

APPETIZERS

FLASH FRIED GULF CRAB CLAWS GF	31
Fish House Buttermilk Ranch Dressing	
FISH HOUSE TUNA DIP GF	19
Pico de Gallo with Chili Lime dusted Tortilla Chips	
COASTSIDE CRAB CAKE	36
Corn Maque Choux, Red Remoulade	
TOASTED FOCACCIA BREAD	17
Roasted Tomato Marinara, Creamy Herb Goat Cheese, Balsamic Glaze, House Made Truffle Oil	
CRAB RANGOON DIP	25
Jumbo Lump Crab, Sweet Chili Sauce, Wonton Chips	
DUCK AND SHITTAKE MUSHROOM GYOZA	20
House-Made Gyoza, Tare Sauce	
CRAB BEIGNETS	26
Cajun Honey Butter, Cucumber Apple Slaw	
SCAMPI STYLE SNOW CRAB CLAWS	35
Garlic Bread	

HOT STONE

TABLETOP HOT STONE JAPANESE A5 WAGYU (YES, YOU COOK IT!)

Finishing Salt, Fresh Grated Wasabi & Japanese BBQ Sauce

KAGOSHIMA ZABUTON	KAGOSHIMA STRIP	CERTIFIED KOBE STRIP
49	89	129

OYSTERS

RAW OYSTERS GF	15/24
On the Half Shell	
BAKED OYSTERS HS	17/29
With Garlic Herb Butter & Parmesan with Garlic Toast	

GUMBO & SALAD

SOUP OF THE DAY	10/13
Ask Your Server for Today's Soup	
FISH HOUSE SEAFOOD GUMBO	10/13
Shrimp, Crab, Crawfish, Tasso Ham, Andouille Sausage with Steamed Rice	
PETITE ICEBERG WEDGE SALAD GF	12
Rogue Creamery Bleu Cheese Dressing, Heirloom Tomatoes, Crispy Bacon, Scallions	
CHOPPED CAESAR SALAD	11
Creamy Caesar Dressing, Truffle Croutons, Shaved Parmesan	

ADD TO ANY SALAD OR ENTRÉE

SHRIMP GF	MAHI GF	CHICKEN GF
11	14	11



DINNER

SIGNATURE SEAFOOD ENTREES

GROUPER FISH HOUSE GF HS	55
Pan Seared Grouper, Sauteed Shrimp, Butter Poached Jumbo Lump Crab Meat, Whipped Potatoes, Garden Vegetables, with Beurre Blanc	
MARDI GRAS PASTA	34
Sauteed Shrimp, Scallops and Andouille Sausage in a French Quarter Cream Sauce, Blistered Peppers, Heirloom Tomatoes, Wilted Greens over Penne Pasta	
LEMON GARLIC BUTTER SHRIMP GF	29
Sauteed Bell Peppers, Herb Rice Pilaf	
BRONZED GULF RED SNAPPER	49
Butter Poached Jumbo Lump Crab Meat, Crispy Balsamic Brussel Sprouts, Charred Citrus Hollandaise	

FROM THE DOCK

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

DAILY CATCH GF	MKT
GROUPER GF	45
MAHI GF	34

FROM THE FARM

PRIME HERITAGE BLACK ANGUS FILET MIGNON	55
Blackened Shrimp, Bernaise Sauce, Whipped Potatoes, Balsamic Glaze, Asparagus	
GRILLED JOYCE FARMS CHICKEN	29
Artichokes, Sun-Dried Tomatoes, Herbs, Capers, Garden Fresh Vegetables, Whipped Potatoes, Mediterranean Citrus Butter Sauce	
UPPER IOWA BRAISED SHORT RIBS	52
Creamy Parmesan Truffle Polenta, Roasted Carrots, Red Wine Bordelaise, Fried Onions	

HAND BREADED FRIED SEAFOOD

French Fries, Coleslaw, Cocktail, Tartar or Remoulade

FISH BITES GF	28	SHRIMP GF	27
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GF = GLUTEN FREE

HS = HOUSE SPECIAL

02.01.2025



SUSHI

RETRO ROLLS

(8-Piece Rolls)

SUMMER SUMMER ROLL 21

Yellowtail, Tempura, Chives, Spicy Mayo topped with Salmon, Avocado, Soy Reduction, Citrus Lemon Zest

YES SIR ROLL 21

Shrimp, Cream Cheese, Tempura, Cucumber and Spicy Mayo. Topped with Baked Salmon, Soy Reduction

BACKDOWN ROLL 25

Shrimp, Cream Cheese, Tempura, Cucumber, Spicy Mayo. Topped with Tuna, Avocado, Snow Crab Salad

T-N-T ROLL 21

Tuna, Tempura, Chives & Spicy Mayo. Topped with Tuna, Avocado, Chili Paste, Soy Reduction

MIAMI HEAT ROLL 21

Tuna, Bacon, Cream Cheese, Tempura, Chives & Spicy Mayo. Topped with Avocado, Jalapeno, Soy Reduction, Chili Paste

VOLCANO ROLL 35

Alaskan Snow Crab Salad, Avocado, Cucumber. Topped with Baked Crab, Scallop, Salmon with Soy Reduction

CARIBBEAN BREEZE ROLL 21

Panko Shrimp, Mango, Cucumber, Cream Cheese. Topped with Toasted Coconut, Coconut Curry

BANG BANG ROLL 21

Panko Shrimp, Romaine, Chives. Topped with Bang Bang Sauce

NEPTUNE ROLL 25

Yellowtail, Jalapeno, Chives. Topped with Lump Crab Salad, Cilantro, Citrus Zest, Soy Reduction

CLASSIC ROLLS

(8-Piece Rolls)

CALIFORNIA ROLL 22

Alaskan Snow Crab Salad, Cucumber, Avocado. Topped with Tobiko

SPICY TUNA ROLL 17

Tuna, Spicy Mayo, Chives

VEGGIE ROLL 17

Avocado, Cucumber, Chives

PHILLY ROLL 18

King Salmon, Cream Cheese, Avocado, Chives

CRUNCHY SHRIMP 17

Panko Shrimp, Cucumber, Spicy Mayo

SIGNATURE ROLLS

(10-Piece Rolls)

LAND & SEA ROLL 80

King Crab, Black Truffle, Chives, Topped with A5 Wagyu Strip, Wasabi Relish.

Add Kaluga Caviar \$25

BLUE FIN ROLL 75

Blue Fin Akami, Avocado, Chive. Topped with Blue Fin Chu Toro, Wasabi Relish

JAPANESE COWBOY ROLL 69

Japanese A5 Wagyu, Fried Leeks, Avocado. Topped with Fried Shallot, Yakiniiku Sauce

LOBSTER ROLL 69

Lobster, Shallots, Garlic, Ginger, Kewpie Mayo. Topped with Beurre Blanc and Dill.

SASHIMI & NIGIRI

(3 PIECES)

(1 PIECE)

BIG EYE (Mebachi Maguro) 13 / 8

KING SALMON (Sake) 13 / 8

YELLOWTAIL (Hamachi) 17 / 9

BLUE FIN AKAMI (Lean Tuna) 15 / 10

BLUE FIN CHU TORO (Med. Fatty Tuna) 17 / 12

BLUE FIN O TORO (Fatty Tuna) 21 / 18

SPECIALS

HAMACHI CRUDO 27

Hamachi Belly, Ponzu, Jalapeno, Micro Cilantro

TUNA POKE 31

Diced BigEye Tuna, Cucumber Salad, Seaweed Salad, Avocado

HAMACHI KAMA 25

Broiled Yellowtail Collar, Soy Reduction

WAGYU TATAKI 100

4oz Seared Wagyu Striploin, House Truffle Ponzu, Scallion

SALADS & EXTRAS

11 SEAWEED SALAD 7 MISO SOUP 7

7 CUCUMBER SALAD 5 FRESH WASABI 5

7 EDAMAME 5 WASABI RELISH 5

KALUGA
CAVIER

50
PER OZ

PONZU

3
PER OZ

NIKIRI
SHOYU

3
PER OZ



COCKTAILS

LIGHT & REFRESHING



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



RYE NOT? Patti 16

A gingered mule 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

BOLD & BOOZY



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



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 18

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

ADD LIGHT-UP ICE CUBES TO YOUR COCKTAIL (+3)

DESSERT COCKTAILS



ESPRESSO MARTINI 18

Rich and energizing mix of Ketel One vodka Borghetti Espresso Liqueur, and Beachy Bean Espresso

HOW MANY LICKS? Jeff T 17

A Tequila Old Fashioned with Codigo Blanco reminiscent of one of your favorite childhood treats



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

MOCKTAILS

MAUI PUNCH 11

Pineapple Juice, Grenadine, Orange Slice, Orchid

STRAWBERRY PUCKER 11

Orange Citrus Mix, Strawberry Simple, Lime, Orchid

CORA'S CUCUMBER SPRITZ 11

Sparkling Lemonade, Cucumber, Mint, Lime

THE CRISPER 11

Ginger Beer, Citrus, Simple, Mint

NON-ALCOHOLIC

AQUA PANNA 1L 8

PELLEGRINO 1L 8

TOPO CHICO 5

RED BULL 5



WINE BY THE GLASS

BUBBLES

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

ROSÉ

MINUTY	16/56
Rosé (FR)	

WHITE

FRENZY sauvignon blanc	14/49
Marlborough (NZ)	
J DE VILLABOIS sauvignon blanc	21/73
Griottes, Sancerre (FR)	
PACO Y LOLA albarino	15/53
Rias Baixas (SP)	
GIULIANO ROSATI pinot grigio	13/45
Friuli (IT)	
SONOMA CUTRER chardonnay	16/56
Russian River Valley (CA)	
COASTSIDE 30A chardonnay	15/53
Monterrey County (CA)	
HONEY BUBBLES moscato	13/45
Piedmont (IT)	

DESSERT

CLOS HAUT-PEYRAGUEY	20/80	
Sauternes (FR) 2005		375 mL
SUSANNA BALBOA torrontes	14/56	
Mendoza (AR)		500 mL
DISZNOKO 5 puttonyos	20/80	
Tokaji Aszu (HU) 2014		375 mL
TERRA D'ORO zinfandel	17/68	
Amador County, CA		750 mL
DON ZOILO pedro ximenez sherry	15/60	
Jerez, SP		750 mL
MAYNARD 20YR tawny port	20/80	
Douro, PO		750 mL

RED

COASTSIDE 30A pinot noir	15/53	
Russian River Valley (CA)		
BROADLEY pinot noir	20/70	
Willamette Valley (OR)		
AU BON CLIMAT pinot noir	18/63	
Santa Barbara (CA)		
SEAN MINOR cabernet sauvignon	15/53	
North Coast (CA)		
AUSTIN HOPE cabernet sauvignon	22/102	
Paso Robles (CA)		1L
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	
Toscana (IT)		

SAKE

KIKUSUI PERFECT SNOW nigori	35	
Pineapple, Melon, Coconut, Milky		375 mL
HIRO RED junmai	30	
White Flowers, Water Chestnut, Melon		375 mL
AMABUKI junmai rose	80	
Pale Rose, Cherry Blossom, Ripe Melon		720 mL
HEAVENSAKE junmai ginjo	120	
White Rose, Earthy, Almond, Pear		720 mL
HEAVENSAKE junmai daiginjo	210	
Pear, Red Berries, Muscat Grapes, Crisp		720 mL
DASSAI 45 junmai daiginjo	100	
Jasmine, Flowers, Apple, Stone Fruit		720 mL
DASSAI 23 junmai daiginjo	140	
White Peach, Pear, Melon		720 mL
HIRO GOLD junmai daiginjo	210	
Cantaloupe, Banana, Elegant, Smooth		720 mL
IWA 5 junmai daiginjo	310	
Stone Fruits, Minerality, Mushroom		720 mL
DASSAI BEYOND junmai daiginjo	310	
Plum, Lychee, Melon, White Peach		720 mL