



# The Fish House

## APPETIZER

CHOICE OF

### Crawfish Pot Pie

Creamy crawfish etouffee, house-made flaky pastry crust, crispy Louisiana crawfish tails

### Bone Marrow Crostini

Emerald Coast Bread Co. baguette, roasted beef bone marrow, garlic confit, oven-dried tomato jam, rosemary-pignoli gremolata

### Kabocha Squash Bisque

Bread boule, creme fraiche, spicy seeds, basil oil

## ENTRÉE

CHOICE OF

### Upside-Down Pork Tenderloin

Marinated duroc pork tenderloin, pineapple upside-down cake, sauteed baby green beans, sour cherry gastrique, butterscotch pineapple compote

### Shrimp & Couscous

Grilled gulf shrimp, merguez sausage, caramelized fennel, roasted winter root vegetables, smoked paprika, sumac, and tomato butter sauce, pearl couscous, dried fruit, preserved lemon, marcona almond

### Scottish Salmon

Spice-rubbed seared scottish salmon, burnt brussels sprouts, Maw-Maw's spiced pecans, pecorino romano, orange-honey glazed roasted sweet potatoes, bourbon-cane syrup glaze

## DESSERT

CHOICE OF

### "Chocolate Covered Strawberry"

Chocolate cake, strawberry mousse, chocolate chards, and macerated strawberries

### Cinnamon Roll Cheesecake

Cinnamon roll crust, cinnamon swirl vanilla cheesecake, icing, and salted espresso caramel

### Ambrosia Tart

Orange, coconut, pineapple, maraschino cherry, marshmallow cloud, oat pecan crust, and passion fruit coulis

- Chef Jason Hughes & Pastry Chef David Williams -





APPETIZER

CHOICE OF

**Fried Green Tomatoes**

Cajun 'holy trinity', Worcestershire-spiked butter sauce,  
and Andouille chips

**Gulf Coast Seafood Chowder**

Cream-style with oyster, crab, shrimp, littleneck clams, fish,  
pork sausage, potato, thyme, and Parmesan

**Flight Deck Greens**

Assorted greens, red grape tomatoes, cucumber, thick-sliced red onion,  
moody blue cheese, Bill-E's bacon strips, and roasted garlic vinaigrette

ENTRÉE

CHOICE OF

**Hickory-Fired Gulf Catch**

With jumbo asparagus, citrus-herb and  
olive oil butter, caper, and charred lemon

**Beef Tournedos with Cabernet Demi-Glace**

Tallahassee wild mushrooms, rainbow carrots,  
and garlic-celeriac whipped potatoes

**Shrimp Bucatini**

Sautéed Gulf shrimp, bucatini pasta, artichokes, spinach,  
with sundried tomato and basil cream sauce

DESSERT

CHOICE OF

**Cappuccino Crème Brûlée**

Whipped cream, toffee, and dark roasted coffee bean dust

**Bourbon Street Bread Pudding**

Raisins, rich whiskey sauce, and confection sugar

**Miko's Mississippi Mud Tart**

Dark chocolate ganache and pecans, Oreo crust,  
chocolate whipped cream, and marshmallow brulee

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





**APPETIZER**

CHOICE OF

**Brisket Eggrolls**

Wonton filled with smoked brisket, grilled onions, mushrooms  
and Swiss cheese with a garlic BBQ aioli

**Southern Caprese**

Fried green tomatoes, goat cheese and Chipotle mayo  
stacked and garnished with a fried Bay leaf

**Pulled Pork Nachos**

Tortilla chips topped with pulled pork, cheddar cheese, shredded lettuce,  
diced tomatoes, jalapeños served with sour cream on the side

**ENTRÉE**

CHOICE OF

**Short Ribs**

Served with demi glaze, mashed potatoes and broccolini

**Shrimp & Andouille Cajun Pasta**

Shrimp and Andouille sausage over linguine pasta with  
Cajun cream sauce and garlic bread

**Baked Teriyaki Chicken Thighs**

Served over fried rice

**DESSERT**

CHOICE OF

**Chocolate Lava Cake**

Chocolate cake with dark chocolate flowing  
through the middle, served with ice cream

**Peach Cobbler**

A Southern tradition, served warm

**Tres Leches Bread Pudding**

Served with vanilla cream sauce

- Chef Jenn Compton -

**GREAT SOUTHERN  
RESTAURANTS**



**WINTER RESTAURANT WEEK  
JANUARY 23-29**

# ANGELENA'S

RISTORANTE  ITALIANO

## APPETIZER

CHOICE OF

### Zucchini Fritte

Pecorino, truffle aioli, fried capers

### Local Greens Salad

Satsumas, shaved red onion, buttermilk parmesan dressing

### Spiced Winter Squash Soup

Fenugreek, ginger, toasted pumpkin seeds

## ENTRÉE

CHOICE OF

### Gnocchi al Forno

Housemade gnocchi, fontina, mozzarella, pecorino

### Grilled & Marinated Swordfish

Slow-cooked white bean and greens, bacon, salsa Verde

### Seared Bone-In Pork Chop

Roasted potatoes, apples, mustard-sage cream sauce, charred brocolini

## DESSERT

CHOICE OF

### Mulled Winter Fruits with Vanilla Gelato

Chianti and spice simmered fruits, housemade gelato

### Torta Caprese

Flourless chocolate and almond cake

### Ricotta and Local Citrus Zeppole

Fried to order

- James Briscione, Executive Chef -

**The Fish  
House**

*Jackson's*  
STEAKHOUSE

**5**  
**SISTERS**  
BLUES CAFE

**ANGELENA'S**  
RISTORANTE  ITALIANO

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