

SUSHI

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 9

Rim Tuna

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

Edamame

Cooked young soybeans 4

Red Dragon

Soft-shell crab and scallions topped with raw tuna and eel sauce 11

Tiger Roll

Ginger-fried shrimp, green onions topped with eel and eel sauce with spicy mayo 10

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 11

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 9.5

Spicy Eel Roll

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

Dragon Roll

Cashew-crust soft-shell crab and scallions topped with eel and eel sauce 10

California Roll

Cucumber, avocado, and crabstick 7.5

Alaskan Roll

Smoked salmon and crabstick 8

Caterpillar Roll

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

Crunchy Shrimp

Ginger-crust shrimp, asparagus, and scallions 9

Sashimi (2 pieces each)

Tuna, salmon, and hamachi 10

Soy wrappers available for any roll 1.5

NIGIRIZUSHI

Tuna — Salmon — Eel — Hamachi
Steamed Shrimp — Octopus

(Any 3 pieces) 9

BRUNCH BEGINNINGS

Asian Calamari

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

Soul Rolls

Chicken, collard greens, peach chutney, wasabi crème, and brown sugar-pecan Creole mustard fill crisp spring roll wrappers 9.45

Southern Fried Green Tomatoes

Cracker-crust, fried, and served with three sauces: cherry-pepper vinaigrette, white rémoulade, and spicy Creole aioli 8.95

Rim Tuna

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

Mussels Diable

One pound of mussels sautéed in homemade diable sauce and served with grilled Gambino's bread 12.95

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

Boston Bibb Salad

Boston lettuce tossed in a Creole honey mustard vinaigrette with grape tomatoes, shaved onion, cucumber, toasted almonds, and crumbled goat cheese 10.95

Imperial Caesar

Crisp romaine and the best Caesar dressing around. Finished with freshly grated Pecorino Romano cheese 8.95

MoMA Salad

Crisp bacon and caramelized pears on fresh spring greens tossed with a roasted-walnut, spinach, Gorgonzola and herb vinaigrette 10.95

Fish House Farmers Salad

Iceberg and Romaine lettuces chopped with our chef's selection of fresh-from-the-farm seasonal vegetables, egg, bacon, and Monterey Jack and cheddar cheeses 9.95

Your choice of house-made dressings: Miso-Sesame-Ginger Vinaigrette, Sun-Dried Tomato Vinaigrette, Blue Cheese, Tuscan Ranch, and Balsamic-Herb Vinaigrette

ADD TO ANY SALAD ABOVE

Salmon or Mahi-Mahi 3.95, Shrimp 3.25, or Chicken 2.95
Your choice: grilled, blackened, fried, or ginger-fried

Blackened Tenderloin 3.95

Jack Daniel's Glazed Chicken

Char-grilled, Jack Daniel's-glazed chicken breast served over mixed greens tossed with crumbled blue cheese, Renfro candied pecans, and brown sugar-poached peaches in an herb vinaigrette 11.95

Fish House Side Salads

Fish House Farmers Side Salad 4.95 Caesar Side Salad 4.95

SANDWICHES

Served with your choice of one Southern Side

Barracks Street Burger — A half pound of ground Black Angus beef served with leaf lettuce, tomato, and red onion on a toasted kaiser roll with a side of Zippy Sauce 8.95
Add: Bacon 1 American, Cheddar, Swiss, or Pepper Jack 50¢

Bay City Beef Sandwich — Homemade roast beef served on a toasted pretzel bun with horseradish white cheddar, Dijon mayonnaise, and a side of au jus 10.5

Captain's Pick

Fish of the day grilled, blackened, or fried, served with romaine lettuce, tomato, red onion, and smoked-corn tartar sauce 9.95

Po' Boys (Shrimp or Oyster)

Your choice fried, on fresh-baked New Orleans-style bread with shredded lettuce, tomato, red onion, and smoked-corn tartar sauce 9.95

Crab Cake Meunière

Jumbo lump crab, bourbon-Creole mustard, sweet potato hay 12.95

Seafood Pizza

Grilled flatbread with cream sauce, bay scallops, shrimp, fire-roasted peppers and corn, bacon, Roma tomatoes, fresh spinach, mozzarella cheese 12.95

Pizza Margherita

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

Claws in Garlic

Sautéed in white wine, butter, and garlic; served with French dipping bread 11.95

Cracker-Crust Crab Claws

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

World-Famous Grits à Ya Ya

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 ☺ 14.5

Bananas Foster French Toast

Cinnamon raisin bread dipped in a cinnamon, brown sugar and nutmeg batter and cooked golden brown. Finished with caramel banana sauce topped with candied pecans and served with a side of fresh fruit ☺ 12.5

Blueberry Belgian Waffle

Topped with fresh seasonal berries, whipped cream, and warm maple syrup ☺ 9

Vegetable Frittata

A mixed sauté of asparagus, mushrooms, bell peppers, onions, and fontina cheese served with cheese grits, sautéed spinach, and hollandaise ☺ 12.5

Monte Cristo

Smoked turkey, ham, and Swiss cheese encased in French toast, battered and fried golden brown, and served with raspberry preserves and fresh fruit ☺ 9.75

EGGS BENEDICT

Served with a choice of Smoked Gouda Cheese Grits or Brabant Potatoes with fresh fruit

Classic Eggs Benedict

Poached eggs piled atop toasted English muffins, Canadian bacon, and roasted tomatoes topped with hollandaise ☺ 9.75

Eggs Sardou

Poached eggs piled on toasted English muffins, Canadian bacon, and fried green tomatoes topped with a shrimp and spinach-artichoke sauté and Creole hollandaise ☺ 12

Emerald Coast Benedict

Hollandaise, poached eggs, and lump blue crab cakes over fried green tomatoes drizzled with white rémoulade sauce ☺ 14.5

Benedict Supreme

Peppercorn-seared beef tenderloin tournedos in marchand de vin sauce topped with sautéed crab cakes, poached eggs, and Creole hollandaise ☺ 18

Pecan-Fried Green Tomato Benedict

Poached eggs and crispy pecan-crusting fried green tomatoes smothered in hollandaise ☺ 10

SEAFOOD

Served with hushpuppies and two Southern Sides

Fish of the Day

The fish of the day varies depending on freshness, abundance, and what local fishermen are catching ☺ 11

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

You select the preparation:

Ginger-Crusted — Grilled — Blackened — Pecan-Crusted — Pacific-Grilled

Gulf Shrimp

Fresh out of the Gulf—grilled, pecan-crusting, cracker-crumbed, or grill-blackened ☺ 11.95

Fried Oysters

Plump, select oysters rolled in seasoned cracker meal and fried golden brown ☺ 10.95

Gulf Sampler

A veritable ocean of food. Our fresh fish of the day and shrimp—grilled, blackened, or fried—with fried oysters ☺ 14.95

SOUTHERN SIDES

Ma's Fresh Collard Greens ☺ Fried Okra ☺ Black-eyed Peas ☺ Smoked Gouda Cheese Grits Fries ☺ Coleslaw ☺ Corn Fritters ☺ Grilled Veggies ☺ Asparagus ☺ Today's Mashers

SOFT DRINKS, LEMONADE, TEA, COFFEE

We serve a variety of soft drinks from the fountain along with lemonade.

Abita Root Beer in the bottle ☺ 3 Red Bull Energy Drink ☺ 3.5

Starbucks Espresso ☺ 2.75 Starbucks Cappuccino ☺ 3.5 Tazo Tea ☺ 2.25

BOTTLED BEER

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

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

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.

HOUSE DRINKS

Fish House Punch

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 ☺ 8

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

Flower Power

St. Germain Elderflower-infused liqueur and cold, crisp champagne topped with sparkling water. Served tall on the rocks and garnished with a lemon twist ☺ 6.5

Bloody Marys ☺ 2

**Bottomless
Champagne or Mimosas** ☺ 4.95

Rosemary's Salty Dog

Bombay Gin and muddled rosemary sprigs and sugar mixed with fresh grapefruit juice and served in a rocks glass with a salted rim; garnished with a sprig of rosemary ☺ 6.5

WHITE WINE

Beringer White Zinfandel BY THE GLASS
California 2010 ☺ 6

Placido Pinot Grigio
Delle Venezie, 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, California 2009 ☺ 7.75

Movendo Moscato
Italy 2010 ☺ 8

Ponga Sauvignon Blanc
Marlborough, New Zealand 2010 ☺ 8

Peter Lehmann Layers
South Australia 2009 ☺ 9

Cambria Chardonnay
Katherine's Vineyard, Santa Maria Valley 2008 ☺ 10

Banfi San Angelo Pinot Grigio
Tuscany 2009 ☺ 11

RED WINE

Camelot Merlot BY THE GLASS
California 2010 ☺ 6

Xplorador Cabernet
Chile 2009 ☺ 6.5

Chalone Cabernet
Monterey, California 2008 ☺ 7.75

Mark West Pinot Noir
Sonoma, California 2009 ☺ 8

AVV Temptation Zinfandel
California 2009 ☺ 8.5

Peter Lehmann Shiraz
Barossa, Australia 2008 ☺ 8.5

Santa Ema Reserve Merlot
Maipo Valley, Chile 2008 ☺ 8.5

Trivento Amado Sur Malbec
Argentina 2009 ☺ 9

Silver Palm Cabernet
North Coast, California 2009 ☺ 10

Willamette Valley Vineyards Pinot Noir
Willamette Valley, Ore. 2008 ☺ 12.5

DRAFT BEER

Bud Light, 3.75
Michelob Ultra, Yuengling,

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

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