



LUNCH

APPETIZERS

CRAB RANGOON DIP 25

Jumbo Lump Crab, Sweet Chili Sauce, Wonton Chips

HOUSE MADE SMOKED TUNA DIP 19

Chili Lime dusted Tortilla Chips & Pico de Gallo

FLASH FRIED GULF CRAB CLAWS 31

Fish House' Buttermilk Ranch Dressing

COASTSIDE CRAB CAKE 36

Corn Maque Choux, Red Remoulade

OYSTER SELECTION

RAW OYSTERS 15/24

On the Half Shell

BAKED OYSTERS 17/29

With Garlic Herb Butter & Parmesan with Garlic Toast

GUMBO & SALAD

FISH HOUSE SEAFOOD GUMBO 10/13

Shrimp, Sausage, Crab, Crawfish, Tasso Ham, Andouille Sausage & Steamed Rice

CILANTRO LIME CHICKEN BOWL 19

Herb Rice Pilaf, Roasted Corn Relish, Cumin Scented Black Beans, Queso Fresco, Cilantro Sour Cream, Chipotle Aoili & Crunchy Cabbage

CHOPPED CAESAR SALAD 11

Tossed in creamy Dressing and served with Truffle Croutons & Shaved Parmesan

ADD TO ANY SALAD OR ENTRÉE

SHRIMP GF	MAHI GF	CHICKEN GF
11	14	11

SWEETS

DEEP DISH KEY LIME PIE 12

Nilla Wafer Crust with Vanilla Bean Whipped Cream

FLOURLESS CHOCOLATE CAKE 12

Charred Marshmallows & Toasted Salted Pecans

GROUPEY FISH HOUSE 49

Pan Seared Grouper, Sauteed Shrimp, Butter Poached Jumbo Lump Crab Meat, Creamy Whipped Herb Potatoes & Garden Vegetables

HANDHELDS

All sandwiches served with your choice of French Fries, Coleslaw, Side Salad or Fresh Vegetables

BLACKENED MAHI TACOS 17

Chipotle Aoili, Cilantro Citrus Slaw, Roasted Corn & Queso Fresco Relish

GROUPEY SANDWICH 22

Grilled, Fried or Blackened, Brioche Bun, Lettuce, Tomato, Onions & Pickles

GULF COAST BLACKENED MAHI REUBEN 21

Blackened Mahi, Southern Coleslaw, Provolone Cheese, and Remoulade on Toasted Wheat Berry Bread

BUFFALO CHICKEN SANDWICH 17

Crispy Joyce Farms Chicken with Buffalo Sauce, Provolone Cheese, Lettuce & Tomato on a Toasted Brioche Bun

GRASS-FED BURGER 18

On Butter Toasted Brioche Bun, Quick Pickles, Lettuce, Tomato & Onion

ADD CHEDDAR, SWISS, SMOKED GOUDA OR PEPPERJACK 1

ADD BACON 2

FROM THE DOCK

Blackened, Sauteed or Grilled w/ Rice Pilaf, Seasonal Veggies & Lemon Beurre Blanc

GROUPEY 29

MAHI 22

HAND BREADED FRIED SEAFOOD

French Fries, Coleslaw, Cocktail, Tartar or Remoulade

FISH BITES 17 SHRIMP 17

MAHI 20 GROUPEY 29

GF = GLUTEN FREE

HS = HOUSE SPECIAL

BUBBLES

CA DI RAJO	14/49
Prosecco, Brut (IT)	
FRANCOIS MONTAND	14/49
Brut Rosé (FR)	
VEUVE CLICQUOT - Brut	26/91
Champagne (FR)	

ROSÉ

MINUTY	16/56
Cotes de Provence (FR)	

WHITE

FRENZY sauvignon blanc	14/60
Sauvignon Blanc, Marlborough (NZ)	
J DE VILLEBOIS sauvignon blanc	21/73
Sancerre (FR)	
SONOMA CUTRER chardonnay	16/56
Russian River Valley (CA)	
PACO Y LOLA albarino	15/53
Rias Baixas (SP)	
COASTSIDE 30A chardonnay	15/53
Monterrey County (CA)	
GIULIANO ROSATI pinot grigio	13/45
Friuli (IT)	
HONEY BUBBLES moscato	13/45
Piedmont (IT)	

DRAFT BEER

EMERALD COAST LAGER (Destin Brewery)	9
COWBOY'S PAYDAY IPA (NOFO Brew Co)	9
I AM AMBER (Fairhope Brewery)	9

BOTTLES & CANS

MULLET LITE (3RD PLANET BREWERY)	7
MICHELOB ULTRA	6
PILSNER URQUELL	7
EAST PASS IPA (DESTIN BREWERY)	7
MODELO ESPECIAL	7
SAPPORO	7
HIGH NOON (GRAPEFRUIT)	7
MICHELOB ULTRA ZERO (N/A)	6

RED

COASTSIDE 30A pinot noir	15/53
Central Coast (CA)	
BROADLEY pinot noir	20/70
Willamette (OR)	
AU BON CLIMAT pinot noir	18/63
Santa Barbara (CA)	
SEAN MINOR cabernet sauvignon	13/45
Paso Robles (CA)	
AUSTIN HOPE cabernet sauvignon	22/92
Paso Robles (CA)	
STEFANE OGIER red blend	15/53
Cotes du Rhone, Rhone Valley (FR)	
CHRIS HAMILTON red blend	20/70
Napa Valley (CA)	
POGGIO DEL MORO red blend	16/56
Super Tuscan, Toscana (IT)	

COCKTAILS

THE WALKING DEAD	Mel G	17
A bold, tiki-style rum punch from our house rum blend; zesty grapefruit and lime meet baking-spice heat and a whisper of absinthe		
RYE NOT?	Patti G	16
A mule style cocktail based on Sazerac Rye, pear and honey soften the rye spice for a fizzy refresher		
ALOE YOU	Rick I	16
A light, refreshing & herbaceous Wheatley Vodka cocktail. Lime, Cucumber, and Mint balanced by Chateau Aloe Liqueur		
TOKI DOKIE	Kara P	16
A spirit-forward Toki Japanese Whisky old-fashioned, layered with yuzu and umami bitters for a splash of savory and citrusy		
APPLE OF MY EYE	Joelle P	
A bittersweet gin highball starring Tinkerman's Gin; crisp apple cider and Amaro Nonino round out orchard fruit and gentle spice		
PUERTO LOCO	Emily B	19
A bold Corazon Reposado Tequila cocktail that marries the bitterness of sour Orange with the herbaceousness of Amaro Montenegro		
RESTED GOLD	Andrew M	18
A smooth reposado sour with El Tequileno; honeyed vanilla and citrus lift for a golden, easygoing sipper		
UP IN AUTUMN	Tanner C	17
A bright gin sour built on Nolet's Gin; blood-orange brightness and warm apple-cinnamon notes		
WATERMELON SUGAR HIGH	Uri B	16
A sun-ripe daiquiri riff powered by Hamilton & Diplomatico Rums; juicy watermelon and elderflower make it fresh and crushable		