

CHEF'S DINNER MENU C

— \$55 per person —

THE BAIT SHOP · THE SUSHI ROOM · THE DECK BAR · THE CAPTAIN'S ROOM · THE HARBOR VIEW DECK

CHOICE OF

APPETIZER

- Classic Shrimp Cocktail ·
- Chèvre Soufflé-Stuffed Romas ·
Roma tomatoes stuffed with Alabama chèvre soufflé and topped with micro greens tossed with a champagne vinaigrette.

CHOICE OF

SALAD

- Bourbon-Bacon Spinach Salad ·
Fresh spinach tossed in bourbon-bacon balsamic vinaigrette with caramelized apples, candied bacon, and crumbled walnuts.
- Classic Caesar Salad ·
- Mixed Greens with Balsamic Vinaigrette ·

CHOICE OF

ENTRÉE

- Filet Iberville ·
Grilled petite filet topped with a jumbo lump crab cake served over our house mashers—topped with a sauté of fresh spinach, bacon, and onions. Finished with crawfish jus lié sauce.
- Grouper Mornay ·
Grilled Gulf grouper over a roasted bell pepper and herb risotto with sautéed asparagus tips and artichokes. Topped with a lump crab Mornay sauce.
- Lobster Imperial ·
Broiled Maine lobster tail stuffed with Crab Imperial and served with a roasted bell pepper and herb risotto, grilled asparagus, and lemon beurre blanc.

DESSERT

- Trina's specialty house-made desserts ·

To plan your next Great Southern Event call Maria, Melissa, or Shelley at (850) 433-9450
600 South Barracks Street · Pensacola, Florida 32502 · www.goodgrits.com

The **Fish House**

ATLAS
OYSTER HOUSE

The **Fish House**
Deck