

All Martinis **9.25**

# MARTINIS

## **South Cosmo**

Grey Goose L'Orange Vodka, triple sec, fresh lime juice, and cranberry juice

## **Peppermint Pattie**

Stoli Vodka, white crème de menthe, dark crème de cacao, Kahlua and cream

## **Basilico**

Grey Goose Vodka, Pallini Limoncello, and sour mix combined with muddled lemon wedges and fresh basil leaves

## **Pink-tini**

Three Olives Cherry Vodka, Stoli Vanil Vodka, lemonade, and a splash of grenadine

## **Pineapple Upside Down Cake**

Stoli Vanil Vodka, fresh pineapple juice, and a splash of grenadine

## **Blueberry Lemon-tini**

Stoli Blueberi Vodka, Pallini Limoncello, blueberry schnapps and sour mix

## **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

## **Raspberry Iced-tini**

Seagram's Sweet Tea Vodka, Chambord Raspberry Vodka, lemon-lime soda, and sparkling water

## **Pear-tini**

Grey Goose la Poire Vodka, fresh grapefruit juice, and a squeeze of lime juice

## **Lemon Drop Martini**

Grey Goose Le Citron 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

## **Caramel Apple-tini**

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

# PUNCHES

## **Fish House Punch**

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

## **Champagne Punch**

Finlandia Tangerine Vodka, peach and banana liqueurs, and pineapple juice topped off with champagne

## **De Luna Punch**

Bacardi Oakheart Spiced Rum, Southern Comfort, fresh orange juice, cranberry juice, and a splash of grenadine

**ALL PUNCHES \$8.  
SERVED IN A SOUVENIR GLASS.  
REFILLS ONLY \$6.5!**



THE OFFICIAL BEER OF THE FISH HOUSE DECK BAR

# SPECIALTIES

## The Honey Badger

Jack Daniel's Honey, Tuaca, and sour mix topped off with Sprite . . . . . 7

## The Sangria

AVV Temptation Zinfandel, amaretto, and peach and raspberry liqueurs gently mixed with fresh juices and fresh-muddled fruits. Served tall on the rocks . . . . . 8

## Kokomo Joe

Bacardi Rum, Bacardi Select Rum, banana liqueur, and fresh pineapple and orange juices . . . . . 7

## Lime Lychee Gimlet

SOHO Lychee Asian Liqueur, Bombay Gin, triple sec, and lime juice combined with freshly muddled limes and sugar. Topped off with ice-cold sparkling water and served tall . . . . . 8

## Pallini Palmer

Stoli Citros Vodka, Pallini Limoncello, and ice-cold, unsweetened iced tea served tall on the rocks and garnished with lemon and mint leaves . . . . . 7

## Jamaica Me Crazy

Bacardi Coconut Rum, melon liqueur, and fresh pineapple and orange juices. . . . . 6.5

## Pear Ginger Cobbler

Stoli Vanil Vodka, ginger liqueur, pear nectar, and sour mix topped with a splash of sparkling wine . . . . . 7

## Limoncello Collins

Limoncello, Bombay Gin, fresh lemon juice, ice-cold sparkling water, garnished with lemons and a mint sprig . . . . . 7

## Berry Punch

Bacardi Dragon Berry Rum, Stoli Blueberi Vodka, peach schnapps, and pineapple and cranberry juices. . . . . 7

## New Zealander

Pinnacle Kiwi-Strawberry Vodka, peach schnapps, pineapple juice, and a splash of sour mix . . . . . 6.5

## Hendrick's Collins

Hendrick's cucumber-infused gin, Blue Curacao, sour mix, and a splash of lemon-lime soda. . . . . 7

## Strawberry-Mint Daiquiri

Bacardi Rum, mint essence, pineapple juice, and strawberry purée . . . . . 7

## Mango Colada

Finlandia Mango Vodka, Coconut and Piña Colada Mix, and pineapple juice. . . . . 7

# MOJITOS 6.5

### Peach Mojito

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

### Original Mojito

Bacardi Rum, sugar, fresh mint, and lime soda

### Raspberry Mojito

Bacardi Razz Rum, raspberries, fresh mint, and lime soda

# MARGARITAS

## Granny Apple Margarita

El Jimador Tequila, apple liqueur, lime juice and sour mix topped off with Grand Marnier . . . . . 7.5

## Strawberry Margarita

Strawberry purée, El Jimador Tequila, Cointreau, fresh lime juice, and sour mix; served with a sugared rim . . . . . 7

## Peach Margarita

El Jimador Tequila, peach liqueur, fresh lime juice and sour mix with a sugar-coated rim . . . . . 7



THE OFFICIAL BEER OF THE FISH HOUSE DECK BAR

# DRAFT BEER

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

Fish Head Ale, Pensacola Bay Brewery Riptide Amber, . . 4.25  
Shock Top Belgian White, Widmer Brothers Seasonal

Bass, Blue Point Brewery Blueberry, . . . . . 5  
Pensacola Bay Brewery Banyan Brown,  
Stella Artois, Victory Brewing Company Seasonal

# BOTTLED BEER

Amstel Light, Beck's, Blue Moon, . . . . . 3.5  
Blue Moon Seasonal, Corona, Corona Light,  
Guinness, Heineken, Heineken Light, Hoegaarden,  
Land Shark, Newcastle, Red Stripe, Samuel Adams,  
Sam Adams Seasonal, Sapporo, Sierra Nevada,  
SweetWater Blue, Sweetwater 420 Pale Ale

Budweiser, Bud Light, Bud Light Lime, . . . . . 2.95  
Bud Light Golden Wheat, Bud Select, Bud Select 55,  
Coors Light, Kaliber N/A, Miller Lite, Michelob Light,  
Michelob Ultra, O'Doul's N/A, Rolling Rock

# WHITE WINE

By the Glass

**Placido** Delle Venezia, Italy 2010 . . . . . 6.5

**Cono Sur Chardonnay** Chile 2010 . . . . . 6.5

**Hogue Riesling** Columbia Valley, Washington 2009 . . . . . 6.5

**A by Acacia Chardonnay** California 2010. . . . . 7.5

**Chalone Chardonnay** Monterey 2009 . . . . . 7.75

**Movendo Moscato** Italy 2010 . . . . . 8

**Ponga Sauvignon Blanc** Marlborough, New Zealand 2010 . . . . 8

**Peter Lehmann Layers** South Australia 2009 . . . . . 9

# RED WINE

By the Glass

**Camelot Merlot** California 2010. . . . . 6

**Xplorador Cabernet** Chile 2009 . . . . . 6.5

**Chalone Cabernet Sauvignon** Monterey 2008 . . . . . 7.75

**AVV Temptation Zinfandel** California 2009. . . . . 8.5

**Peter Lehmann Shiraz** Barossa, Australia 2008 . . . . . 8.5

**Mark West Pinot Noir** Sonoma, California 2009 . . . . . 8

**Trivento Amado Sur Malbec** Argentina 2009 . . . . . 9



THE OFFICIAL BEER OF THE FISH HOUSE DECK BAR

# BAR MENU

## Tequila Hot Wings

Fried chicken wings tossed in tequila, hot sauce, shallots, garlic, and lime. Served with a smoked garlic ranch and a drizzle of tequila . . . . . 10 wings~9 20 wings~18

## Seafood Pizza

Grilled flatbread with Alfredo sauce, bay scallops, shrimp, fire-roasted peppers and corn, fresh spinach, and mozzarella cheese . . . . . 12.95

## Pizza Margherita

Grilled flatbread with basil pesto, marinated oven-roasted tomatoes, and fresh basil . . . . . 9.95

## Jerk Chicken Pizza

Fresh pineapple, roasted red peppers and onions, homemade marinara sauce, and mozzarella cheese . . . . . 9.95

## Fried Pickles

Dill pickles breaded in a seasoned-cracker breading and flash fried. Served with ranch dressing . . . . . 8

## Blue Crab Dip

Spinach, artichokes, blue crab, and smoked Gouda dip served with Asiago chips. . . . . 11

## Claws in Garlic

Sautéed in white wine, butter, and garlic—served with fresh French dipping bread . . . . . 11.95

## Cracker-Crusted Crab Claws

Blue crab claws dredged in cracker crumbs and fried to a lovely golden brown . . . . . 10.95

## Asian Calamari

Lightly fried calamari tossed in an Asian spice. Served with a sweet and spicy garlic sauce. . . . . 9.45

## Soul Rolls

Crispy spring rolls filled with chicken and collard greens, laced with peach chutney, wasabi crème, and brown-sugar-pecan Creole mustard . . . . . 9.45



THE OFFICIAL BEER OF THE FISH HOUSE DECK BAR