

## QUICK BITES: Fish House scores with Sunday supper

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If the food my wife and I sampled at a recent media tasting is any indication, The Fish House, 600 S. Barracks St., is going to have a real hit on its hands with its new Southern Sunday Suppers. The fixed-price Sunday dinner menu features select Southern staple entrees and side dishes.

Those at the media dinner got to try all five of Chef Jim Shirley's entree selections — chicken-fried steak; pan-seared, bone-in pork chops; chicken Lulu; cracker-fried catfish; and maximum meatloaf — plus a selection of the "From Farm to Table" side dishes, which highlight fresh, seasonal vegetable harvests from local farms.

Let me discuss a few of those sides first. I've never considered myself an okra fan, but Chef Shirley's two okra dishes — fried okra and stewed tomatoes and okra — have made me a convert. The fried okra — presented halved lengthwise, then battered and fried — was light, crunchy and delicious. The stewed tomatoes and okra were zingy, zesty and irresistible. I could have made a meal out of those two sides, along with the fresh field peas and some of the to-die-for rolls.

I tried some of the catfish, served with butterbean gravy, and it was crispy, tender and delicious. Meanwhile, my wife raved over the other entrees, especially the chicken-fried steak — a tenderloin of beef with a crispy crust that she said melted in her mouth — and the chicken Lulu, a hearty stew of pan-seared chicken with fresh okra, tomatoes, onions, house-made sausage and white rice.

The dinner will be served each Sunday starting at 5 p.m. At \$13.95 a plate, it shouldn't be hard to fit into most diners' budgets. The hard part is going to be getting a table once the word gets out!

For more information, call 470-0003, or visit [www.goodgrits.com](http://www.goodgrits.com).

### Benefit for United Cerebral Palsy

Gus and Nancy Silivos of Skopelos and Nancy's Haute Affairs will present a charity wine dinner on

Saturday to benefit United Cerebral Palsy and its affiliate organization.

The evening, which will begin at 5 p.m. Saturday at 5Eleven Palafox, 511 S. Palafox St., will begin with a reception and silent auction. Chef Silivos' five-course meal begins at 6 p.m., with selections including pan-seared grouper with baby spinach, fennel and basil; veal chop with Dijon mustard sauce; and espresso chocolate pudding cake. Each of the courses will be accompanied by a select wine, and courses and wines will be described as they are served by Skopelos' veteran fine-dining staff. The evening also will feature music by Al Martin.

Tickets are \$100, which includes dinner, wine, entertainment and gratuity. For reservations or more information, call Pam Huggins at 595-0296, or e-mail [phuggins@ucpnwfl.org](mailto:phuggins@ucpnwfl.org).

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