

May 6, 2016



The Fish House Celebrates the Fourth of July

Come join us at the Fish House to celebrate the Fourth of July! Local favorite Lucas Crutchfield will perform on the Deck Bar beginning at 5:00 p.m., entertaining until the fireworks begin. We will broadcast the fireworks show live; afterward DJ Tony will take the stage for music and dancing. The Atlas, Fish House and Deck Bar will be open for walk-in dining, serving from our spring/summer dinner menu all evening.

In addition, on the balcony above the Fish House, we will once again be offering our special five-course food and wine dinner. Each table will have prime waterfront seating overlooking beautiful Pensacola Bay. All tables will have an unobstructed view of the thrilling fireworks show, which begins at 9:00 p.m. The table reservations are for 7:00 p.m. and will be yours for the evening - to come and go from as you please. There are no time restrictions for seating.

The food and wine dinner menu is as follows:

First Course

Artisanal cheeses and assorted seasonal fruit paired with Schramsberg Mirabelle Brut Rosé, California NV

For Immediate Release

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Second Course - Choice of

Boston bib lettuce with sliced Roma tomatoes, candied bacon, cauliflower snow and a balsamic-herb vinaigrette

Champagne-poached pears with a goat cheese mousse over baby spring greens topped with toasted walnuts

Paired with Archery Summit Vireton Rosé, Willamette Valley, Oregon 2015 or Willamette Valley Vineyards Pinot Gris, Willamette Valley, Oregon 2015

Third Course - Choice of

Glazed pork belly served with an apple-fennel slaw, finished with a black currant gastrique

Lump blue crab soufflé served with a sweet corn bisque and fresh herbs

Paired with WillaKenzieEstate Gisele Pinot Noir, Willamette Valley, Oregon 2013 or Saintsbury Chardonnay, Carneros, California 2014

Fourth Course - Choice of

Cherrywood-smoked boneless barbecue ribs served over creamy herbed polenta with Cajun-spiced grilled jumbo shrimp finished with a blueberry barbecue sauce and a watermelon relish

Paired with Browne Family Vineyards Cabernet Sauvignon, Columbia Valley, Washington, 2012 or WillaKenzieEstate Gisele Pinot Noir, Willamette Valley, Oregon 2013

Drunken chicken featuring Creole beer-braised chicken breast served with dirty rice, sautéed green beans, caramelized onions, and finished with a blackened butter sauce

Paired with Sonoma-CutrerChardonnay, Sonoma Coast, California 2014 or Archery Summit Vireton Rosé, Willamette Valley, Oregon 2015

Snapper gratin with lump blue crab, leek mornay, charred tomato, golden beets, and cauliflower mousse

Paired with Willamette Valley Vineyards Pinot Gris, Willamette Valley, Oregon 2015 or Saintsbury Chardonnay, Carneros, California 2014

Fifth Course - Choice of

Red velvet ice cream sandwiches with fresh berries and bohea tea reduction

Shoofly pie with caramelized apples and orange-vanilla ice cream

Paired with Schramsberg Mirabelle Brut Rosé, California NV or Bogle Petite Sirah Port, Clarksburg, California 2008

For the special food and wine dinner, the price per person is \$100, which includes five food courses and five wines as well as reserved parking (does not include tax and gratuity). Please note, vintages are subject to change.

For reservations, please call our events line: (850) 433-9450 or email Melissa@goodgrits.com

The Fish House

ATLAS
OYSTER HOUSE

Deck

Jackson's
STEAKHOUSE

PALAFOX HOUSE

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On the Water, Downtown Pensacola