

# The Fish House

## APPETIZER

CHOICE OF

### Confit Yellowfin Tuna

Yellowfin tuna with fresh butter beans,  
finished with parsley and lemon

### Baby Kale Salad

Baby kale, fried plantain, sumac, blueberry,  
salted pistachio crumbles, drizzled with a molasses vinaigrette

### Chicken Soup with White Beans

With Swiss chard, lemon oil and toasted pecans

## ENTRÉE

CHOICE OF

### Blackened Sea Scallop with Tomatoes and Okra

Scallops served with farm fresh tomato and okra on a bed of rice,  
topped with a Worcestershire reduction and micro celery

### Ruby Red BBQ Salmon

Salmon topped with a whiskey-peach BBQ sauce,  
served with potato salad, topped with fried leeks

### Grilled Gulf Catch

Served with roasted garlic mashed potatoes topped with a  
creamy butterbean beurre blanc and oyster leaves

## DESSERT

CHOICE OF

### Rocky Road Blondie

With espresso caramel sauce

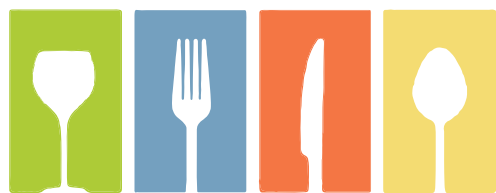
### Pineapple Upside-Down Cake

Classic upside-down yellow cake with pineapple

### Coconut Panna Cotta

With tropical fruit melange and baklava bites

- Chad Gorey, Sous Chef & David Williams, Pastry Chef -



# GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

## ATLAS

OYSTER HOUSE

### APPETIZER

CHOICE OF

#### Louisiana Oyster Stew

Served with toasted cornbread

#### Mixed Berry Salad

Fresh greens, assorted berries, pickled onions, blue cheese, candied almonds with champagne blueberry vinaigrette

#### Oysters Casino

Grilled oysters with organic shriacha and toasted baguette

### ENTRÉE

CHOICE OF

#### Grilled Atlas Catch

With maple-chili glazed leeks, pine nut salsa verde

#### Baked Louisiana Oyster Sampler

- Tarragon-white wine butter with Parmesan ·
- Chipotle-lime butter with mozzarella ·
- Chargrilled with herb-garlic butter and Gouda ·

#### 7 oz. Cold Smoked Pork Chop

Served with roasted garlic mashed potatoes, wilted chard, topped with brown butter sauce

### DESSERT

CHOICE OF

#### Triple Chocolate Cheesecake

Oreo crust with three different layers of chocolate

#### Key Lime Pie

Florida's official state pie; ours is naturally yellow

#### Pineapple Upside-Down Cake

Classic upside-down yellow cake with pineapple

- Chad Gorey, Sous Chef & David Williams, Pastry Chef -

The Fish  
House

ATLAS  
OYSTER HOUSE

Jackson's  
STEAKHOUSE

5  
SISTERS  
BLUES CAFÉ

ANGELENA'S  
RISTORANTE ITALIANO

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## APPETIZER

CHOICE OF

### Zipper Cream Pea Soup

Fresh shucked field peas, chicken broth,  
ham hock, and cornbread crumble

### Crab Cake BLT

Award winning crab cake, Bill-E's small batch bacon, summer tomato,  
jalapeño and fresh tarragon tartar sauce, and fresh chives

### Jackson's Unique Mixed Greens Salad

As presented by your server

## ENTRÉE

CHOICE OF

### Open-Fired Gulf Swordfish

Roasted Poblano pepper relish,  
fig tapenade, and vegetable couscous

### Beef Tournedo

Fresh herb butter, smothered corn-on-the-cob  
and crispy, Brussel sprout leaves

### Sea Scallops Provençale

Pan-seared U-10 Sea scallops,  
rustic tomato sauce, and toasted rice pilaf

## DESSERT

CHOICE OF

### Salted Caramel Custard Tartelette

Marshmallow meringue, chocolate sauce,  
graham cracker streusel, and fresh berries

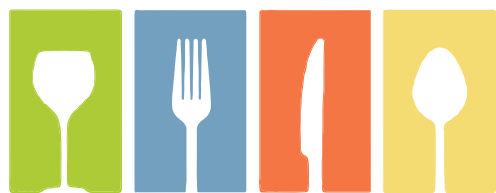
### Chocolate Cream Pie

Chipotle-spiced butter cream,  
blood orange puree, and candied orange

### Roasted Peach with Vanilla Bean Ice Cream

Pouring cream, almond brittle, and crispy bacon

- Irv Miller, Executive Chef & Mikosha Franklin, Pastry Chef -



# GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK



## APPETIZERS

CHOICE OF

### Sugar Baby Watermelon Salad

With fresh greens, sweet pickled onion, cucumber and cherry tomato dressed with a pecan-molasses vinaigrette

### Crawfish Hushpuppies

Served with house made remoulade

### Smothered Potato Skins

Crispy, fried potato skins smothered in roast beef gravy, topped with cheddar cheese, tomatoes, green onion finished with a sour cream drizzle

## ENTREES

CHOICE OF

### Fried Beef Ribs

Tender, braised beef ribs fried, topped with a smokey jalapeño BBQ sauce, served with Southern-style coleslaw, field peas and snaps

### Blackened Redfish

Served over Cajun rice, topped with crawfish gravy and served with a side of fried okra and a buttermilk biscuit

### Nashville Hot Chicken Thighs

Three thighs, spicy hot, served with house made pineapple coleslaw, grilled Texas toast and house made pickles

## DESSERTS

CHOICE OF

### Peach Cobbler

A Southern tradition, served warm

### Southern Apple Tart

Apples in puff pastry served with a scoop of vanilla ice cream

### Blueberry Bread Pudding

Served warm with our spiced rum sauce

- Chef Billy Ballou, Executive Chef -

The Fish  
House

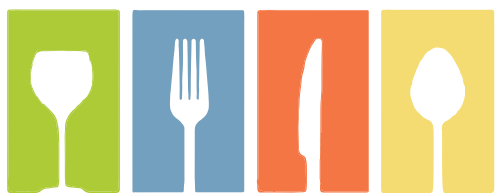
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# GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

## ANGELENA'S

RISTORANTE  ITALIANO

### PRIMI

CHOICE OF

#### Pappa al Pomodoro

Tuscan tomato and bread soup, Parmesan, basil

#### Caesar Salad

Romaine, focaccia croutons

#### Gulf Shrimp Arancini

Lemon and zucchini risotto  
croquettes, shrimp salad

### SECONDI

CHOICE OF

#### Rigatoni alla Vodka

Housemade pasta, tomato cream, herbed ricotta

#### Wood Fired Pizza

Sausage, broccolini, provolone

#### Wood-fired Chicken alla Bosciaola

C&D Mills polenta, mushrooms, pancetta

### DOLCI

CHOICE OF

#### Chilton County Peach Panna Cotta

Buttermilk custard, balsamic, mint

#### Housemade Gelato alla Modenese

Fior di latte, Bodacious Affinato vinegar

#### That Chocolate Thing

Rich chocolate cake, Italian  
chocolate meringue, ganache

- *James Briscione, Executive Chef* -

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