Fish House

APPETIZER

CHOICE OF

Hot Collard Greens Dip

Swiss, Parmesan, cream cheese, and shallots mixed with our house collard greens, topped with cheese then baked; served with toasted French bread

Fried Green Tomatoes

Cornmeal breaded green tomatoes topped with crawfish ravigote and Crystals hot sauce glaze

Southern Cheese Board

Pimento cheese, shaved country ham, tear drop peppers, C&D Mills pickles and crackers

ENTRÉE

CHOICE OF

Mojo-Marinated Snapper Throats

Snapper throats marinated in citrus and spices then grilled and served with black beans, rice and grilled lime

Soft Shell Crab Almondine

Fried softshell crabs served over sautéed gnocchi in lemon beurre blanc and roasted tomatoes, garnished with toasted almonds, parsley and lemon

Pork Porterhouse

Cider-brined, grilled Porterhouse pork chop served with goat cheese mashed potatoes and mustard green gravy

DESSERT

CHOICE OF

Peach Tamarind Custard

With spiced brown sugar baked pineapple

Triple Chocolate Cheesecake Cookies

With praline pecans

Coconut Cream Stroopwafel Tart

With mango sorbet

- John Huggins, Chef de Cuisine & David Williams, Pastry Chef -











APPETIZER

CHOICE OF

Summer Harvest Soup

Sweet corn, summer peas, green beans, bell peppers, yellow onion, smoked ham broth, bacon, basil Chermoula

Chef Irv's Crab Cake

Small crab cake, Bill-E's small batch bacon, charred tomatillo relish, garlic Chile aïoli

Jackson's Featured Salad

(As presented by your server)

ENTRÉE

CHOICE OF

Hickory Wood-Fired Fresh Gulf Catch

Southern succotash, jasmine rice, lemon butter sauce, fresh chives

Tournedo Forestiere

Panéed beef tenderloin medallion, shallots, sautéed wild mushrooms, Brabant potatoes, bacon, fresh thyme, white wine demi-glace and cream reduction

Shrimp Orecchiette

'Little ears' pasta, sautéed Gulf shrimp, leeks, garlic, roasted Brussels sprouts, vegetable broth, pesto butter, extra virgin olive oil

DESSERT

CHOICE OF

Marbled Chocolate Hazelnut Torte

Chocolate truffle, dark chocolate ganache marbled with white chocolate

Roasted Alabama Peach

Chilton county peach half, Vanilla ice cream, toffee, caramel sauce

Vanilla Bean Cake

Chantilly cream and fresh strawberry berry compote

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











APPETIZER

CHOICE OF

Crab Deviled Eggs

with Bacon

Strawberry Salad

Fresh spring mix with strawberries, blueberries, cucumbers, shaved onions, and grape tomatoes; finished with crumbled feta, toasted almonds and strawberry vinaigrette

Pork Belly Burnt Ends

Smoked pork belly served with BBQ sauce

ENTRÉE

CHOICE OF

Pork Osso Bucco

Pork shank with a demi-wine sauce, served with rutabaga mash and broccolini

Blackened Redfish

Served with white rice, topped with a creamy andouille sauce and served with fried okra

Chicken Crawfish Tasso

Three pan-seared chicken thighs over dirty rice, topped with crawfish Tasso sauce and served with coleslaw

DESSERT

CHOICE OF

Blackberry Cobbler

Served warm

Orange Florida Sunshine Cake

Served with a cream cheese frosting

Blueberry Bread Pudding

Served warm with our spiced rum sauce

- Chef Jennifer Compton -









ANGELENA'S



PRIMI

CHOICE OF

Calabrian Potato Salad "Pipi e Patate"

Crispy local potatoes, chili aïoli, preserved lemon, arugula, pecorino

Local Peach Bruschetta

Honey ricotta, prosciutto, balsamic

Sweet Corn Bisque

Charred corn, bacon, basil

SECONDI

CHOICE OF

Gulf Fish Puttanesca

Pan seared local fish, spicy Neapolitan tomato sauce, creamy polenta

Pasta alla Norma

Housemade pasta, seared eggplant, creamy tomato, mozzarella

Angelena's Featured Pizza

DOLCI

CHOICE OF

Citrus Panna Cotta

Lemon, vanilla cookies, orange gelée

Cannoli Tart

House made ricotta creme, cannoli shell crust

Gelato

Seasonal flavors

- James Briscione, Executive Chef -







