

À LA CARTE HORS D'OEUVRE SELECTIONS

THE BAIT SHOP · THE SUSHI ROOM · THE DECK BAR · THE CAPTAIN'S ROOM · THE HARBOR VIEW DECK

—\$3 per person per item—

- Spring Rolls ·
Crispy vegetable spring rolls with sweet chili garlic sauce, 2 each
- Tomato and Feta Crostini ·
Crostini with roasted Roma tomatoes, crumbled feta, and basil pesto, 2 each
- Goat Cheese and Fig Crostini ·
Crostini with Alabama goat cheese and topped with fig preserves, 2 each
- Roasted **B**ell Pepper with
- Fresh Mozzarella and Crostini ·
Crostini with roasted red bell peppers and fresh mozzarella, 2 each
- Smoked Salmon Mousse ·
In a cucumber roundel, 2 each
- Applewood-Smoked
- Bacon-Wrapped Asparagus ·
2 each

—\$4 per person per item—

- Volcano Shrimp Skewers ·
Ginger-fried skewered shrimp tossed in a spicy volcano sauce, 2 each
- Soul Rolls ·
Crispy spring rolls filled with chicken and collard greens served with peach chutney, wasabi cream, and brown Creole mustard, 2 each
- Ginger Chicken ·
Ginger-fried chicken bites with a sweet and sour sauce, 2 each
- Pork Pot Stickers ·
A blend of pork, scallions, roasted garlic, and ginger wrapped in a wonton wrapper, 2 each
- Mac and Cheese Truffle Bites ·
A blend of creamy cheeses and elbow macaroni, lightly floured and fried crisp, 2 each
- Chorizo Empanadas ·
Authentic Spanish pastry filled with chorizo sausage, sautéed onions, and red peppers, 2 each

To plan your next Great Southern Event call Melissa, Shelley, or Kelley at (850) 433-9450
600 South Barracks Street · Pensacola, Florida 32502 · www.goodgrits.com

The **Fish**
House

ATLAS
OYSTER HOUSE

The **Fish House**
Deck

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—\$5 per person per item—

- St. Augustine Rolls ·
Spring rolls stuffed with a spicy sauté of alligator-tail meat, applewood-smoked bacon, sweet peppers, and fontina cheese; fried, and served with datil pepper and bourbon-honey-mustard sauces, 3 each
- West Indies Crab Salad ·
With toasted peanuts on Asiago toast points, 2 each
- Spinach and Artichoke Beggar's Purse ·
2 each
- Chicken Skewers ·
Grilled chicken with a Thai peanut sauce, 2 each
- Louisiana Cracker-Fried Oysters ·
Louisiana cracker-fried oysters served with rémoulade sauce, 3 each

—\$6 per person per item—

- Sautéed Claws ·
Crab claws sautéed in white wine, butter, and garlic; served with fresh French dipping bread, 2 ounces each
- Shrimp Cocktail ·
Classic shrimp cocktail served with homemade cocktail sauce, 4 shrimp each
- Asian Beef Satays ·
2 each
- Golden-Fried Calamari ·
Golden-fried calamari served with a smoked Creole tomato sauce
- Sliced Pork Tenderloin ·
On a cheddar biscuit with tomato jam, 2 each

—\$7 per person per item—

- Sliced Beef Tenderloin ·
With horseradish cream sauce, 3 ounces each
- Grouper Bite ·
Louisiana cracker-fried grouper bite served with a smoked-corn tarter sauce, 4 each
- Smoked Duck with Blue Cheese Mousse ·
Smoked duck served in a mini filo cup, 2 each
- Bacon-Wrapped Quail Breast ·
Bacon-wrapped quail breast served over smoked Gouda cheese and finished with a butter sauce, 1 each
- Crab Cakes ·
Jumbo lump crab cake with bourbon Creole mustard, pecan meunière sauce, and sweet potato hay, 2 each

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