

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