

All Martinis 9.25

MARTINIS

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

White-Chocolate Gingerbread Martini

Frangelico, Godiva White Chocolate Liqueur, Gingerbread Liqueur, and a splash of cream

Raspberry Iced-tini

Firefly Sweet Tea Vodka, Stoli Raspberry Vodka, lemon-lime soda, and sparkling water

Dreamy Blue-tini

Grey Goose Vodka, Blue Curacao, Pineapple Juice and sour mix

Pear-tini

Stoli Vanil Vodka, fresh grapefruit juice, and a squeeze of lime juice

Lemon Drop Martini

Three Olives Citrus 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

Southern Pecan Martini

Southern Comfort, Praline Pecan Liqueur, Baileys and a touch of cream

Peanut Butter Cup

Castries Peanut Rum Crème, Godiva Chocolate Liqueur, and Three Olives Vanilla Vodka

Java Shock Martini

Three olives Triple Shot Vodka, Bols Dark Crème de Cacao, Baileys, and a touch of cream

Caramel Apple-tini

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

MARGARITAS

Texas Margarita — Top Shelf

Cuervo 1800, Cointreau, lime, and topped with Grand Marnier.8.5

Strawberry Margarita

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

Blue Margarita

Cuervo Gold, Cointreau, Blue Curacao, lemon, lime, and topped with Grand Marnier—with a sugar rim6.75

**GIRLS' NIGHT OUT ON THE DECK
WEDNESDAYS \$2 LADIES' DRINKS
5 P.M. TILL CLOSE**

SPECIALTY DRINKS

GET A SOUVENIR FISH HOUSE PILSNER, ONLY \$2 MORE!

Electric Lemonade

Three Olives Citrus Vodka, Bacardi, triple sec, Blue Curacao, lemonade, and a splash of lemon-lime soda

Pear Ginger Cobbler

Three Olives Vanilla Vodka, ginger liqueur, pear nectar, and sour mix topped with a splash of sparkling wine

Limoncello Collins

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

Blue Goose

Grey Goose Le Citron Vodka, Blue Curacao, lemon-lime soda, and a splash of sour mix

Emerald Coast

Bacardi Coconut Rum, crème de banana liqueur, orange and pineapple juices, and floated with a shot of Midori Liqueur

Twisted Blue Hawaiian

Stoli Orange Vodka, Blue Curacao, orange juice, pineapple juice

Hurricane Surfer

Bacardi Rum, Myers's Dark Rum, Chambord Liqueur, and orange and pineapple juices

Hendrick's Collins

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

Fish House Punch ∞ 8

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

MOJITOS

Original Mojito

Bacardi Rum, sugar, fresh mint, and lime soda 6.5

Peach Mojito

Bacardi Peach Red Rum, peaches, fresh mint, and lime soda. 6.5

Raspberry Mojito

Bacardi Razz Rum, raspberries, fresh mint, and lime soda. 6.5

L.I. TEAS

The original Long Island Iced Tea

Vodka, gin, rum, tequila, Triple Sec, and sour mix with a splash of cola 7

Grateful Dead

Vodka, gin, rum, Triple Sec, Chambord, and sour mix with a splash of cranberry juice. 7

Walk-Me-Down

Vodka, gin, rum, tequila, Triple Sec, Blue Curacao, and a splash of sour mix. . . . 7

DRAFT BEER

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

Fish Head Ale, Shock Top Belgian White, 4.25
SweetWater 420 Pale Ale, Widmer Seasonal

Bass, Gordon Biersch Brewing Company Seasonal, . . . 4.5
Guinness, Stella Artois

BOTTLE BEER

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

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 2007 6.5

Cono Sur Chardonnay Chile 2008 6.5

Hogue Riesling Columbia Valley, Washington 2007 6.5

A by Acacia Chardonnay California 2006. 7.5

Chalone Chardonnay Monterey 2007 7.75

Peter Lehmann Layers South Australia 2009 9

Saint Clair Sauvignon Blanc Marlborough 2008 9

RED WINE

By the Glass

Camelot Merlot California 2006. 6

Xplorador Cabernet Chile 2009 6.5

Chalone Cabernet Sauvignon Monterey 2006 7.75

AVV Temptation Zinfandel California 2006. 8.5

Peter Lehmann Shiraz Barossa, Australia 2006 8.5

Jekel Cabernet Monterey, California 2006 8

Trivento Amado Sur Malbec Argentina 2006 9

DeLoach Pinot Noir California 2007 9.5

THE BIG MIX
HAPPY HOUR 7 DAYS A WEEK
ALL BARS 4 P.M. – 6 P.M.

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 13

Pizza Margherita

Grilled flatbread with basil pesto, marinated oven-roasted tomatoes, and fresh basil 9.5

Barbecue Pizza

Mesquite seasoned beef tips, fire-roasted peppers and onions, grilled portobello mushrooms and Monterey Jack cheese. Finished with our homemade datil pepper barbecue sauce 13

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 12

Cracker-Crusted Crab Claws

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

Italian Calamari

Crispy, fried Italian-breaded calamari served with two sauces—Creole-smoked-tomato sauce and cherry-pepper vinaigrette—and fresh-grated Parmesan cheese. 9

Soul Rolls

Crispy spring rolls filled with chicken and collard greens, laced with peach chutney, wasabi crème, and brown-sugar-pecan Creole mustard 9.25

