

# The Fish House

**Restaurant Week**  
**August 10 – 14, 2010**

## **Appetizer – Choice of**

**House-made Grilled Andouille Sausage**  
*resting in a Gorgonzola cream topped with yellow and red bell pepper hay*

**Seafood Gumbo**  
*Made in the New Orleans style—chock full of fresh fish, shrimp, and crab*

**Bacon-crust Oysters**  
*Over a fire-roasted corn Mornay sauce topped with julienned green onions*

## **Entrée – Choice of**

**Five-peppercorn-crust Petite Filet**  
*Grilled over a chive and sour cream potato cake, served with green beans,  
and finished with a cognac cream sauce*

**Chorizo-crust mahi**  
*Over a leek and potato gratin topped with a Southern-roasted corn and pepper cream;  
served with grilled asparagus*

**Lump blue crab cakes**  
*shingled with cracker-fried green tomatoes topped with meunière and sweet potato hay;  
garnished with vegetable confetti*

## **Dessert – Choice of**

**Key Lime Pie**  
*Florida's official state pie; ours is naturally yellow*

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

**Vanilla Bean Crème Brûlée**  
*Rich vanilla-bean-infused custard with a crisp caramelized crust*