

# Fozzie's

Moments Turned To Memories

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## *Beginnings*

### **Housemade Sweet Rolls**

honey compound butter

### ◆ **Avery's Fried Pickles**

house made pickles, sriracha aioli or jalapeno ranch

### ◆ **Stuffed Portobello Caps**

spinach, sun-dried tomatoes, goat cheese bell peppers, onions, shaved parmesan

### ◆ **Waka Waka Shrimp**

crispy gulf shrimp, waka waka sauce

### **Soup du Jour**

cup or bowl, daily chef's selection

### **Crab Cakes**

lump crab meat, corn relish, waka waka sauce

### **Seasonal Flatbread**

## *Mains*

### ◆ **Nana's Shrimp & Grits**

gulf shrimp, seasonal vegetables, gouda grits

### **Sara's Southwest Pasta**

southwest cream sauce, fettuccine, grilled chicken,  
*can substitute shrimp or salmon*

### ◆ **Smoked Pork Belly**

sweet chili glaze, jasmine rice, hericots verts, sriracha aioli

### ◆ **B & C's Salmon**

blackened salmon fillet, hot honey citrus glaze, sweet potato hash, brussels sprouts

### **Fozzie's Burger of the Week**

chef's weekly selection, fries, creole ketchup

### ◆ **Steak Frites**

wagyu flat iron, fries, housemade horseradish, creole ketchup, add over-easy eggs

### ◆ **Fresh Gulf of America Catch**

chef's selection, grilled or blackened, gouda grits, seasonal vegetables

◆ **Smoky Mountain Surf & Turf**

blackened catfish over gouda grits, conecuh sausage, seasonal vegetables, crispy brussels sprouts

**Thai Curry Crawfish Étouffée**

Served over jasmine rice and topped with crispy jumbo Gulf of America shrimp

◆ **Hallie Kay's Filet Mignon**

center cut certified angus beef 8 oz. filet, peppercorn cream sauce, sautéed mushrooms, choice of garlic parm mashed potatoes or sweet potato hash

*Seasonal Salads*

**Seasonal Salad**

mixed greens, grape tomatoes, cucumbers, toasted almonds, feta, croutons seasonal fruits/vegetables, honey balsamic vinaigrette, add chicken, shrimp, or salmon for additional charge

◆ **Spinach Salad**

baby spinach, raisins, toasted walnuts, shaved parmesan, grape tomatoes, slivered red onions, warm bacon vinaigrette, add chicken, shrimp, or salmon for additional charge

*Deserts*

**Bread Pudding**

chef's seasonal selection

**Mousse**

chef's selection

◆ **Brownie Sundae**

salted caramel ice cream

◆ **Crème Brûlée**

*Notes*

◆ *gluten-free options available  
split-fee charge*

**Dinner**

Tuesday-Saturday | 5:00-9:00

**Happy Hour**

Tuesday-Saturday | 4:00-6:00

*dress code — smart casual  
reservations recommended*