Fish House

APPETIZER

CHOICE OF

Chicken and Wild Rice Soup

Arugula, lemon oil

Balsamic Brussels Sprouts and Pork Belly

With winter fruit chutney

Roasted Squash and Radicchio Salad

Dried cranberries, crushed pecans, maple-mustard vinaigrette

ENTRÉE

CHOICE OF

Grilled Gulf Catch

Honey-chili-glazed leeks, almond salsa verde, cauliflower-farro gratin

Deep-Fried Blue Crab Cakes

Sweet onion marmalade, roasted-corn tartar sauce

Seared Redfish

Crispy mushrooms and bacon, creamy white beans, kale

DESSERT

CHOICE OF

Key Lime Pie Cheesecake

Torched marshmallow fluff, graham cracker crust

Chocolate Mousse

With whipped cream and chocolate sauce

Pecan Blondie

With vanilla bean ice cream

- John Huggins, Chef de Cuisine & Chad Gorey, Sous Chef -











APPETIZER

OYSTER HOUSE

CHOICE OF

Twice-Baked Sweet Potatoes

With East Hill honey butter

Deep-Fried Dirty Risotto

With giblet gravy

Ham and Chickpea Soup with Kale

Sourdough bread, rosemary oil

ENTRÉE

CHOICE OF

Fried Louisiana Oysters

Andouille-fried rice, micro wasabi, rémoulade

Pork Tenderloin Curry

Wild rice, Greek yogurt, celery, cilantro

Blackened Sea Scallops

C&D Mill tomato grits, chef's choice of vegetable, ham hock gravy

DESSERT

CHOICE OF

S'mores Stack

Brownie and graham cracker cake, torched marshmallow fluff

Arroz Con Leche

Rice pudding, cinnamon puff pastry, caramel sauce

Cafe Latte Cake

Coffee-flavored cake, cream cheese frosting

- John Huggins, Chef de Cuisine & Chad Gorey, Sous Chef -









APPETIZER

CHOICE OF

Roasted Butternut Squash Soup

With black garlic honey, coriander crema, serrano ham crisps, spice-toasted pepita seeds and fried sage

Sorghum and Mustard-glazed Slab Bacon

Slow-roasted smoky bacon, baby heirloom tomato relish and arugula

Jackson's Unique Mixed Greens Salad

As presented by your server

ENTRÉE

CHOICE OF

Open-Fired Freshest Catch

Lemon butter, parsley, toasted pine nuts, Calabrian Chili rice grits, and roasted Brussels sprouts with smoky bacon

Hunter's-Style Beef Tournedo

Demi-glace tomatoes, mushrooms, white wine and shallots, whipped potatoes, Tasso and winter vegetable hash

Pan-Seared Sea Scallops

U-10 Maine scallops, toasted pasta pearls, garlic, roasted Roma tomatoes, basil and Parmesan-Reggiano

DESSERT

CHOICE OF

Chocolate Mousse Pie

Toasted coconut crust with ganache whipped cream and chocolate shavings

Miko's Puffy Cinnamon Buns

Pecan and cream cheese filled with confectioner's sugar glaze

"Coffee with Cream"

Sugar-crusted coffee gelato tartelette with Swiss meringue, caramel and fresh berries

- Irv Miller, Executive Chef -











APPETIZER

CHOICE OF

Smoked Brisket Chimichanga

Smoked brisket wrapped in a flour tortilla with cheddar cheese, resting in a black bean puree

Shrimp & Corn Chowder

Homemade shrimp and corn chowder served in a bread bowl

Hog Head Cheese

Homemade hog head cheese served with garlic herb toast and cornichon

ENTRÉE

CHOICE OF

Surf & Turf

Cold-smoked NY strip and jumbo shrimp kabobs with a loaded baked mac and cheese

Nashville Hot Chicken

Fried chicken thighs brushed with a spicy butter glaze and served with jambalaya and house pickles

BBQ-Braised Short Ribs

Served over smoked gouda grits and roasted Brussels sprouts

DESSERT

CHOICE OF

Peach Cobbler

Topped with vanilla ice cream

Strawberry Bread Pudding

With nutella

New York-Style Cheesecake

With macerated berries

- Chef Billy Ballou, Executive Chef -









ANGELENA'S



PRIMI

CHOICE OF

Insalata Cavolini

Raw Brussels sprouts salad, pecorino, walnuts, lemon, parsley

Fegato alla Toscana

Chicken liver bruschetta, Chianti onion jam

Gnocco Fritto

Savory beignet, mortadella, Parmesan, ricotta

SECONDI

CHOICE OF

Wood-Fired Pizza

Kale, wild mushrooms, fontina

Paccheri Verde alla Bolognese

Beef, veal and pork ragu, cream, Parmesan

Gulf Fish 'Saltimbocca'

Pan-seared local fish with sage and crisp prosciutto, C & D Mill polenta

DOLCI

CHOICE OF

Bomboloni

Cinnamon sugar doughnuts

Chocolate-Espresso Bread Pudding

Mascarpone cream, coffee anglaise

Gelato

Sea salt vanilla, tangerine

- James Briscione, Executive Chef -







