

BEGINNINGS

Asian Calamari

Lightly fried calamari tossed in an Asian spice. Served with a sweet and spicy garlic sauce 9

Soul Rolls

Chicken, collard greens, peach chutney, wasabi crème, and brown sugar-pecan Creole mustard fill crisp spring roll wrappers 9

Southern Fried Green Tomatoes

Cracker-crust, fried, and served with three sauces: cherry-pepper vinaigrette, white rémoulade, and spicy Creole aioli 9

Rim Tuna

Spiced and seared rare, sliced thin, and served with eel sauce and Rim Sauce 12

Sautéed Mussels

One pound of mussels sautéed in the chef's homemade sauce of the day and served with grilled Gambino's bread 13

Crab Cake Meunière

Jumbo lump crab, bourbon-Creole mustard, sweet potato hay 13

Seafood Pizza

Grilled flatbread with cream sauce, bay scallops, shrimp, fire-roasted peppers and corn, bacon, Roma tomatoes, fresh spinach, mozzarella cheese 13

Pizza Margherita

Grilled flatbread with basil pesto, marinated oven-roasted tomatoes, and fresh basil 10

Claws in Garlic

Sautéed in white wine, butter, and garlic; served with French dipping bread 13

Cracker-Crusted Crab Claws

Blue crab claws dredged in cracker crumbs and fried to a lovely golden brown 11

SOUPS

Gumbo

Our own rich seafood gumbo made in the New Orleans style—chock full of fresh fish and shrimp 4 Cup, 7 Bowl

Soup of the Day

The chef's selections, prepared fresh daily. Always delicious. Ask your server. 4 Cup, 7 Bowl

SALADS

Imperial Caesar

Crisp romaine and the best Caesar dressing around. Finished with freshly grated Pecorino Romano cheese 9

MoMA Salad

Crisp bacon and caramelized pears on fresh spring greens tossed with a roasted-walnut, spinach, Gorgonzola and herb vinaigrette 12

Strawberry Salad

Fresh spring greens tossed in a homemade strawberry vinaigrette with fresh strawberries, blueberries, cucumbers, shaved onion, and grape tomatoes; finished with crumbled feta and toasted almonds 11

ADD TO ANY SALAD ABOVE

Salmon or Mahi Mahi 5, **Shrimp** 5, or **Chicken** 4
Your choice: grilled, blackened, fried, or ginger-fried

Blackened Tenderloin
4

Jack Daniel's Glazed Chicken Salad

Char-grilled, Jack Daniel's-glazed chicken breast served over mixed greens tossed with crumbled blue cheese, Renfroe candied pecans, and brown sugar-poached peaches in an herb vinaigrette 12

Fish House Side Salads

Fish House Farmers Side Salad 5 Caesar Side Salad 5

House-made dressings: Miso-Sesame-Ginger Vinaigrette, Sun-Dried Tomato Vinaigrette, Blue Cheese, Tuscan Ranch, and Balsamic-Herb Vinaigrette

The Fish House

ATLAS
OYSTER HOUSE

The Deck

Jackson's
STEAKHOUSE

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STEAKS & CHICKEN

All steaks are choice, hand-cut, then grilled and served with a trio of roasted potatoes (purple potato, sweet potato, redskin potato), vegetable of the day, and house demi-glace

Filet Mignon 8-oz. € 28 | 6-oz. € 24 · **14-oz. New York Strip** € 27

Suggested Toppings

Béarnaise € 3 · Oscar € 5 · Carpetbagger € 4 · Shrimp and Crab € 5 · Diane € 4

From Chef Irv Miller at our sister restaurant, Jackson's Steakhouse

Bone-In Rib Eye

22-ounce hand-selected, prime bone-in rib-eye steak served with a trio of roasted potatoes (purple potato, sweet potato, redskin potato) and seasonal vegetables € 39

Drunken Chicken

Creole beer-braised half of chicken over Creole rice with sautéed green beans, caramelized onions, and finished with a blackened butter € 18

A F I S H H O U S E O R I G I N A L R E C I P E

WORLD-FAMOUS GRITS À YA YA

Our signature dish. The Fish House has served plate after plate of Grits à Ya Ya to friends, visitors, celebrities, politicians, and countless first-time grits eaters.

Spiced Gulf jumbo shrimp top a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream over a heaping bed of smoked Gouda cheese grits.

Bon eats, y'all! € 20

Add a Side Salad to Any Entrée!

Your choice: Fish House Farmers Side Salad or Caesar Side Salad € 5

House-made dressings: Miso-Sesame-Ginger Vinaigrette, Sun-Dried Tomato Vinaigrette, Blue Cheese, Tuscan Ranch, and Balsamic-Herb Vinaigrette

CONSUMER INFORMATION: There is risk associated with consuming raw or undercooked beef, fish, chicken, and shellfish. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

18% gratuity added to bill for parties of 6 or more. Comments: www.goodgrits.com.



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GULF SPECIALTIES

Bacon-Wrapped Shrimp Skewers

Nine jumbo Gulf shrimp wrapped in applewood-smoked bacon, skewered, then grilled; served with a Southern green tomato risotto resting in a corn and butterbean succotash 23

Parmesan-Crusted Grouper

Served over pappardelle pasta tossed in a lobster fennel cream sauce with shiitake mushrooms, grape tomatoes, and baby spinach; topped with crispy fried leeks 24

Caribbean-Grilled Cobia

Over an island rice pilaf with sweet peppers and black beans with grilled zucchini planks; finished with a pineapple-mango salsa 23

Crab-Stuffed Mahi-Mahi

Herb- and bacon-crusting mahi-mahi stuffed with crab, pan seared, and served over a chayote squash hash with peppers, onions, Roma tomatoes, and applewood-smoked bacon; finished with chipotle rémoulade 23

Add a Side Salad to Any Entrée!

Your choice: Fish House Farmers Side Salad or Caesar Side Salad 5

House-made dressings: Miso-Sesame-Ginger Vinaigrette, Sun-Dried Tomato Vinaigrette, Blue Cheese, Tuscan Ranch, and Balsamic-Herb Vinaigrette

2 Selections below are served with hushpuppies and two Southern Sides 2

Gulf Sampler

A veritable ocean of food. Our fresh fish of the day and shrimp—grilled, blackened, or fried—with fried oysters 25

Gulf Shrimp

Fresh out of the Gulf—grilled, grill-blackened, pecan-crusting and fried, or cracker-crumbs crusting and fried 20

Southern Fried Oysters

Plump, select oysters rolled in seasoned cracker meal and fried golden brown 21

Shrimp and Oysters

½ dozen shrimp—grilled, fried, or blackened—and ½ dozen golden-fried oysters 21

Fish of the Day

The fish of the day varies depending on freshness, abundance, and what local fishermen are catching 20

We also offer other fresh fish. You may substitute any of these other fresh fish in place of the fish of the day, but your choice will reflect today's market price. Your server knows what's available.

Served with hushpuppies and two Southern Sides

You select the preparation

Ginger-Crusting — Grilled — Blackened — Pecan-Crusting — Pacific-Grilled

SOUTHERN SIDES

Ma's Fresh Collard Greens — Fried Okra — Black-eyed Peas
Smoked Gouda Cheese Grits — Fries — Coleslaw — Corn Fritters
Grilled Veggies — Asparagus — House Mashed Potatoes

SUSHI

Soy wrappers available for any roll ☺ 2

Volcano Roll

Ginger shrimp with asparagus and green onions topped with crabstick and spicy mayo with masago ☺ 10

Jinja Roll

Soy-wrapped ginger shrimp, raw tuna, cucumber, avocado, and cream cheese topped with eel sauce and spicy sauce ☺ 10

Dynamite Roll

Raw tuna, cucumber, spicy crabstick salad, masago, Sriracha ☺ 10

Red Dragon

Soft-shell crab and scallions topped with raw tuna and eel sauce ☺ 12

Tiger Roll

Ginger-fried shrimp, green onions topped with eel and eel sauce with spicy mayo ☺ 12

Cowboy Roll

Beef tenderloin with green onions and red peppers \$ 9

Hiromi Futomaki

Crunchy shrimp, tuna, crabstick, wakame, cream cheese, avocado, cucumber, asparagus, green onion. Topped with tobiko \$ 12

Rainbow Roll

Steamed shrimp topped with tuna, hamachi, and fresh salmon ☺ 10

Bulgarian Roll

Smoked beef tenderloin, shrimp, green onions, and Gorgonzola rolled in a soy sheet, topped with raw tuna, Rim Sauce, and eel sauce. Finished with wasabi tobiko ☺ 12

Rim Tuna

Spiced and seared rare, sliced thin, and served with eel sauce and Rim Sauce ☺ 12

Edamame

Cooked young soybeans ☺ 4

Florida Roll

Steamed shrimp, green onion, and roasted red pepper ☺ 8

Philly Roll

Smoked salmon and cream cheese ☺ 9

Tuna Roll

Tuna, cucumber, asparagus, and spicy sauce ☺ 10

Spicy Eel Roll

Eel, red bell pepper, asparagus, spicy sauce, and eel sauce ☺ 8

Dragon Roll

Cashew-crusted soft-shell crab and scallions topped with eel and eel sauce ☺ 11

California Roll

Cucumber, avocado, and crabstick ☺ 8

Alaskan Roll

Smoked salmon and crabstick ☺ 8

Caterpillar Roll

Eel, cream cheese, and asparagus, topped with avocado and masago ☺ 8

Crunchy Shrimp

Ginger-crusted shrimp, asparagus, and scallions ☺ 9

NIGIRIZUSHI

Tuna — Salmon — Eel — Hamachi — Steamed Shrimp — Octopus

(Any 3 pieces) ☺ 9



SASHIMI

Tuna, salmon, and hamachi

(2 pieces each) ☺ 10

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