

All Martinis 9.25

MARTINIS

Cucumber-Mint Martini

Crop Harvest Earth Company's cucumber-infused organic vodka, sugar, sparkling water, lemon-lime soda, fresh mint, lime, and slices of fresh cucumber wheels

White-Chocolate Gingerbread Martini

Frangelico, Godiva White Chocolate Liqueur, Gingerbread Liqueur, and a splash of cream

Raspberry Iced-tini

Firefly Sweet Tea Vodka, Stoli Raspberry Vodka, lemon-lime soda, and sparkling water

Dreamy Blue-tini

Grey Goose Vodka, Blue Curacao, Pineapple Juice and sour mix

Frostini

Stoli Vodka, Kahlua, Baileys, and Peppermint Schnapps. Garnished with a mint sprig

Lemon Drop Martini

Three Olives Citrus Vodka, Cointreau, and sour mix—with a sugared rim

Death by Chocolate

Godiva Chocolate Liqueur, Three Olives Chocolate Vodka, crème de cacao, and cream—topped with chocolate sprinkles and served with a kiss

Southern Pecan Martini

Southern Comfort, Praline Pecan Liqueur, Baileys and a touch of cream

Peanut Butter Cup

Castries Peanut Rum Crème, Godiva Chocolate Liqueur, and Three Olives Vanilla Vodka

Java Shock Martini

Three olives Triple Shot Vodka, Bols Dark Crème de Cacao, Baileys, and a touch of cream

Caramel Apple-tini

Grey Goose Vodka, Bols Sour Apple and Bols Butterscotch liqueurs—served in a caramel-coated glass

MARGARITAS

Texas Margarita — Top Shelf 8.5

Cuervo 1800, Cointreau, lime, and topped with Grand Marnier

Cranberry Margarita 7

Cazadorres Tequila, Cranberry Liqueur, Cointreau, Lime Juice and Sour mix

Blue Margarita 6.75

Cuervo Gold, Cointreau, Blue Curacao, lemon, lime, and topped with Grand Marnier—with a sugar rim

**GIRLS' NIGHT OUT ON THE DECK
WEDNESDAYS \$2 LADIES' DRINKS
5 P.M. TILL CLOSE**

SPECIALTY DRINKS

GET A SOUVENIR FISH HOUSE PILSNER, ONLY \$2 MORE!

Electric Lemonade

Three Olives Citrus Vodka, Bacardi, triple sec, Blue Curacao, lemonade, and a splash of lemon-lime soda

Pear Ginger Cobbler

Three Olives Vanilla Vodka, ginger liqueur, pear nectar, and sour mix topped with a splash of sparkling wine

Day in the Shade

Sailor Jerry Spiced Rum, Bacardi Coco Rum, pineapple and cranberry juices

Blue Goose

Grey Goose Le Citron Vodka, Blue Curacao, lemon-lime soda, and a splash of sour mix

Emerald Coast

Bacardi Coconut Rum, crème de banana liqueur, orange and pineapple juices, and floated with a shot of Midori Liqueur

Twisted Blue Hawaiian

Stoli Orange Vodka, Blue Curacao, orange juice, pineapple juice

Hurricane Surfer

Bacardi Rum, Myers's Dark Rum, Chambord Liqueur, and orange and pineapple juices

Hendrick's Collins

Hendrick's cucumber-infused gin, Blue Curacao, sour mix, and a splash of lemon-lime soda

Fish House Punch ~ 8

A special blend of Bacardi rums, Triple Sec, and fresh orange, cranberry, and pineapple juices served with a fresh fruit garnish in a souvenir Fish House pilsner

MOJITOS

Original Mojito 6.5
Bacardi Rum, sugar, fresh mint, and lime soda

Peach Mojito 6.5
Bacardi Peach Red Rum, peaches, fresh mint, and lime soda

Raspberry Mojito 6.5
Bacardi Razz Rum, raspberries, fresh mint, and lime soda

L.I. TEAS

The original Long Island Iced Tea 7
Vodka, gin, rum, tequila, Triple Sec, and sour mix with a splash of cola

Grateful Dead 7
Vodka, gin, rum, Triple Sec, Chambord, and sour mix with a splash of cranberry juice

Walk-Me-Down 7
Vodka, gin, rum, tequila, Triple Sec, Blue Curacao, and a splash of sour mix

DRAFT BEER

AmberBock, Bud Light, Michelob Ultra, Yuengling . . . **3.75**

Fish Head Ale, Peak Organic Nut Brown Ale, **4.25**
Shock Top Belgian White, SweetWater 420 Pale Ale,
Widmer Seasonal

Bass, Guinness, Stella Artois **4.5**

BOTTLE BEER

Amstel Light, Beck's, Bells Oberon, , **3.5**
Blue Moon Seasonal, Corona, Corona Light,
Heineken, Heineken Light, Hoegaarden,
Landshark, Newcastle, Red Stripe, Samuel Adams,
Sam Adams Seasonal, Sapporo, Sierra Nevada,
SweetWater Blue

Budweiser, Bud Light, Bud Light Lime, **2.95**
Bud Select, Coors Light, Miller Lite,
Michelob Light, Michelob Ultra, Rolling Rock

Kaliber N/A, St. Pauli N/A **3.5**

WHITE WINE

By the
Glass

Placido Delle Venezia, Italy 2007 **6.5**

Tunnel of Elms Chardonnay Napa, California 2007. **6.5**

Hogue Riesling Columbia Valley, Washington 2007 **6.5**

A by Acacia Chardonnay California 2006. **7.5**

Chalone Chardonnay Monterey 2007 **7.5**

Peter Lehmann Layers South Australia 2009 **9**

Saint Clair Sauvignon Blanc Marlborough 2008 **9**

RED WINE

By the
Glass

Fox Brook Merlot California 2008 **6**

Tunnel of Elms Cabernet Napa, California 2006 **6.5**

Chalone Cabernet Sauvignon Monterey 2006 **7.5**

AVV Temptation Zinfandel California 2006. **8.5**

Peter Lehmann Shiraz Barossa, Australia 2006 **8.5**

Aquinas Cabernet Sauvignon Napa Valley, Calif. 2007 **9**

Trivento Amado Sur Malbec Argentina 2006 **9**

DeLoach Pinot Noir California 2007 **9.5**

HAPPY HOUR ON THE DECK
7 DAYS A WEEK
5 P.M. – 7 P.M.

BAR MENU

Tequila Hot Wings 10 wings~9 20 wings~18

Fried chicken wings tossed in tequila, hot sauce, shallots, garlic, and lime. Served with a smoked garlic ranch and a drizzle of tequila

Seafood Pizza 13

Grilled flatbread with Alfredo sauce, bay scallops, shrimp, fire-roasted peppers and corn, fresh spinach, and mozzarella cheese

Pizza Margherita 9.5

Grilled flatbread with basil pesto, marinated oven-roasted tomatoes, and fresh basil

Fried Pickles 8

Dill pickles breaded in a seasoned-cracker breading and flash fried. Served with ranch dressing

Peel 'n' Eat shrimp. ½ lb.~7.99 1 lb.~15.5

Gulf shrimp cooked in a spicy boil, then chilled. Served with our house cocktail sauce

Blue Crab Dip. 11

Spinach, artichokes, blue crab, and smoked Gouda dip served with Asiago chips

Claws in Garlic 12

Sautéed in white wine, butter, and garlic—served with fresh French dipping bread

Cracker-Crusted Crab Claws. 11

Blue crab claws dredged in cracker crumbs and fried to a lovely golden brown

Asian Calamari 8.75

Crisp-fried calamari tossed with Asian spices, sesame seeds, and cilantro—served with a sweet Thai chili sauce

Soul Rolls. 9.25

Crispy spring rolls filled with chicken and collard greens, laced with peach chutney, wasabi crème, and brown-sugar-pecan Creole mustard

