



# FISH HOUSE

*Island*

## Thanksgiving

### Soup & Salads

**ROASTED BUTTERNUT SQUASH BISQUE**

**AUTUMN SALAD**

Artisan Lettuce, Dried Cranberry, Candied Walnuts, Goat Cheese, Raspberry Vinaigrette

**CAESAR SALAD**

Fresh Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons, Homestyle Caesar Dressing

### Artisan Cheese & Charcuterie Display

Imported and Domestic Cheeses, Variety of Cured Meats, Pickled Vegetables, Fruits and Preserves, Grilled Breads, and Assorted Crackers

### Carving Station

**TURKEY**

Oven-roasted Turkey with Garlic Herb Stuffing, Cranberry Sauce, and Gravy

**HAM**

Maple Glazed Ham with a Spicy Mustard

**PRIME RIB**

Prime Rib with an Herb Au Jus

### Shrimp and Grits Station

Smoked Gouda Grits, Savory Andouille Sausage, and Toast Points

### Side Dishes

Garlic Mashed Potatoes  
Honey Glazed Heirloom Carrots  
Sweet Potato Casserole  
Green Beans Almondine  
Chef's Mac and Cheese

### Dessert

**PUMPKIN PIE - APPLE COBBLER - PECAN PIE**

Two Seatings at 11:30 a.m. & 2:00 p.m. | For reservations call 850-337-9182.

**\$60 Adults | \$20 Kids (12 & Under)**

\*Consumer Information: There is a risk associated with consuming raw oysters, meats, poultry, seafood, eggs and or other raw animal products. If you have a chronic illness of the liver, stomach, blood, or have immune disorders, you are at a greater risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure, consult a physician.