

CHUCK'S F I S H

STARTERS

SEAFOOD GUMBO	cup 7 • bowl 13
SMOKED TUNA DIP <i>local pickled vegetables, pita chips</i>	11
UPTOWN SHRIMP <i>Asian slaw, wonton bowl</i>	14
STEAMED MUSSELS <i>pink peppercorn & basil cream</i>	13
FRIED GREEN TOMATOES <i>tomato jam, goat cheese</i>	8
SPRING ROLLS <i>chicken, vegetables, sweet chili, vermicelli</i>	7
FRIED OYSTERS <i>soy caramel drizzle, housemade hot sauce</i>	16

SALADS

CHUCK'S SALAD <i>greens, tomatoes, figs, pecans, bacon, white cheddar, croutons, creamy vinaigrette</i>	11
WEDGE <i>iceberg, chopped bacon, diced tomatoes, bleu cheese dressing & crumbles</i>	8
BERRY AND GOAT CHEESE <i>greens, berries, Stone's Hollow goat cheese, walnuts, blueberry vinaigrette</i>	9
CAESAR <i>chopped romaine, croutons, parmesan</i>	8

WOOD-OVEN PIZZAS

HOUSE <i>marinara, mozzarella</i>	12
BBQ CHICKEN <i>bacon, peppers, onions, cheddar, mozzarella</i>	16
BLACK AND BLEU <i>steak, peppers, onions, mushrooms, bleu cheese, cheddar, mozzarella, housemade hot sauce</i>	16
MARGHERITA <i>roma tomatoes, fresh basil, mozzarella</i>	14
CHICKEN PESTO <i>red onions, spinach, basil, sundried tomatoes, mozzarella</i>	15

ENTRÉES

FISH OF THE DAY	mp
<i>served with vegetable of the day</i>	
Blackened: <i>roasted corn relish, gouda grit cake</i>	
Wood-Grilled: <i>crawfish cream, rice pilaf</i>	
Sautéed: <i>lemon caper cream, rice pilaf</i>	
PARMESAN-CRUSTED GULF FISH <i>chef's risotto, sautéed asparagus</i>	mp
CIOPPINO <i>scallops, shrimp, mussels, tomato & herb broth, angel hair pasta, grilled ciabatta</i>	30
SEAFOOD TRINITY <i>two stuffed shrimp, fried oysters, blackened fish, rice pilaf, vegetable of the day</i>	31
BLACKENED FISH TACOS <i>avocado, cabbage, southwest sour cream, pico de gallo, rice pilaf</i>	23
STUFFED SHRIMP <i>crab meat, bacon-wrapped, red pepper aioli, mashed potatoes, vegetable of the day</i>	29
SEARED SCALLOPS <i>sautéed spinach, dijon cream sauce, herb-roasted potatoes</i>	30
DUCK CONFIT <i>roasted root vegetables, spiced lemon glaze, crispy brussel sprouts</i>	31
FRIED GULF SHRIMP <i>shoestring fries, coleslaw</i>	25
SHORT RIBS <i>red wine braised, creamy polenta, sautéed wild mushrooms</i>	30
PANÉED CHICKEN <i>penne pasta, tomatoes, garlic cream sauce</i>	19
RIBEYE <i>14 oz, mashed potatoes, vegetable of the day</i>	38
<i>(add 2 Stuffed Shrimp +\$11)</i>	
FILET OF BEEF <i>8 oz, mashed potatoes, vegetable of the day</i>	34
<i>(add 2 Stuffed Shrimp +\$11)</i>	

Head Chef Travis Tangman

All fish comes from our own seafood market **Harbor Docks** in Destin, FL

