

# 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

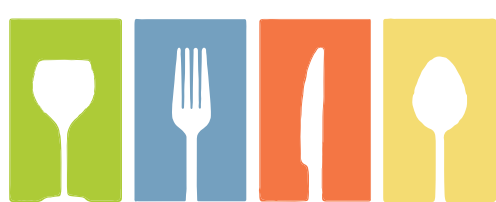
### **Pineapple Upside-Down Cake**

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

*Jackson's*

• STEAKHOUSE •

## 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 -

The Fish  
House

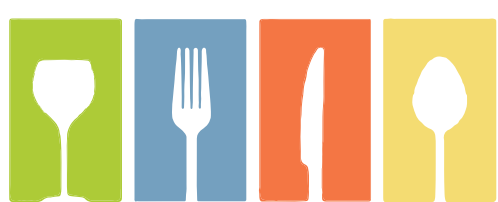
ATLAS  
OYSTER HOUSE

*Jackson's*  
STEAKHOUSE

5  
SISTERS  
BLUES CAFÉ

ANGELENA'S  
RISTORANTE ITALIANO

GREATSOUTHERNRESTAURANTS.COM



# 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

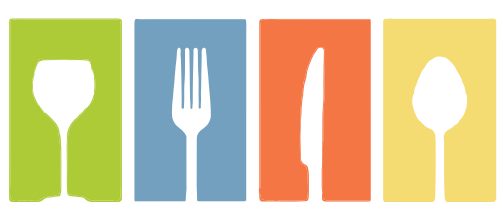
ATLAS  
OYSTER HOUSE

Jackson's  
STEAKHOUSE

5  
SISTERS  
BLUES CAFÉ

ANGELENA'S  
RISTORANTE ITALIANO

GREATSOUTHERNRESTAURANTS.COM



# 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 -

The Fish  
House

ATLAS  
OYSTER HOUSE

Jackson's  
STEAKHOUSE

5  
SISTERS  
BLUES CAFÉ

ANGELENA'S  
RISTORANTE ITALIANO

GREATSOUTHERNRESTAURANTS.COM