



GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

The Fish House

APPETIZER

CHOICE OF

Summer Cucumber Salad

Cucumbers, fresh corn and heirloom tomatoes tossed in a tangy butterbean vinaigrette, finished with fresh basil and toasted baguette

Smoked Tomato Bisque

Served with an Irish Porter cheese bite

Blue Crab Cake

Served over a roasted sweet potato succotash, finished with an Old Bay-lemon-hollandaise and crispy fried leeks

ENTRÉE

CHOICE OF

Mesquite-Smoked Brisket

Served over house-made Johnny cakes topped with a blackberry barbeque sauce presented with an apple-fennel slaw and fried Vidalia onions

Pecan-Fried Mahi Mahi

Presented atop sweet potato grits, sautéed turnip greens and crispy ham, finished with a brown butter meunière sauce

Smoked Gouda-Stuffed Chicken

A breast with smoked Gouda cheese, spinach, roasted peppers and onions, served with a lemon butter sauce

DESSERT

CHOICE OF

Key Lime Pie

Florida's official state pie, ours is naturally yellow

Triple Chocolate Cheesecake

Oreo cookie crust with three different layers of chocolate

Plum Clafoutis

Served with De Luna Cherry sangria sauce

-Sous Chef Chad Gorey-

The
Fish
House

Jackson's
STEAKHOUSE

ATLAS
OYSTER HOUSE

5
SISTERS
BLUES CAFE

GREATSOUTHERNRESTAURANTS.COM



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APPETIZER

CHOICE OF

Summer Tomato Soup

Caramelized Vidalia onion pesto and goat cheese toast

Bacon and Shrimp

Bill-E's small batch bacon, fried Gulf shrimp, dill tartar sauce, and sweet corn relish

Jackson's Unique Mixed Greens Salad

As presented by your server

ENTRÉE

CHOICE OF

Grilled Fresh Gulf Catch

Brown butter, lemon and caper gremolata, sliced tomatoes, balsamic reduction, and toasted pecan rice

Slow-Roasted Beef Strip Loin

Sliced with roasted garlic aioli, fresh thyme reduction sauce, smashed new potatoes and garden vegetable sauté with English peas

Crab Cake

Fresh tarragon creamed corn, herb-baked Roma tomato with mozzarella, Mission fig-bacon jam, and crispy basil leaves

DESSERT

CHOICE OF

Chocolate Cream Tart

With macerated black berries and whipped cream

Leches Cake with Dark Rum

Classic white cake soaked in caramel crème Anglaise with whipped cream frosting

Roasted Peach with Vanilla Ice Cream

Orange blossom honey, pecan streusel, and fresh blueberries

-Executive Chef Irv Miller-

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APPETIZER

CHOICE OF

Jalapeño Poppers

Stuffed with pimento cheese and served with five-pepper jelly

Crawfish Bisque

Served with grilled New Orleans Gambino bread

Chargrilled Oysters

Louisiana oysters with a chipotle-bourbon butter, Romana cheese and fresh basil

ENTRÉE

CHOICE OF

Gulf Coast Fisherman

Fresh mahi mahi, calamari, shrimp, oysters, clams and mussels
in a savory, rich tomato-saffron broth

Hickory-Smoked Ribs

Pork ribs with a smoked jalapeño barbeque sauce served over sweet potato
and golden raisin pilaf, served with local peach and blueberry coleslaw
and buttermilk cornbread

Stuffed Flounder

Filled with andouille sausage cornbread dressing, sautéed Brussels sprouts,
house-made bacon, maple butter, finished with crawfish gravy and crispy onions

DESSERT

CHOICE OF

Key Lime Pie

Florida's official pie, ours in naturally yellow

Vanilla Crème Brûlée

A rich vanilla-bean infused custard with a crisp caramelized crust

Peanut Butter Banana Bread

Served with banana pudding and blackberry muesli

-Sous Chef Chad Gorey-

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APPETIZER

CHOICE OF

Crispy Wontons

Filled with braised oxtail and served with pepper jelly

Chargrilled Oysters

Louisiana oysters with Cajun butter, grated Romano cheese and served with grilled New Orleans Gambino bread

Conch Fritters

House-made fritters served with smoke corn and poblano tartar sauce

ENTRÉE

CHOICE OF

HOT Chicken

Nashville-style HOT fried chicken served with mac and cheese, grilled Texas toast and house-made pickles

BBQ Brisket

Smoked and served over toasted jalapeño-cheese cornbread, finished with a Louisiana-style BBQ shrimp and Cajun fennel slaw

Seafood Capellini

Grilled lobster and shrimp with caramelized leeks and fennel cream sauce, finished with fresh herbs and toasted baguette

DESSERT

CHOICE OF

Pecan Pralines

Homemade pralines featuring Renfroe pecans served with vanilla ice cream

Apple Pie

Homemade pie served with vanilla whip cream and caramel sauce

Strawberry Cheesecake

Graham cracker crust, topped with macerated berries

-Executive Chef Billy Ballou-

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