, feta cheese, tomatoes, and red onions

#### Fruit Salad

Fresh-chopped seasonal fruits shaken with poppyseed vinaigrette topped with shaved almonds

#### Southwestern-Tini

Chopped romaine shaken with fire-roasted corn, chopped tomatoes, cucumbers, shredded cheddar, and red onion topped with southwestern-spiced fried tortilla strips

(The Salad Bar requires a minimum of 20 guests)

7.5% tax rate and 22% gratuity will apply.







### **CHEF'S STATIONS**

#### AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

(75.00 chef fee per chef-attended station)

### · Grits à Ya Ya Station ·

Toppings include shrimp, bacon, red onions, green onions, shredded cheeses, and mushrooms  $\sim 8.5$  per person

### · Chicken and Shrimp Stir-Fry Station

With Asian vegetables and fried rice; served in modern Chinese to-go boxes ~ 9.5 per person

### · Pasta Station

A variety of pastas with pesto, garden marinara, Parmesan Alfredo, fresh spinach, tomatoes, artichoke hearts, Parmesan, kalamata olives, and feta  $\sim 8$  per person

Additional pasta options available and priced separately: puttanesca, sautéed shrimp, handmade meatballs, grilled chicken

### · Kabob Station ·

Choose 2 — Skewers of beef medallions, chicken, shrimp or pork
cooked on an indoor brick grill
Choose 2 Sauces – Sriracha lime vinaigrette, cilantro sweet Thai chili sauce,
horseradish cream sauce or ginger garlic sauce ~ 12 per person

### · Fajita Station ·

Grilled Fish, Margarita Chicken, and Fajita Steak — served with lime crema, salsa verde, pico de gallo, Fish House Hot Sauce, shredded lettuce, black beans, Spanish rice, Mexican-blended shredded cheese, diced tomatoes, black olives, sour cream, guacamole, fresh limes, and queso fresco served with soft tortillas and house-made corn chips ~ 16 per person

Chef's Stations continued next page...

7.5% tax rate and 22% gratuity will apply.







### **CHEF'S STATIONS**

#### AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

(75.00 chef fee per chef-attended station)

### · Carving Stations ·

Carving stations are served with an artisanal bread display

4 ounces prime top sirloin beef with garlic and ginger sauce ~ 7 per person
4 ounces hardwood-smoked and maple-glazed ham ~ 5 per person
4 ounces slow-roasted prime rib with au jus and horseradish cream ~ 8 per person
New Zealand lamb lollipop with feta cream, apricot-spice jam, and fresh mint glaze ~ 12 per person
4 ounces roasted tenderloin of beef with au poivre sauce, Diane sauce, or fresh herb vinaigrette ~ 10 per person

### · Baked Oysters Station

Assorted baked oysters with homemade cocktail sauce and spiced butter served with Fish House Hot Sauce and crackers. Raw oysters available upon request ~ 5 per person

#### · Nacho Station ·

House-fried tortilla chips with homemade cheese sauce, shredded lettuce, shredded cheddar and pepper jack cheeses, black beans, green onions, cilantro sour cream, avocado crème fraîche, chopped tomatoes, jalapeños, black olives, ground beef, and pico de gallo ~ 7 per person

Add chicken  $\sim 1$ , add fajita steak  $\sim 2$ 

### FREESTANDING STATIONS

AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

### · Mashed Potatoes Station ·

Toppings include bacon bits, cheddar cheese, scallions, onions, broccoli, gravy, red peppers, sour cream, and chives ~ 7 per person

### · Tater Tot Station ·

Homemade tater tots. Toppings include cheddar cheese, sour cream, scallions, bacon bits, and Texas chili ~ 7 per person

Freestanding Stations continued next page...

#### 7.5% tax rate and 22% gratuity will apply.







### FREESTANDING STATIONS

AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

#### · Sushi Station ·

Assorted sushi presented on chilled granite platters ~ 10 per person

### · Low Country Shrimp Boil Station ·

Shrimp, sausage, potatoes, and corn served with homemade coleslaw and fresh bread ~ 14 per person

### · Chilled Shellfish Station ·

Fresh snow crab, oysters, clams, shrimp, and blue crab served over crushed ice with fresh lemons and cocktail sauce ~ (Market price)

### Sliders Station

Beef cheeseburgers with caramelized onions, grilled Philly cheese steak, and pulled barbecue pork  $\sim 8$  per person

### · Cajun Station ·

Choose 3 — Shrimp étouffée, chicken Creole, red beans and sausage, or seafood gumbo.

Served with grits and white rice ~ 12 per person

### · Mac and Cheese Station ·

Toppings: shredded pepper jack cheese, bacon, red onion, jalapeños, smoked sausage, and green onions ~ 8 per person

### · Deep-Dish Sides Station ·

Choose  $3 \sim 4.5$  per person

Ma's fresh collard greens — black-eyed peas — smoked gouda cheese grits roasted new potatoes — coleslaw — loaded potato salad — baked beans — roasted green beans grilled veggies — asparagus — house whipped potatoes

(Chef and Freestanding Stations require a minimum of 20 guests)

#### 7.5% tax rate and 22% gratuity will apply.







### **DISPLAYS**

#### AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

### · Seafood Antipasto Display ·

Marinated seafood and vegetables in extra virgin olive oil and garlic, served chilled. Includes: shrimp, Asian calamari, salad, jumbo lump crabmeat, slipper lobster tails, littleneck clams, artichoke hearts, Roma tomatoes, baby green beans, kalamata olives, and fresh basil. Served with roasted garlic aïoli ~ (Market price)

### · Antipasto Table Display ·

Presentation of Italian meats and cheeses ~ 8 per person

Soppressata salami, capicola, prosciutto ham, mortadella, Brie, Gorgonzola,
Iberico, and fresh-marinated mozzarella cheeses

Variety of fresh herb-marinated nicoise, manzanilla, and kalamata olives

Marinated grilled asparagus relish with garlic confit and roasted sweet peppers

Fresh Italian bread, sea salt crackers, and flatbreads

Zinfandel-mustard and goat cheese hummus dip

### · Meat and Cheese Display ·

Assorted meats, world cheeses, bread, and crackers ~ 6.5 person

### · Fruit and Cheese Display ·

Fresh carved fruit, world cheeses, bread, and crackers ~ 5.5 per person

### · Sliced Beef Tenderloin Display ·

*With horseradish cream sauce* ~ 7 per person

# · Shrimp Cocktail Display ·

Classic shrimp cocktail served with homemade cocktail sauce ~ 6 per person

(Displays require a minimum of 20 guests)

#### 7.5% tax rate and 22% gratuity will apply.







# À LA CARTE DESSERT SELECTIONS

AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

· Mini Key Lime Tartlets · \$1.5 per person, 1 each

· Glazed Brownies · \$1.5 per person, 1 each

· Lemon Bars · \$2 per person, 1 each

· Mini Mousse-Tinis · \$3 per person, 1 each

· Cheesecake Bites · Assorted flavors, \$2 per person, I each

· Chocolate-Dipped Strawberries · When available, \$2 per person, 1 each

· Pecan Brown Sugar Bars · \$2 per person, I each

· Homemade Cookies · \$2 per person, 1 each

S'mores Bar ·
\$8.50 per person
Classic, cookies and cream, white chocolate, milk chocolate and graham
cracker skewers served with hot chocolate and coffee

7.5% tax rate and 22% gratuity will apply.







### LATE NIGHT SNACKS

AVAILABLE AT THE FISH HOUSE, ATLAS OYSTER HOUSE, AND THE DECK BAR

— \$2.5 per person—

· Sea Salt and Truffle Shoe String Fries ·

Served in a paper cone

· Sausage En Croute ·

House made summer sausage wrapped in puff pastry served with creole honey mustard

· "Mini" Breakfast Sliders ·

House made sausage or bacon egg and cheese biscuits

· Irish Porter Grilled Cheese Sandwich ·

Irish Porter cheddar cheese on toasted asiago cheese bread

· Applewood Smoked Bacon and Waffle Bites ·

Served with warm maple syrup

### **BAR SNACKS**

— \$2.5 per person—

· Spicy Pub Mix ·

Spicy roasted peanuts, almonds, sunflower seeds, pepitas, and corn sticks (3 oz. per person)

· Popcorn Tower ·

Sea salt & cracked pepper, warm caramel, Southern ranch, and garlic and herb butter

· Smoked Gouda Grits Fritters ·

Crispy ginger-panko-crusted smoked Gouda cheese grits fritters (2 per person)

· Fried Jalapeños ·

Cracker-fried jalapeños served with Southern ranch dipping sauce (2 oz. per person)

· Sausage en Croute ·

House-made summer sausage wrapped in puff pastry and served with Creole honey mustard (petite fork)

7.5% tax rate and 22% gratuity will apply.





