



GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

The Fish House

APPETIZER

CHOICE OF

Barracks Street Bruschetta

Chilled salad of Joe's tomatoes, house-made pickled okra, and fresh basil with toasted Bagelheads French bread drizzled with Shoreline olive oil

Pimento Cheese Fritters

Fire-roasted poblano and red bell peppers stuffed with sharp cheddar, Havarti, pepper jack, and smoked Gouda cheese; panko crusted; and served with a spicy mustard-bacon jam

Chilled Avocado Soup

Smooth buttermilk soup with ripe avocado, tomatillo, and shallots finished with cilantro, lime zest, minced tomato and topped with fresh, local lump crab

ENTRÉE

CHOICE OF

Panéed Chicken Fettuccine

Parmesan-crusted, marinated chicken breast with capers, tomato, and wilted spinach with fettuccine tossed in pecorino cream

Flat Iron Steak

Papaya-marinated flat iron steak served with yellow rice, marinated grilled vegetables, and portobello mushroom finished with chipotle-chorizo gravy and queso fresco

Blackened Swordfish

Gulf swordfish fillet accompanied by stone-ground C & D Mill pepper-jack grits, fresh roasted corn and tomato, bay scallops, and finished with an andouille-lemon butter

DESSERT

CHOICE OF

Bread Pudding

With fresh peaches and bourbon glaze

Triple Chocolate Cheesecake

Oreo cookie crust with three different layers of chocolate

Key Lime Pie

Florida's official state pie; ours is naturally yellow

-Sous Chef Jason Hughes-



GREATSOUTHERNRESTAURANTS.COM



GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK



APPETIZER

CHOICE OF

Goat Cheese Croustade

Heirloom tomatoes, roasted pepper, Italian olives, fresh herbs

Blue Crab Beignet

Lemon grass aioli, green onions, Nishiki sticky-rice grits

Jeff's Corner Garden Mixed Lettuce Salad

(As presented by your server)

ENTRÉE

CHOICE OF

Grilled Fresh Gulf Catch

Roasted shallot-meunière butter, sautéed kale, chaurice dirty rice

Spice-Seared Beef Tenderloin

Mustard seed-beer butter, summer squash gratin, garlic-and fresh-thyme-smashed potatoes

Creamy Saffron Risotto and Gulf Shrimp

Grilled romesco French bread, freshly grated Iberico cheese

DESSERT

CHOICE OF

Marbled Chocolate and Mascarpone Cake

With Dolce Gelato salted caramel gelato

Summer Cassata

Pistachio, strawberry and chocolate ice cream, sun-dried cherries

Roasted Peaches with Cream

Pecan streusel, fresh seasonal berries

-Chef Irv Miller-



GREATSOUTHERNRESTAURANTS.COM



GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

ATLAS

OYSTER HOUSE

APPETIZER

CHOICE OF

Sesame Crawfish Egg Roll

Hand-stuffed with crawfish tails, napa cabbage, and sautéed vegetables; fried crispy and served with hoisin and sweet and sour sauce

Parmesan-Crusted Green Tomatoes

Joe's green tomatoes in a Parmesan-panko crust, smeared with creamy goat cheese and drizzled with a balsamic reduction

Oysters DuPont

Four broiled Gulf coast half-shell oysters topped with lump crab, capers, and crumbled feta; finished with garlic-herb dressing

ENTRÉE

CHOICE OF

Fisherman's Risotto

Creamy, tender rice loaded with sea scallops, Gulf shrimp, mahi-mahi, and Louisiana oysters, topped with fire-roasted corn, sweet bell peppers, and sautéed spinach

Petite Filet

Grilled CAB filet mignon with a loaded Cajun potato cake, fried, and served with a fresh arugula salad and drizzled with an oven-roasted tomato jam

Low Country Carbonara

Fettuccine pasta tossed with tasso ham, black-eyed peas, and spinach in a rich Pecorino Romano cream; served with grilled French bread

DESSERT

CHOICE OF

Fresh Melon Tart

With honey-glazed almonds

Triple Chocolate Cheesecake

Oreo cookie crust with three different layers of chocolate

Vanilla Bean Crème Brûlée

A rich vanilla-bean-infused custard with a crisp caramelized crust

-Chef de Cuisine Jason Hughes-

The Fish
House

Jackson's
STEAKHOUSE

ATLAS
OYSTER HOUSE



GREATSOUTHERNRESTAURANTS.COM



GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK



APPETIZER

CHOICE OF

Jalapeño Cheddar Cornbread Crostini

With smoked BBQ brisket topped with Cajun coleslaw

Crispy Pork Rind Nachos

Loaded with BBQ pulled pork and creamy cheese sauce; finished with diced tomatoes, shredded lettuce and sour cream

Apple Cider-Braised Pork Belly

Served with a sweet potato purée and Brussels sprout petals finished with a hard cider reduction

ENTRÉE

CHOICE OF

BBQ-Braised Short Ribs

Served over roasted new potatoes and grilled asparagus; finished with blackberry BBQ sauce

Smothered Turkey Wings

Served over smoked Gouda cheese grits and braised Brussels sprouts

Cajun Shrimp Carbonara

Linguine pasta tossed in a rich carbonara sauce with applewood-smoked bacon, roasted peppers and onions. Finished with Cajun-spiced jumbo shrimp and crispy leek hay

DESSERT

CHOICE OF

Chocolate Chips and Cream

Warm chocolate chip cookie with vanilla ice cream and a scoop of chocolate chip cookie dough

Vanilla Waffles

Layered with macerated strawberries and whipped cream; finished with fresh mint and powdered sugar

Carrot Cake

Homemade carrot cake with cream cheese frosting and candied carrot sticks

-Chef Billy Ballou-

The Fish
House

Jackson's
STEAKHOUSE

ATLAS
OYSTER HOUSE



GREATSOUTHERNRESTAURANTS.COM