



GREAT SOUTHERN EVENTS

**THE FISH HOUSE  
ATLAS OYSTER HOUSE  
THE DECK BAR**



**GSRG**

GREAT SOUTHERN RESTAURANT GROUP

## GREAT SOUTHERN EVENTS

*Thank you so much for considering us for your upcoming special event. For over a decade, we have provided Northwest Florida with premier entertaining venues ranging from an intimate dinner to large functions for up to 500 or more guests.*

*To schedule your next event at the Fish House, Atlas Oyster House, or The Deck Bar, call Shelley Yates at (850) 748-9001 or Melissa Martin at (850) 982-5769.*

## THE FISH HOUSE

### THE BAIT SHOP

The Bait Shop can accommodate up to 22 people for a sit-down dinner and up to 40 people for a stand-up reception. The room is appointed with stylish antique furniture, offering a comfortable and prestigious place to hold meetings and special dinners for your company or for family occasions. Custom-built exotic Lyptus wood wine racks line the wall and create an atmosphere of a private wine cellar. A private lavatory is also available for guests using this room. The view is of the Deck Bar and Pensacola Bay.

### THE SUSHI ROOM

The Sushi Room can accommodate up to 30 people for a sit-down dinner and up to 50 people for a stand-up reception. The room features a 1300-gallon tropical fish aquarium and a beautiful view of Pensacola Bay.

## ATLAS OYSTER HOUSE

### THE CAPTAIN'S ROOM

The Captain's Room can accommodate two separate groups or one large one. The front of the Captain's Room can be closed to accommodate up to 16 people for a sit-down event or 20 people for a small cocktail party. The Captain's Room in its entirety can accommodate up to 55 people for a sit-down dinner and 100 for a stand-up cocktail party. The room is decorated with a classic nautical theme. A private lavatory is also available for guests using this room. The view is of the Seville Harbor, The Deck, and Pensacola Bay.

### THE HARBOR VIEW DECK

The Harbor View Deck is located outside of Atlas Oyster House and can accommodate up to 100 people for a sit-down event and 200 people for a cocktail party reception. It has beautiful views of Seville Harbor and Pensacola Bay. It also has steps that lead to Bartram Park, one of Pensacola's best wedding locations. Many guests have their ceremony in the park and walk over to the Harbor View Deck for their reception.

## THE DECK BAR

The Deck Bar boasts 3,500 square feet of waterfront entertainment space. It can accommodate up to 500 people for any event. It has a bandstand, dance floor, fire pit, and plenty of seating. It is the perfect location for a wedding reception, winging, or class reunion. It offers live music nightly.

*Both the Atlas and the Fish House are available in their entirety for large events. Please call for price and availability. All venues have complete audio and visual capabilities.*

## CHEF'S DINNER MENU A

— \$35 per person —

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

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

- Grits à Ya Ya ·  
*Blackened Gulf shrimp resting on a heaping bed of smoked Gouda cheese grits—topped with a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream.*
- Fresh Gulf Grouper ·  
*Grilled Gulf grouper served with our house mashers and garlic-marinated asparagus. Finished with lemon beurre blanc.*
- Chicken Pontchartrain ·  
*Grilled chicken breast served over linguine pasta tossed in a Creole cream sauce with andouille sausage, crawfish, and shrimp. Topped with green onions and feta cheese.*

### 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](http://www.goodgrits.com)

The **Fish**  
**House**

**ATLAS**  
OYSTER HOUSE

The **Fish House**  
**Deck**

## CHEF'S DINNER MENU B

— \$45 per person —

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

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

- Grits à Ya Ya ·  
*Blackened Gulf shrimp resting on a heaping bed of smoked Gouda cheese grits—topped with a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream.*
- Grouper Casino ·  
*Broiled Gulf grouper topped with crab casino mix. Served over our house mashers, garlic-marinated asparagus, and lemon beurre blanc.*
- Filet Oscar ·  
*Char-grilled petit filet served over fontina potato hash and topped with sautéed crab, asparagus, and hollandaise.*

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The **Fish  
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## 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.*

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## CHEF'S BRUNCH MENU A

— \$20 per person —

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

CHOICE OF

### SALAD

- Bourbon-Bacon Spinach Salad ·

*Fresh spinach tossed in bourbon-bacon balsamic vinaigrette with caramelized apples, candied bacon, and crumbled walnuts.*

- Roasted Artichoke Caesar ·

*Crisp romaine tossed with our special Caesar dressing topped with marinated Mediterranean vegetables and Parmesan cheese.*

CHOICE OF

### ENTRÉE

- Creole French Toast ·

*Lemon mascarpone-stuffed French toast—cinnamon egg-battered and topped with bourbon-maple-glazed peaches and candied pecans. Served with fried green apples, smoked Gouda cheese grits, or Brabant potatoes.*

- Green Tomato Benedict ·

*Poached eggs piled atop a toasted English muffin with pecan-fried green tomatoes and hollandaise sauce.*

- Southern Frittata ·

*A skillet full of peppers, onions, ham, bacon, and eggs baked with smoked Gouda cheese served over Brabant potatoes and sautéed spinach. Topped with Creole hollandaise sauce.*

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## CHEF'S BRUNCH MENU B

— \$25 per person —

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

CHOICE OF

### SALAD

- Bourbon-Peach Salad ·

*Mixed greens, balsamic herb vinaigrette, candied pecans, bourbon peaches, and blue cheese.*

- Fried Green Tomato Salad ·

*Mixed greens, fried green tomatoes, roasted red bell peppers, artichokes, and Parmesan cheese with roasted bell pepper vinaigrette.*

CHOICE OF

### ENTRÉE

- Creole French Toast ·

*Lemon mascarpone-stuffed French toast—cinnamon egg-battered and topped with bourbon-maple-glazed peaches and candied pecans. Served with fried green apples, smoked Gouda cheese grits, or Brabant potatoes.*

- Emerald Coast Benedict ·

*English muffins stacked with pecan-fried green tomatoes, crab cakes, poached eggs, and hollandaise.*

- Chicken Vidalia ·

*Buttermilk-fried chicken breast with crispy Vidalia onions and green tomato chutney—served over our house mashers with country peppercorn gravy and sautéed green beans.*

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## CHEF'S LUNCH MENU

— \$21.95 per person —

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

CHOICE OF

### ENTRÉE

· Chef's Daily Fish Feature ·

*The best, freshest fish we can put our hands on, along with the finest local produce available.  
Chef will prepare on site for your party that day.*

· Grilled Chicken Caesar ·

*Crisp romaine tossed with our special Caesar dressing topped with marinated  
Mediterranean vegetables, grilled chicken breast, and Parmesan cheese.*

· Jack Daniel's Chicken Salad ·

*Char-grilled Jack Daniel's-glazed chicken breast served over mixed greens tossed with  
balsamic vinaigrette, bourbon-poached peaches, blue cheese, and Renfroe candied pecans.*

· Grits à Ya Ya ·

*Blackened Gulf shrimp (or chicken) resting on a heaping bed of  
smoked Gouda cheese grits—topped with a sauté of spinach, portobello mushrooms,  
applewood-smoked bacon, garlic, shallots, and cream.*

### DESSERT

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## PARTY PLATTERS 2009

*All platters feed 20 people—we can adjust portions and price accordingly*

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

· Shrimp Cocktail ·

*Shrimp from the Gulf cooked in a spicy broth and chilled. Served with cocktail sauce*

—\$80 (6 per person)—

· Vegetable Tray ·

*Marinated yellow squash, zucchini, red onions, bell peppers, eggplant, and asparagus in a balsamic vinaigrette and garnished with feta cheese and fresh basil*

—\$60—

· Sushi ·

*20 assorted Florida, Philly, spicy eel, dragon, California, Alaskan, caterpillar, and crunchy rolls.*

*Garnished with pickled ginger, wasabi, and soy sauce*

—\$200—

· Soul Rolls ·

*Our homemade collard greens and chicken rolled in a spring roll wrapper and served with peach chutney, wasabi crème, and brown-sugar-pecan Creole mustard*

—\$90 (3 per person)—

· Beef Tenderloin ·

*Herb-crusted beef tenderloin cooked mid rare and sliced thin with horseradish sauce*

—\$150—

· Smoked Salmon Display ·

*Smoked salmon rosettes surrounded by Creole cream cheese, diced red onions, and capers.*

*Served with Asiago toast points*

—\$50—

· Crab Cake Meunière ·

*(2-ounce crab cakes, 2 per person)*

*Jumbo lump crab cakes served over Bourbon-Creole mustard with a meunière sauce and candied pecans*

—\$180—

· Sautéed Crab Claws ·

*Crab claws sautéed in white wine, butter, and garlic.*

*Served with toasted French bread*

—\$120 (2 ounces per person)—

· Fruit and Artisanal Cheese Display ·

*Applewood-smoked white cheddar, blue cheese, smoked Gouda, and praline Brie garnished with fresh grapes,*

*strawberries, kiwifruit, and melons*

—\$150—

· Assorted Crostini ·

· *Oven-roasted tomatoes, basil pesto, and feta*

· *Alabama chèvre and fig jam*

· *Roasted garlic, mozzarella, roasted bell pepper*

—\$50 (2 per person)—

· House-Made Potato Chips ·

*With smoked salmon and horseradish cream and chives*

—\$45 (3 two-ounce portions per person)—

· Vietnamese Spring Rolls ·

*With chili garlic sauce*

—\$130 (3 per person)—

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- Spanakopita with Tzatsiki Sauce ·  
*Savory phyllo pastry with spinach, onion, and feta filling accompanied by a cucumber cream sauce*  
—\$100 (2 per person)—
- Kalamata Artichoke Tarts ·  
*Artichoke, chèvre, and kalamata olive tartlets baked until golden brown and served with an oven-roasted tomato beurre blanc*  
—\$85 (3 per person)—
- Chicken and Mushroom Wellington ·  
*With port wine demi-glace*  
—\$125 (2 per person)—
- St. Augustine Rolls ·  
*Spring rolls stuffed with a spicy sauté of alligator tail meat, applewood-smoked bacon, sweet peppers, fontina cheese, and then fried. Served with datil pepper and bourbon honey mustard sauces*  
—\$100 (3 per person)—
- Thai Lettuce Wraps ·  
*A Thai-style sauté of shrimp with carrots, poblano and red bell peppers, baby corn and snap peas, and pineapple. Served with crisp lettuce wraps and a sweet-chili soy dipping sauce*  
—\$125 (2 per person)—
- Flash-Fried Ginger Chicken Bites ·  
*With sweet 'n' sour sauce*  
—\$50 (4 per person)—
- Andouille en Croûte ·  
*Andouille sausage wrapped in puff pastry and baked until golden brown. Served with a whole-grain mustard sauce*  
—\$100 (2 per person)—
- Mini Key Lime Tartlets ·  
—\$60 (1 per person)—
- Glazed Brownies ·  
—\$50 (2 per person)—
- Lemon Bars ·  
—\$75 (2 per person)—
- Mini Mousse-tinis ·  
—\$60 (1 per person)—
- Cheesecake Bites ·  
*Assorted flavors.*  
—\$75 (2 per person)—
- Chocolate-Dipped Strawberries ·  
*When available.*  
—\$75.00—
- Pecan Brown Sugar Bars ·  
—\$75 (2 per person)—

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## PHARMACEUTICAL PACKAGES

— Prices start at \$65 per person —

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

*Let our chefs help you design a special menu of the most exciting and seasonal dishes we have to offer. We have access to the finest meats, seafood, and farm-fresh produce to make sure that your menu uniquely suits the occasion.*

*This will be an evening to remember as you and your guests are treated to a procession of small “tastes” (5 to 12 courses).*

*All venues have complete audio and visual capabilities.*

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