

Fozzie's

Moments Turned To Memories

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*

*"Lord of mercy, be our guest. At our table stay.
Make our meals a time of joy, now and everyday.
Amen."*