

# CHUCK'S FISH

## STARTERS

<b>SEAFOOD GUMBO</b> <i>shrimp, fish, white rice</i> ..... cup 7 • bowl 13	
<b>UPTOWN SHRIMP</b> <i>Asian slaw, wonton bowl</i> ..... 14	
<b>SMOKED TUNA DIP</b> <i>gulf yellowfin tuna, pita chips</i> ..... 11	
<b>SZECHUAN CALAMARI</b> <i>sautéed bell peppers, chili pepper glaze</i> ..... 12	
<b>SPRING ROLLS</b> <i>chicken, vegetables, Thai chili sauce</i> ..... 6	
<b>FRIED OYSTERS</b> <i>soy caramel drizzle, house hot sauce</i> ..... 16	
<b>FRIED GREEN TOMATOES</b> <i>w/ tomato jam &amp; goat cheese</i> ..... 8 <i>w/ sautéed crab &amp; boursin cream</i> ..... 15	

## SALADS

<b>CHUCK'S SALAD</b> <i>mixed greens, tomatoes, figs, pecans, bacon, white cheddar, croutons, shallots, creamy vinaigrette</i> ..... 11	
<b>WEDGE</b> <i>iceberg, chopped bacon, cherry tomatoes, bleu cheese dressing &amp; crumbles</i> ..... 8	
<b>CAESAR</b> <i>chopped romaine, parmesan, house croutons</i> .... 6	

## DESSERTS

<b>WHITE CHOCOLATE BREAD PUDDING</b> <i>vanilla anglaise, whipped cream</i> ..... 8	
<b>KEY LIME PIE</b> <i>graham cracker crust, whipped cream</i> ..... 7	
<b>CHOCOLATE CRÈME BRÛLÉE</b> <i>chocolate custard, crispy turbinado crust</i> ..... 8	
<b>FEATURED CHEESECAKE</b> <i>varies daily</i> ..... 8	

## ENTRÉES

<b>FISH OF THE DAY</b> ..... mp <i>served with vegetable of the day</i> <b>Bronzed:</b> roasted corn relish, grit cake <b>Grilled:</b> lemon caper cream, rice pilaf <b>Sautéed:</b> lightly breaded, artichokes, risotto	
<b>PARMESAN-CRUSTED GROUPER</b> <i>chef's risotto, sautéed asparagus</i> ..... mp	
<b>GULF FISH PICCATA</b> <i>capers, wild mushroom reduction, boursin potato cake, sautéed asparagus</i> ..... mp	
<b>SEAFOOD PAELLA</b> <i>mussels, shrimp, scallops, chorizo, saffron lobster broth, risotto</i> ..... 36	
<b>STUFFED SHRIMP</b> <i>crab meat, bacon-wrapped, red pepper aioli, mashed potatoes, vegetable of the day</i> ..... 29	
<b>CRAB CAKES</b> <i>two 4 oz. cakes of jumbo lump crab, chef's risotto, vegetable of the day</i> ..... 30	
<b>BEEF AGNOLOTTI WITH SEARED SCALLOPS</b> <i>mushroom soy butter sauce, sautéed arugula</i> ..... 36	
<b>SEAFOOD PLATTER</b> <i>two stuffed shrimp, crab cake, blackened fish, rice pilaf, vegetable of the day</i> ..... 33	
<b>FRIED SHRIMP PLATTER</b> <i>french fries, coleslaw</i> ..... 27	
<b>PANÉED CHICKEN</b> <i>penne pasta, tomatoes, herb garlic cream</i> ..... 18	
<b>RIBEYE</b> <i>12 oz., mashed potatoes, haricot verts</i> ..... 38 <i>(add 2 Stuffed Shrimp +11 or 1 Crab Cake +\$12.50)</i>	
<b>FILET OF BEEF</b> <i>8 oz. center-cut, mashed potatoes, haricot verts</i> ..... 34 <i>(add 2 Stuffed Shrimp +11 or 1 Crab Cake +\$12.50)</i>	

Head Chef Chino Lopez



Chuck's Fish donates a portion of sales to American Lunch, a non-profit 501(c)(3) providing hot meals to people in need. Your patronage helps make this possible.



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