



GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

The Fish House

APPETIZER

CHOICE OF

Hot Smoked Salmon Dip

House-smoked salmon in a goat cheese and dill cream, topped with buttered cracker crumbs and baked, served with warm pita chips

Oysters Motoyaki

Gulf coast oysters baked with a white miso and sweet chili Kewpie mayo sauce, topped with toasted garlic-chili breadcrumbs

Summer Watermelon Caprese (GF)

Creamy burrata on a salad of Florida watermelon, mozzarella pearls, heirloom tomato, cucumber, basil, and arugula tossed in white balsamic vinaigrette, served with pecorino romano crisp and drizzled with blackberry balsamic reduction.

ENTRÉE

CHOICE OF

Chicken Picatta

Parmesan-crusted chicken breast over herb goat cheese whipped potatoes and sauteed baby green beans, topped with mushroom-caper butter sauce and crispy capers

Creole Mahi (GF)

Cajun-spiced Gulf mahi filet on a bed of C & D Mill stone-ground smoked Gouda grits, served with grilled local squashes and red onion, topped with local corn, tomato and house-smoked tasso lemon butter sauce

Flat Iron Pepper Steak

Grilled Angus flat iron steak served over crispy Brabant potatoes and grilled broccolini, topped with sauteed bell peppers and onions stewed in white wine-tomato gravy

DESSERT

CHOICE OF

Black Forest Cake

Flourless chocolate cake, kirsch-infused cherry preserves, vanilla whipped cream, cherry compote, toffee almond bark

PB & J Cheesecake

Peanut butter and grape jam-filled cheesecake, peanut butter cookie crust, honey-roasted peanuts, candied grapes, strawberry preserves

Berry Buckle

Mixed berry cake with graham crumble, watermelon ice cream and mojito glaze

- 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

GREATSOUTHERNRESTAURANTS.COM



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APPETIZER

CHOICE OF

Volcano Chicken Wings

Crispy ginger-crusted chicken wings, creamy volcano chili sauce, sesame-ginger pickled vegetables, toasted sesame

Creole Crawfish-Stuffed Baked Oysters

Gulf coast oysters, creamy crawfish étouffée, gratin bread crumbs, crispy Louisiana crawfish tails

Watermelon & Feta Salad (GF)

Florida watermelon, feta cheese, fresh mint, watercress, pistachio dukkah, honey-lime za'atar dressing

ENTRÉE

CHOICE OF

Cochinita Pibil Tacos (GF)

Citrus-marinated pork roasted in banana leaves, orange sauce, queso fresco, pickled red onion, habanero salsa, corn tortillas, roasted poblano rice, slow-simmered black beans

Jerk Swordfish

Spice-rubbed Gulf swordfish filet, coconut-ginger rice, fried plantains, jicama slaw, mango pepper jelly, citrus mojo glaze

Flat Iron Steak

Charbroiled Angus flat iron, herb-roasted fingerling potatoes, grilled asparagus, mushroom-bourbon demi-glaze

DESSERT

CHOICE OF

Blackberry Baklava Cheesecake

Local blackberries, toasted almond, vanilla cheesecake, phyllo crust, cardamom honey

Bananas Foster Banana Pudding

Banana cream pudding, vanilla wafers, bruleed banana, rum caramel

Cookies & Cream Creme Brulee (GF)

Gluten-free chocolate cookie-infused custard, vanilla sugar crust, chocolate satin sauce

- *Executive Chef Jason Hughes* -

(GF) Gluten Free

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CHOICE OF

Flatbread Pizza

Marinara sauce, topped with mozzarella, sautéed spinach and grilled chicken

Calamari

Fried golden brown, served with sweet chilli sauce

Smoked Salmon Croquettes

Served with house made remoulade

ENTRÉE

CHOICE OF

Five Sisters' Fried Mullet

Served on top of a bed of rice grits, topped with a lemon-butter hot sauce

Chef Josh's BBQ Bowl

Five Sisters' mac and cheese topped with smoked brisket, green onions with a BBQ drizzle

Red Fish Pontchartrain

Blackened, served over three-cheese grits

DESSERT

CHOICE OF

Chocolate Chip Brownie Ala Mode

Lemon Dessert Bar

Chocolate Lava Cake

- Chef Josh Rich -

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APPETIZER

CHOICE OF

Grilled Summer Vegetable Salad

Charred zucchini, yellow squash, roasted peppers, goat cheese, over arugula with a lemon-herb dressing, crispy capers

Local Peach Bruschetta

Grilled Sourdough, honey ricotta, prosciutto, fresh peaches, balsamic glaze, extra virgin olive oil

Sweet Corn Bisque

Topped with charred corn, Neuskis smoked bacon, basil

ENTRÉE

CHOICE OF

Grilled Swordfish

Salsa verde over creamy polenta, local vegetable ragu

Chicken Milanese

Crispy breaded chicken cutlet, herb butter sauce, charred lemon, arugula salad with pickled fennel, cherry tomatoes, shaved Parmesan

Ravioli alla Sorrentina

Lemon, basil, ricotta, tomato sauce, fresh lemon, basil

DESSERT

CHOICE OF

Seasonal Gelato

Fresh peach and fiore di latte

Summer Panna Cotta

Buttermilk panna cotta, dark cherry compote, streusel crumble

Angelena's Olive Oil Cake

Citrus glaze and whipped cream

- *Executive Chef, Ian Gillette* -

(GFA) Gluten Free Available Upon Request

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Albóndiga

Breaded, browned and simmered chicken meatball, risotto Milanese, lemon butter sauce, capers, shallots, garlic, parsley

Crab Croustade

Jumbo lump crab filled pastry shell, bottom mushrooms, dry sherry cream sauce, fresh chives

Jackson's Featured Salad

As presented by your server

ENTRÉE

CHOICE OF

The Conquistador

Fideo (short-cut toasted spaghetti), ground Mexican chorizo, summer squash, corn-off-the-cob, roasted roma tomatoes, toasted red Chiles, queso fresco, lime, charred jalapeño, avocado crema, micro cilantro

Tournedos

Panéed beef tenderloin medallion, queso de Mahón potato mash, roasted rainbow carrots, Florida mushroom demi-glace

Gulf Coast Catch

Open-fired freshest catch, orzo pasta salad; baby heirloom tomatoes, cucumber, red onion, dry sherry, red wine vinegar, Shoreline Cretan extra virgin olive oil and Navel orange beurre blanc.

DESSERT

CHOICE OF

Chocolate Pecan Tart

Pecan pie filling, chocolate mousse, whipped cream

Baked Fresh Berry Crisp

Fresh strawberries, blue berries, and black berries, 'Shanky's Whip' liqueur, Biscoff cookie crumble

Freestone Peach Half

Flash-roasted hand-picked farmer's market peach, caramel whipped cream, balsamic glazed strawberry

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

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