

Crowd Pleasers

BIG MEALS FOR BIG GROUPS

Need to feed a group of friends for dinner? Trying to coordinate the food for the office lunch meeting? If you have a hungry group of 6 or more, we can help. We've put together a great selection of large meals and party platters from some of our favorite recipes. So don't fret; call us. Large platters and meals take time to prepare, so please plan ahead.

BIG MEALS

Serves 6 people

Chicken Piccata ~ 96 (additional portions, 16 per person)

Char-grilled chicken breasts topped with a lemon-caper butter sauce, grilled vegetables, and today's mashers

Scallops Botticelli ~ 125 (additional portions, 20.95 per person)

Seared sea scallops sautéed in extra virgin olive oil, garlic, white wine, and herb butter and tossed with angel hair pasta, fire-roasted tomatoes, artichokes, fresh spinach, and onions. Garnished with fresh feta

Blackened Salmon ~ 137 (additional portions, 22.95 per person)

Served over roasted-garlic mashed potatoes resting in Gorgonzola cream with sautéed broccolini and topped with Gorgonzola compound butter

Drunken Chicken ~ 107 (additional portions, 17.95 per person)

Creole beer-braised airline chicken breast over andouille jambalaya with sautéed green beans, caramelized onions, and finished with a blackened butter sauce

World-Famous Grits à Ya Ya ~ 119 (additional portions, 19.95 per person)

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

MEALS ABOVE COME WITH CAESAR SALAD FOR 6 PEOPLE

Chicken Caesar Salad ~ 70
(additional portions, 11.70 per person)

Shrimp Caesar Salad ~ 72
(additional portions, 12 per person)

CALL: (850) 470-0003

PLATTERS TO GO

Serves 10 people

Grilled Marinated Vegetables ~ 30

With fresh feta cheese and balsamic reduction

Shrimp Cocktail ~ 40

Seasoned steamed shrimp with cocktail sauce

Sushi Display ~ 90

2 veggie rolls, 2 crunchy shrimp rolls, 2 California rolls, 2 Philly rolls, and 2 Florida rolls. Garnished with wasabi and pickled ginger

Soul Rolls (3 per person) ~ 45

Chicken and collard greens fill crisp spring-roll wrappers—laced with peach chutney, wasabi crème, and brown sugar-pecan Creole mustard (2 per person)

Assorted Crostini (2 per person) ~ 25

- Oven-roasted tomatoes, basil pesto, and feta
- Alabama Chèvre and fig jam
- Roasted garlic, mozzarella, and roasted bell pepper

Ginger Chicken Strips ~ 35

Ginger-breaded and flash-fried chicken strips. Served with spicy sweet and sour sauce

PLATTER OF WINGS

Tequila Hot Wings 20 wings ~ 18 40 wings ~ 36

Served with your choice of ranch or blue cheese dressing

A WHOLE LOTTA DESSERT

24-hour notice required

Whole Key Lime Pie (serves 8) ~ 40

Whole Triple Chocolate Cheesecake (serves 12) ~ 55

Bread Pudding (serves 6) ~ 30

CALL: (850) 470-0003

The Fish House

Downtown, 600 South Barracks Street
Open daily 11 a.m. · www.goodgrits.com

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DOWNTOWN, 600 SOUTH BARRACKS STREET

The Fish House
To Go



APPETIZERS

Claws in Garlic ~ 12

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

Soul Rolls ~ 9.25

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

Cracker-Crusted Crab Claws ~ 11

Blue crab claws dredged in cracker crumbs and fried golden brown

Seafood Pizza ~ 13

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

Pizza Margherita ~ 9.5

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

GUMBO

Gumbo Cup ~ 4 Bowl ~ 7

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

SALADS

Strawberry Salad ~ 11

Mixed greens tossed in strawberry vinaigrette with grape tomatoes, shaved onions, cucumbers, blueberries, feta cheese, and toasted almonds

MoMA Salad ~ 11.5

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

Imperial Caesars ~ 8.75

Crisp romaine and the best Caesar dressing around; finished with freshly grated Pecorino Romano cheese

Add Fish ~ 3.95, **Shrimp** ~ 3.25, or **Chicken** ~ 2.95 to any salad above
Your choice: grilled, blackened, fried, or ginger-fried

Jack Daniel's Glazed Chicken ~ 12

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

World-Famous Grits à Ya Ya

Lunch ~ 14.5 Dinner ~ 19.95

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

ENTRÉES (Available after 5 p.m.)

Served with a house salad and your choice of our house-made dressings: Miso-Sesame-Ginger Vinaigrette, Sun-Dried Tomato Vinaigrette, Blue Cheese, Tuscan Ranch, and Balsamic-Herb Vinaigrette

Scallops Botticelli ~ 20.95

Seared sea scallops sautéed in extra virgin olive oil, garlic, white wine, and herb butter and tossed with angel hair pasta, fire-roasted tomatoes, artichokes, fresh spinach, and onions. Garnished with fresh feta

Parmesan-Crusted Grouper ~ 24.95

Served over toasted gnocchi resting in a lobster fennel cream and finished with fried leeks

Blackened Salmon ~ 22.95

Served over roasted-garlic mashed potatoes resting in Gorgonzola cream with sautéed broccolini and topped with Gorgonzola compound butter

Glazed Tuna ~ 26.95

Habanero chili-glazed tuna served over candied pecan-crusted sweet potato planks with a creamy chayote squash slaw

Drunken Chicken ~ 17.95

Creole beer-braised airline chicken breast over andouille jambalaya with sautéed green beans, caramelized onions, and finished with a blackened butter sauce

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 · Jambalaya

CALL (850) 470-0003

DOWNTOWN, 600 SOUTH BARRACKS STREET

PO' BOYS, SANDWICHES, AND BURGERS (Available 11 a.m. to 3 p.m.) Served with your choice of one Southern Side

Captain's Pick ~ 9.75

Today's fresh fish of the day grilled, blackened, or fried, served with romaine lettuce, tomato, red onion, and smoked-corn tartar sauce

Po' Boys Shrimp ~ 9.75 Oyster ~ 9.75

Fried shrimp or Gulf Coast oysters on fresh-baked New Orleans-style bread with shredded lettuce, tomato, red onion, and smoked-corn tartar sauce

Fish House Club ~ 9

Ham, turkey, bacon, and fresh mozzarella piled high on Asiago cheese bread with a basil and spinach pesto spread

Grilled Chicken ~ 9

Your choice of grilled or blackened breast of chicken with romaine lettuce, tomato, and red onion on a toasted kaiser

GULF SPECIALTIES

Lunch: Served with hushpuppies and two Southern Sides
Dinner: Served with hushpuppies, your choice of house salad or coleslaw and two Southern Sides

Shrimp and Oysters ~ 20.95 (After 5 p.m. only)

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

Fried Oysters or Scallops Lunch ~ 11 Dinner ~ 19.95

Your choice rolled in seasoned cracker meal and fried golden brown

Gulf Shrimp Lunch ~ 11 Dinner ~ 19.95

Fresh out of the Gulf—you select the preparation: Grilled, Pecan-Crusted, Traditional, or Grill-Blackened

Fish of the Day Lunch ~ 11 Dinner ~ 19.95

Ginger-Crusted, Grilled, Blackened, Pecan-Crusted, or Pacific-Grilled

STEAK (Available after 5 p.m.)

All steaks are choice, hand-cut, then grilled and served with a chef-selected risotto cake, sautéed broccolini, and house demi-glace

Filet Mignon 8-ounce ~ 28 6-Ounce ~ 24

14-Ounce New York Strip ~ 27

TOP YOUR STEAK!

Béarnaise ~ 3 Oscar ~ 5 Carpetbagger ~ 4
Shrimp and Crab ~ 5 Diane ~ 4

DESSERTS

Key Lime Pie ~ 6

Florida's official state pie. Ours is naturally yellow

Hawkshaw Bread Pudding ~ 5

A grand portion of our historic bread pudding topped with whiskey sauce

Tiramisu Trina ~ 6

Espresso-soaked sponge cake with mascarpone cream cheese and shaved chocolate

Triple Chocolate Cheesecake ~ 6

With an Oreo cookie crust

Barracks Street Burger ~ 9

A half pound of ground Black Angus served with leaf lettuce, tomato, and red onion on a toasted kaiser with a side of Zippy Sauce

Add: Bacon ~ 1 Cheese ~ 50¢ (American, Cheddar, Swiss, Pepper Jack)

Best Burger in Town ~ 9.75

Our half-pound Black Angus beef burger topped with sautéed onions and American cheese

Prices and items subject to change