

^{The}**Fish House**

APPETIZER

CHOICE OF

Fried Green tomatoes

Tomato Joe's cracker-fried green tomatoes
with Green Goddess dressing and topped with
smoked Gouda pimento cheese and grilled pork belly

Burrata and Arugula Salad

Fresh burrata, shaved country ham,
arugula tossed in Shoreline Foods olive oil,
drizzled with balsamic syrup and toasted baguette

Baked Oyster Trio

Spinach, bacon, sundried tomato
Crab Imperial
Three Cheese with parmesan, mozzarella, provolone

ENTRÉE

CHOICE OF

Gulf Catch Hoppin' John

Grilled Gulf catch, fennel frond pesto basmati rice,
Hoppin John, tomato-bacon jam

Cold-Smoked Pork Tenderloin

Puree of acorn squash, apple chips,
blueberry compote

Linguine with White Clam Sauce

Pasta tossed with olive oil, garlic, clams and parsley

DESSERT

CHOICE OF

Strawberry Lemonade Chiffon Pie

With shortcake crust

Guava Cheesecake

With puff pastry crust

Chocolate Mocha Cake

With chai buttercream frosting

- John Huggins, Chef de Cuisine -



GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK



APPETIZER

CHOICE OF

Smoked Mozzarella Soup

House smoked fresh mozzarella, milk and chicken broth,
sundried tomato pesto crostini, extra virgin olive oil
and balsamic drizzles, fresh basil

Crispy Pork Belly

Tomato butter, tomatillo sauce, charred corn salsa,
lime crema, cilantro

Jackson's Unique Mixed Greens Salad

As presented by your server

ENTRÉE

CHOICE OF

Hickory-Fired Gulf Catch

Delta Blues white rice, lemon butter, roasted butternut squash wedge,
crispy Brussels sprouts, black garlic honey drizzle

Tournedo a la Forestiere

Wild mushrooms, roasted potatoes, small batch bacon, fresh thyme,
shaved Parmesan Reggiano, red wine demi-glace

Shrimp and Andouille Fettuccini

Sautéed Gulf shrimp, grilled Thibodeaux's andouille sausage,
holy trinity, garlic and cream reduction sauce, chile spices, green onion

DESSERT

CHOICE OF

Pecan Pie Crème Brule

Cooked pecan pie filling, Meyer's rum and
vanilla bean custard, fresh strawberry

Pear Upside-Down Cake

Anjou pears, yellow cake, brown sugar
and butter glaze, Maracsa cherries

Open-faced Snickers S'mores

Graham cracker crust, chopped snickers bar,
marshmallow meringue brulee, shaved chocolate

- Irv Miller, Executive Chef & Blade Herring, Chef de Cuisine -



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GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK



APPETIZER

CHOICE OF

Boiled Peanuts

Cajun Style

Deviled Eggs

Served southern style

Soul Rouls

Chicken and collard greens fill crisp spring roll wrappers;
served with peach chutney, wasabi creme, and
brown sugar-pecan Creole mustard dipping sauce

ENTRÉE

CHOICE OF

Crispy Fried Beef Necks

Served over braised cabbage with
smoked ham and homemade cornbread

Blackened Redfish

Blackened redfish over linguine, tossed with a
smoked Gouda-mornay sauce with roasted red peppers and onions

Nashville Hot Chicken Thighs

Three chicken thighs, spicy hot, served with pineapple coleslaw,
grilled Texas toast and housemade pickles

DESSERT

CHOICE OF

Peach Cobbler

A Southern tradition, served warm

Carrot Cake

Served with cream cheese frosting

Blueberry Bread Pudding

Served warm with our spiced rum sauce

- Chef Billy Ballou, Executive Chef -



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GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK

ANGELENA'S

RISTORANTE  ITALIANO

PRIMI

CHOICE OF

Sicilian Orange Salad

Local citrus, fennel, mint, Sicilian olives

Venetian Chicken Soup

Pancetta, rosemary, white wine

Spiedini all Romana

Fried mozzarella and focaccia skewer,
warm anchovy sauce

SECONDI

CHOICE OF

South Carolina Quail alla Griglia

Bacon, sage, mushrooms, red wine

Pasta al Forno

Baked mac and cheese served with local lettuces
and buttermilk-parmesan dressing

Gulf Fish alla Ligure

Tomato, caper, olive, braised greens, cannellini

DOLCI

CHOICE OF

Bodacious Olive Oil Cake

Citrus, vanilla bean whipped cream

Angelenas Tiramisu

Gelato

- James Briscione, Executive Chef -

The Fish
House

Jackson's
STEAKHOUSE

5
SISTERS
BLUES CAFE

ANGELENA'S
RISTORANTE  ITALIANO

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