

CHUCK'S FISH

STARTERS

SEAFOOD GUMBO <i>shrimp, fish, white rice</i> cup 7 • bowl 13
SMOKED TUNA DIP <i>pickled vegetables, pita chips</i> 11
UPTOWN SHRIMP <i>Asian slaw, wonton bowl</i> 14
MUSSELS DIABLO <i>coldwater farmed, chili sauce</i> 13
SCALLOP BLT <i>smoked roma tomato, bacon vinaigrette</i> 16
SPRING ROLLS <i>chicken, vegetables, sweet chili sauce</i> 7
FRIED OYSTERS <i>soy caramel drizzle, house hot sauce</i> 16
FRIED TOMATOES <i>tomato jam, goat cheese</i> 8

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

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

ENTRÉES

FISH OF THE DAY mp <i>served with vegetable of the day</i> Blackened: roasted corn relish, gouda grit cake Wood-Grilled: crawfish cream, rice pilaf Sautéed: lemon caper cream, rice pilaf
PARMESAN CRUSTED GULF FISH <i>chef's risotto, sautéed asparagus</i> mp
GULF FISH PICCATA <i>lemon caper reduction, chef's risotto, vegetable of the day</i> mp
SEAFOOD PLATTER <i>two stuffed shrimp, fried oysters, blackened fish rice pilaf, vegetable of the day</i> 31
SEARED SCALLOPS <i>collard greens, tomato jam, herb-roasted fingerling potatoes</i> 32
BLACKENED FISH TACOS <i>avocado, cabbage, southwest sour cream pico, rice pilaf</i> 22
STUFFED SHRIMP <i>crab meat, bacon-wrapped, red pepper aioli, mashed potatoes, vegetable of the day</i> 27
CRAB CAKES <i>two 4 oz. cakes of jumbo lump crab, chef's risotto, vegetable of the day</i> 29
FRIED SHRIMP <i>hand-cut fries, coleslaw</i> 24
SEAFOOD PASTA <i>scallops, shrimp, mussels, fettuccini, smoked tomato and herb cream, garlic bread</i> 30
PANÉED CHICKEN <i>penne pasta, tomatoes, herb garlic cream sauce</i> 18
RIBEYE <i>16 oz., mashed potatoes, vegetable of the day</i> 38 <i>(add 2 Stuffed Shrimp or Crab Cake +\$11)</i>
FILET OF BEEF <i>8 oz. center-cut, mashed potatoes, vegetable of the day</i> 34 <i>(add 2 Stuffed Shrimp or Crab Cake +\$11)</i>

Head Chef Travis Tangman

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

