# Fish House

# APPETIZER

CHOICE OF

# Prosciutto-Wrapped Seared Sea Scallop

A sea scallop, wrapped with prosciutto, resting on a puree of parsnips drizzled with basil-infused olive oil and garnished with a fried basil chip

# Smoky Southwestern-Glazed Gulf Shrimp Quesadilla

Jumbo Gulf shrimp, seared and glazed, with a smoky southwestern sauce on toasted flour tortillas topped with manchego cheese, cilantro, and lime sour cream, with refried black beans

### Renfroe Pecan-Crusted Goat Cheese

Deep-fried Renfroe pecan-crusted goat cheese bites served atop a warm Seville orange and strawberry jam

CHOICE OF

### Yukon Gold Potato-Crusted Gulf Grouper

Shredded Yukon Gold potatoes crusted on fresh Gulf grouper and a sautéed Creole tomato salad with grilled asparagus topped with a Meyer lemon hollandaise garnished with roasted almonds

### Black and Blue Cold-Smoked Rib Eye

A hand-cut, cold-smoked blackened rib eye served over caramelized shallot mashed potatoes with Fish Head Red ale-braised Brussels sprouts finished with a Gorgonzola cream sauce; garnished with grape tomatoes marinated in a tomato-basil vinaigrette

### Gulf Coast Paella

Spanish-inspired Valencia rice containing Gulf jumbo shrimp, mahi strips, calamari, Louisiana oysters, andouille sausage, chicken strips and mussels—cooked to perfection and served with herbed toast points. Garnished with a fresh lemon wedge and flat-leaf parsley

# DESSERT

CHOICE OF

### **Bourbon Pear Crumble**

Served with a ginger sabayon

### Triple Chocolate Cheesecake

Oreo cookie crust with three different layers of chocolate

# Key Lime Pie

Florida's official state pie; ours is naturally yellow





# **APPETIZER**

CHOICE OF

### **Butternut Squash Soup**

Crisp pancetta, fried sage, toasted pepitas and crème fraiche

## Spinach Madeleine with Fried Oyster

Baby spinach and bacon gratin with Parmesan cream

### Jackson's Unique Mixed Greens Salad

(As presented by your server)

# **ENTRÉE**

CHOICE OF

## Hickory-fired Fresh Gulf Catch

Pesto risotto, eggplant chips, sun-dried tomato aioli, roasted pepper and toasted pine-nut relish

### Spice-Rubbed Beef Tenderloin

Rosemary-roasted rainbow potatoes and local hearty greens

# Sautéed Gulf Shrimp with Garlic, Sherry and Chile Peppers

Slow-cooked white cheddar cheese grits and buttered spinach

### DESSERT

CHOICE OF

# Deviled Chocolate Layer Cake

With coconut-pecan frosting

### Meyer Lemon Chess Pie

Southern-style custard, macerated fresh berries and whipped cream

### Bananas Foster Crème

With butter, brown sugar and rum sauce





# APPETIZER

CHOICE OF

Chicken-Fried Frog Legs

Chicken-fried frog legs served with a caramelized fennel, roasted garlic and arugula slaw tossed in sweet lime vinaigrette. Finished with a chipotle and East Hill Honey hollandaise

Irish Cheddar Oyster Dip

Creamy Irish cheddar cheese oyster dip served in an herbed baguette with sea salt water crackers

### Panhandle Seafood Pizza

A crispy flatbread dressed with tomato-basil Alfredo and topped with clams, bay scallops, mahi strips, calamari, olives, sliced button mushrooms and feta cheese, then drizzled with basil-infused olive oil

# **ENTRÉE**

CHOICE OF

Shredded Pork Chimichanga

Shredded pork chimichanga over Spanish rice with iceberg lettuce, pico de gallo, cumin-scented sour cream and a chorizo gueso

Chipotle Pork Skin-Crusted Snapper

Chipotle pork skin-crusted snapper over pepper jack grits with roasted East Hill Honey baby carrots and an orange-scented butter sauce

### Marinated Flat Iron Steak

Marinated flat iron steak over pimento cheese polenta with Mexican street corn and a chimichurri dipping sauce

### DESSERT

CHOICE OF

### Vanilla Bean Crème Brulée

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

### Key Lime Pie

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### Tangerine Cheesecake

With blood orange coulis and chocolate shards





# **APPETIZER**

CHOICE OF

# Shrimp and Crab Corn Chowder

Served in a warm bread bowl

# Chicken Wings

Hickory-smoked grilled chicken wings served with homemade barbecue sauce

### Pork Rillette

Served with garlic and herb toast points finished with orange marmalade and cornichons

# ENTRÉE

CHOICE OF

# Shrimp and Crab Boil

Jumbo shrimp and blue crab boil with potatoes, com, andouille sausage and garlic bread

# Hickory-smoked Prime Rib

Served with a loaded twice-baked potato and sautéed green beans

### Barbecue-braised Oxtail

Served with boiled potatoes, baby carrots, and cabbage

### DESSERT

CHOICE OF

### Homemade Peach Cobbler

With vanilla ice cream

### Red Velvet Cake

With cream cheese frosting

### Vanilla Cream Brûlée

With caramel drizzle





