



GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

The Fish House

APPETIZER

CHOICE OF

Duo Crostinis

Toasted Emerald Coast Bread Co. baguette served two ways:

Topped with applewood bacon, house pimento cheese,
spicy tomato jam and BG196 black garlic honey

Topped with grilled peach, goat cheese mousse,
candied Renfroe pecan and balsamic reduction

Texas Caviar Cakes

Spicy marinated black eye pea and bean salad served on a
house-made cornmeal biscuit, topped with arugula salad tossed
in peach-creole mustard vinaigrette and cherrywood smoked almonds

Volcano Shrimp

Panko-crusted shrimp tossed in a creamy chili sauce,
served over pineapple slaw and drizzled with sweet soy glaze

ENTRÉE

CHOICE OF

Andouille-Crusted Mahi Mahi

Gulf mahi filet in a Cajun spice and andouille sausage crust over
chicken and sausage orzo pastalaya; served with sauteed spinach
and charred tomato and drizzled with creole remoulade

Pineapple-Ginger Chicken (GF)

Grilled ginger-soy marinated chicken breast topped with spicy
pineapple chutney and house-made sweet chili sauce, served with
poblano rice and hand-cut stir-fried vegetables.

Carpetbagger Rockefeller

Linz Heritage Angus Long Island strip smothered in creamy
Rockefeller sauce and topped with fried Gulf coast oysters, served over
crispy bacon and mustard-glazed brussels sprouts and whipped potatoes

DESSERT

CHOICE OF

Peaches and Cream

Peach coffee cake, oat crumble, vanilla bean ice cream and blueberry compote

Mango Tango

Coconut mango cake with horchata panna cotta,
ginger-spiced almonds, key lime sauce

Grasshopper Cheesecake

Chocolatey mint cheesecake, oreo crust, orange chocolate bark,
fresh berries, chocolate sauce

- Chef Jason Hughes & Pastry Chef David Williams -

(GF) Gluten Free

The Fish House

ATLAS
OYSTER HOUSE

Jackson's
STEAKHOUSE

5
SISTERS
BLUES CAFE

ANGELENA'S
RISTORANTE ITALIANO

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APPETIZER

CHOICE OF

Mushroom & Swiss Baked Oysters

Four baked oysters with roasted bone marrow butter, exotic mushrooms, caramelized shallots, crispy onion, jus lié

Watermelon Caprese (GF)

Florida watermelon, burrata, baby heirloom tomato, fresh basil, Shoreline olive oil, balsamic cane glaze, pecorino crisp

Deviled Eggs Three Ways

Traditional Southern style, everything bagel smoked salmon, buffalo blue cheese & applewood bacon

ENTRÉE

CHOICE OF

Mahi Mahi Red Rice & Beans (GF)

Grilled Gulf mahi filet, red cargo jasmine & basmati rice pilaf, smoky braised white beans & ham, sauteed collards, creole choron

Brisket Udon Bowl

Braised beef brisket, shiitake mushroom, udon noodles, rice wine dashi broth, narutomaki, scallion

Mojo Tacos

Hardwood-smoked & citrus-braised pork, pineapple slaw, sweet lime vinaigrette, caramelized onion, queso fresco, flour tortillas, black bean yellow rice, cumin sour cream

DESSERT

CHOICE OF

Hummingbird Cake

Banana & pineapple spice cake, cream cheese frosting, spiced pecan, banana caramel, cinnamon-brown sugar ice cream

Grilled Peach Creme Brulee (GF)

Fire-grilled local peaches, bourbon-vanilla custard, caramelized sugar crust, candied mint

Chocolate-Peanut Butter Brownie

Fudgy chocolate brownie, creamy peanut butter filling, peanut butter cookie crumble, sweet & salty peanuts, peanut butter whipped cream

- Executive Chef Jason Hughes -

(GF) Gluten Free

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Shrimp Elote (GF)

Corn tortilla-crust ed Gulf coast shrimp with corn-off-the-cob, mayonnaise cream sauce, Guajillo chili dust, crumbled Cotija cheese, cilantro, lime

Sopá de Gálvez (GF)

Late summer vegetable and pea soup, ham hock broth, short grain rice, mojo verde, chorizo chips

Jackson's Featured Salad (GF)

(As presented by your server)

ENTRÉE

CHOICE OF

Parmesan Pork

Breaded Berkshire pork rib chop, pesto-buttered fettucine, lemon basil vinaigrette dressed greens, charred grape tomatoes

Tournedos (GF)

Paneed beef tenderloin medallion, hickory-wood smoked chimichurri, whipped Yukon Gold potatoes, mustard seed demi-glace

Gulf Coast Catch

Live-fired freshest catch with fresh herbs, grilled local melon, rice grits, mayhaw-hot pepper jelly

DESSERT

CHOICE OF

Chocolate Chalice

Chocolate mousse-filled cake cup, mascarpone cream icing, chocolate covered espresso beans

Meyer Lemon Tart

Lemon curd, candied citrus peel, fresh berries, Brule meringue

Freestone Peach Half (GF)

Flash-roasted hand-picked farmers market peach, vanilla ice cream, toasted pecans, caramel sauce

- Executive Chef, Irv Miller & Chef de Cuisine, Jeremiah Taylor -

(GF) Gluten Free



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APPETIZER

CHOICE OF

Hot Collard Green Dip

Parmesan and Swiss gratin mixed with Five Sisters' collard greens, baked golden brown and served with crispy pork rinds

BBQ Shrimp

Sautéed Gulf shrimp in garlic, butter, Worcestershire sauce, and spices with charred tomatoes and garlic butter French bread

Thai Wings (GF)

Grilled chicken wings marinated in lime, soy, ginger and spices; served with sweet Thai chili sauce

ENTRÉE

CHOICE OF

Slow Braised Pork Shank

Served over braised cabbage topped with an orange bourbon sauce

Shrimp Scampi Pasta

Sauteed shrimp, spinach, garlic and cherry tomatoes in a creamy scampi sauce; topped with Parmesan red pepper flakes and lemon

Asian Style Oxtails

Mongolian oxtails served over sushi rice, topped with Asian slaw and a gochujang sauce

DESSERT

CHOICE OF

Pecan Pie Cobbler

A Southern Tradition served warm

Banana Pudding

With sweet vanilla custard and whipped cream

Chocolate Cobbler

Served warm with vanilla ice cream

- Chef Josh Rich -

(GF) Gluten Free



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APPETIZER

CHOICE OF

Mixed Green Salad (GF)

feta, crispy chickpeas, cherry tomatoes, cucumbers

Vodka Sauce Chicken Wings (GF)

chili crunch, green goddess dressing

Local Corn Bisque (GF)

charred corn, bacon, basil

ENTRÉE

CHOICE OF

Pasta al Forno

baked house made pasta with Italian sausage, brocolini, kale

Tuscan Grilled Pork Chop (GF)

Steen's cane syrup agrodolce, braised greens, C&D Mills polenta

Grilled Gulf Swordfish Puttanesca (GF)

creamy polenta, blistered cherry tomatoes, olive, caper

DESSERT

CHOICE OF

Seasonal Gelato (GF)

Summer Panna Cotta (GF)

Lemon Castagnole

blackberry curd sauce

- Executive Chef, James Briscione -

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