



JULY 4, 2010



## A P P E T I Z E R S

**CRAB CAKE MEUNIÈRE**

Jumbo lump crab, bourbon-Creole mustard,  
sweet potato hay

★ Peter Lehmann Layers, South Australia 2009 ★

**COCONUT SCALLOPS**

Over fresh mango, papaya, and red onion slaw  
finished with an orange-wasabi butter sauce

★ Peter Lehmann Layers, South Australia 2009 ★

**ASIAN BEEF TENDERLOIN**

Asian-style marinated beef tenderloin sliced thin and served over a rice noodle salad  
and finished with a ponzu reduction

★ Willamette Valley Vineyards Pinot Noir, Willamette Valley, Oregon 2007 ★

## S O U P S

**GUMBO**

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

★ Cambria Chardonnay ★

Katherine's Vineyard, Santa Maria Valley 2007

**WILD MUSHROOM CONSOMMÉ**

Steeped wild mushrooms in a flavorful reduced  
rich stock topped with exotic mushrooms

★ Cambria Chardonnay ★

Katherine's Vineyard, Santa Maria Valley 2007

## S A L A D S

**BOURBON-BACON SPINACH SALAD**

Fresh spinach tossed in bourbon-bacon balsamic  
vinaigrette with caramelized apples,  
candied bacon, and crumbled walnuts

★ Banfi San Angelo Pinot Grigio, Tuscany 2008 ★

**MEDITERRANEAN CAESAR**

Crisp romaine tossed with our special Caesar dressing  
topped with marinated Mediterranean vegetables  
and Parmesan cheese

★ Banfi San Angelo Pinot Grigio, Tuscany 2008 ★

**HOUSE SALAD**

With your choice of homemade dressing

★ Banfi San Angelo Pinot Grigio, Tuscany 2008 ★

## E N T R É E S

**WORLD-FAMOUS GRITS À YA YA**

*Our signature dish. The Fish House has served plate after plate of Grits à Ya Ya to friends,  
visitors, celebrities, politicians, and countless first-time grits eaters.*

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

★ Cambria Chardonnay, Katherine's Vineyard, Santa Maria Valley 2007 ★

**SURF 'N' TURF**

Pink-peppercorn-crusted  
tenderloin medallions shingled  
with lump blue crab cakes over an  
herbed goat cheese polenta with  
sautéed baby carrots and  
finished with béarnaise sauce

★ Trivento Amado Sur Malbec ★

Argentina 2006

**PARMESAN-CRUSTED GROUPEL**

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

★ Sanford Chardonnay ★

Santa Barbara County 2007

**DRUNKEN CHICKEN**

Creole beer-braised half of chicken  
over andouille jambalaya with  
sautéed green beans,  
caramelized onions, and finished  
with blackened butter

★ Cambria Chardonnay ★

Katherine's Vineyard,  
Santa Maria Valley 2007

## D E S S E R T S

**TIRAMISU TRINA**

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

★ Schramsberg Brut Rosé ★

California 2005

**KEY LIME PIE**

Florida's official state pie;  
ours is naturally yellow

★ Schramsberg Blanc de Blancs ★

California 2005

**CHOCOLATE RASPBERRY TART**

Homemade chocolate tart with  
fresh raspberries drizzled  
with raspberry Chambord

★ Schramsberg Brut Rosé ★

California 2005