

GREAT SOUTHERN RESTAURANTS

CELEBRATE MOTHER'S DAY AT GREAT SOUTHERN RESTAURANTS SUNDAY, MAY 12

All of our restaurants will be open, with each restaurant offering their standard menus, as well as special features created by our chefs. For full information, [please follow the link](#).

The Fish House:

Sunday Brunch 11:00 a.m. – 3:00 p.m.
Dinner Service 3:00 p.m. – Until

Atlas Oyster House

Sunday Brunch 11:00 a.m. – 3:00 p.m.

Jackson's Steakhouse:

Sunday Lunch 10:00 a.m. – 2:00 p.m.
Dinner Service 5:00 p.m. – 9:00 p.m.

Five Sister's Blues Café:

Sunday Brunch 10:00 a.m. - 4:00 p.m.

Angelena's Ristorante Italiano:

Sunday Brunch with three seatings: 11:00 a.m.,
1:00 p.m., 3:00 p.m.



THE FISH HOUSE

BEER FEST AT THE FISH HOUSE

SATURDAY, JUNE 15

TICKET PRE-SALE MONDAY, APRIL 1

Join us on the Fish House Deck for our 10th annual Craft Beer Fest on Saturday, June 15, 3:00 p.m. until 6:00 p.m. We will be featuring over 50 different beers with a portion of the event proceeds benefiting Big Brothers Big Sisters of Northwest Florida. We will offer a number of local and regional breweries. In addition, we will also have spirits tables featuring a number of small-production vodkas, rums and bourbons. Ticket holders will be given a souvenir beer glass and will have full access to all of the beers and spirits.



This is a 21-and-over event and will occur rain or shine. Beginning April 1, 2024, tickets will be available for purchase at the Tackle Shop, our gift and souvenir shop at the Fish House, for \$30 (plus tax), or through our [online shop, here](#). Should there be tickets still available, price will increase to \$40 (plus tax) beginning June 1. Day of, if

still available, tickets can be purchased at the door. View more information [here](#).

**Get tickets
here!**

ATLAS OYSTER HOUSE

ATLAS FEATURED ON FOX10

Thank you Studio10 at Fox10 news in Mobile for having our own Chef Jason Hughes on their show! Chef featured Atlas' signature Oyster Rockefeller Dish with spinach, bacon and hollandaise sauce.

[View clips from the segment and the Oyster Rockefeller Recipe here!](#)



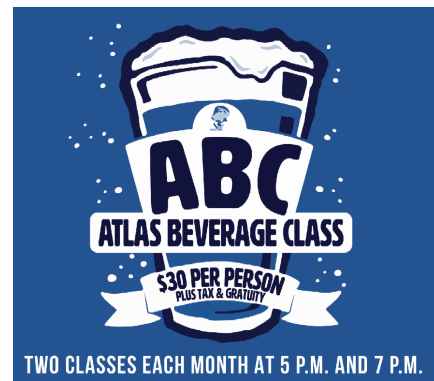
ATLAS FEATURED ON NEW ORLEANS TV STATION

We were excited to welcome Host Malik Mingo from channel 4WWL CBS New Orleans to Pensacola! Their crew sat down to talk all things oysters with Atlas Executive Chef Jason Hughes on the daily talk show *Great Day Louisiana*.

A.B.C. ATLAS BEVERAGE CLASSES

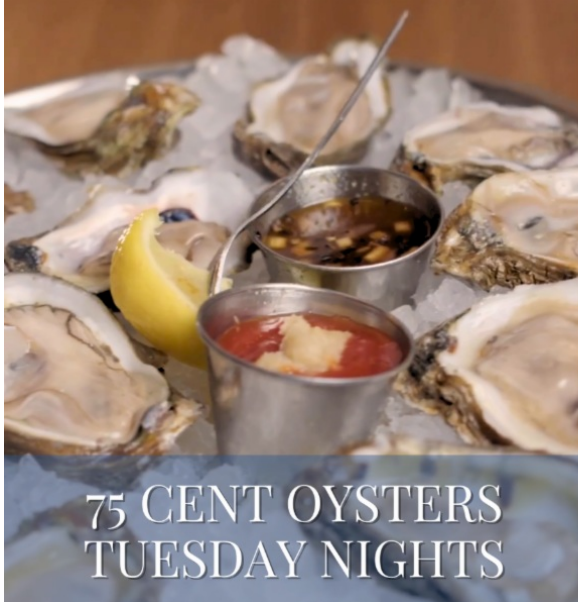
Atlas Oyster House is proud to present the next installment of Atlas Beverage Classes (A.B.C.). This semester we will be focusing on breweries, wineries and distilleries. In addition to the beverage tastings, we will feature small plates paired with each beverage, as prepared by Chef Jason Hughes.

The first class begins promptly at 5:00 P.M. with the second class beginning at 7:00 P.M. Class cost is \$30 per person (plus tax and gratuity). Seating is limited, reservations are required; be sure to make yours by emailing [Taylor Dawson](#) or calling 850-287-0200. Reservations are required.



Upcoming Events

- May 2: Herradura Tequila
- June 6: Florida Lovin, Beers of Florida



LATEST NEWS FROM ATLAS

Restaurant Hours

Tuesday - Thursday 5 P.M. - 9 P.M.

Friday - Saturday 5 P.M. - 10 P.M.

Sunday Brunch 11 A.M. - 2 P.M.

Monday Closed

75 Cent Oysters Every Tuesday Night

Did you hear the news?! 75 cent raw oysters are back at Atlas every Tuesday from 5 P.M. - 9 P.M.! Dine in Only.

Sunday Brunch

Announcing Sunday Brunch! Join us for brunch with a waterfront view in Downtown Pensacola, every Sunday from 11 A.M. - 2 P.M. [View full menu here!](#)

JACKSON'S STEAKHOUSE



NEW SPRING MENU

Our new Spring Menu, debuts on Friday, April 12! View additional information [here.](#)

"For the past quarter of a century, we have been famous for creative cooking, heritage ingredients and steak classics. This spring menu spotlights innovative versions of our Jackson's essential dishes in symphony with utilizing both seasonal local and regional ingredients, including a variety of cultivated wild mushrooms from Play of Sunlight in Tallahassee and

Little Stead Farm in Molino, delicious local microgreens from Mission Microgreen Farm, local bread baked by Emerald Coast Bakery, local honey from East Hill Honey Co., along with our favorite Alabama bacon from Bill-E's Small Batch Bacon." - Chef Irv Miller

JACKSON'S LUNCH

Join us at Jackson's for lunch service every Friday 11:00 A.M. until 2:00 P.M.

Chef Irv Miller has created a lunch menu that is available each and every Friday. Features include selections of appetizers, salads, sandwiches, featured plates and hand-selected steaks. View lunch menu [here!](#)



FEATURED GUEST: JEREMY REAVES NFL'S WASHINGTON COMMANDERS

Jackson's was pleased to welcome football player Jeremy Reaves for dinner! Reaves, a Pensacola native and Pensacola Catholic alum, recently signed a two-year contract with Washington Commanders entering the 2024 season. He was a two-time PNJ all area pick and led Pensacola Catholic to a regional final appearance in his senior year. Read more about his football journey to the NFL in [this PNJ article](#).

Jeremy Reaves is pictured here with Collier Merrill, Jr.

FIVE SISTERS BLUES CAFÉ

LIVE MUSIC AT FIVE SISTERS

Tuesdays & Thursdays:

John Wheeler 6 P.M. - 8 P.M.

Fridays

Northwest Florida Blues Society Band
6 P.M. - 10 P.M.

4/5 - Rocky Denney Brotherhood

4/12 - Harrison Avenue

4/19 - Cat Daddy Blues Band

4/26 - The Flavors

Saturdays

6:00 P.M. - 10 P.M.

4/6 - The Rocky Denny Brotherhood

All other Saturdays - Glenn Parker Band

Sundays

Curt Bol Quintet

11 A.M. - 3 P.M.



**BELMONT DEVILLIERS AND FIVE
SISTERS FEATURED IN
PENSACOLA INSIDER**



Thank you so much for the feature, Pensacola Insider! In this episode, visit Belmont Devilliers, "The Blocks" for some soul food and blues history with Rick Outzen.

[View this episode on Youtube here.](#)

WCOA LIVE BROADCAST AT FIVE SISTERS BLUES CAFÉ

Thank you Rick Outzen and 1370 WCOA for letting us be apart of your day! Follow the link below to take a deep dive in to the history of Belmont-Devilliers.

[Listen to the podcast here.](#)



ANGELENA'S RISTORANTE ITALIANO

ANGELENA'S SUPPER CLUB LA SAGRA DEL LIMONE Thursday, May 16, 6PM

Celebrate the beautiful, coastal spirit of Angelenas with our Sacred Lemon Feast cooking class. Similar to the Monterosso Lemon Festival in Cinque Terre, Italy, our very own Executive Chef James Briscione will host a special cooking class dedicating the evening to local produce, pasta, Gulf seafood and special sweets, all with a lemon accent, complete with live demonstration, tasting and Q&A. The lemon, the symbol of the Amalfi Coast and of Angelenas, will be front and center in this special Spring menu.

Event cost is \$125 per person (plus tax & gratuity). For reservations, please visit our website Angelenaspensacola.com or call 850-542-8398. [View additional information and menu here.](#)



The Fish House

ATLAS

The Deck

Tackle Shop

GREAT SOUTHERN CATERING & EVENTS

Jackson's

5 SISTERS

ANGELENA'S RISTORANTE ITALIANO

WWW.GREATSOUTHERNRESTAURANTS.COM

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