

Fozzie's

An Elevated Dining Experience

Beginnings

Sweet Homemade 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 de Lour

cup or bowl, daily chef's selection

Crab Cakes

lump crab meat, corn relish, waka waka sauce

Seasonal Flatbread

Mains

♦ **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 Catch**

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

Seasonal Salads

Seasonal Salad

add chicken, shrimp, or salmon

Spanish Salad

add chicken, shrimp, or salmon

Deserts

Bread Pudding

chef's seasonal selection

Mousse

chef's selection

♦ **Brownie Sundae**

salted caramel ice cream

♦ **Crème Brûlée**

Housemade Rolls

Housemade Rolls

chef's selection

Notes

♦ *gluten-free options available
split-fee charge — \$10*

reservations — OpenTable

Dinner

Tuesday-Saturday | 5:00-9:00

Happy Hour

Tuesday-Saturday | 4:00-6:00

*dress code — smart casual
reservations recommended*