

FISHER'S

AT ORANGE BEACH MARINA

We are delighted and honored that you have chosen to spend some of your time with us. Our mission is to bring family and friends to our table—to enjoy delicious food and drink made with the best ingredients, and served with sincere Southern hospitality in a beautiful setting. Our food is the product of generous love and labor. We hope you enjoy every bite.

JOHNNY FISHER

Executive Chef **BILL BRIAND**





APPETIZERS

FARM RAISED OYSTERS

Half or full dozen.....12/24

OYSTERS EARLE

Roasted Bon Secour oysters, garlic leek butter.....14

PORK CHEEKS

Braised pork cheeks, Gruyère cheese grits, peach chutney, arugula.....16

MARINATED CRAB CLAWS

Crab claws, smoked tomato vinaigrette , shaved red onion, basil.....18

FRIED OYSTERS

Half dozen fried oysters, fermented lemon aioli, Louisiana ghost pepper caviar.....15

GULF SHRIMP & GRITS

Stone ground yellow grits, shiitake mushrooms, lardon, red-eye gravy.....14

SHRIMP TOAST

Gulf shrimp, pullman bread, avocado purée, charred Napa cabbage, pickled corn, cucumber, benne seeds.....16

SOUP / SALAD

SHRIMP & OKRA GUMBO.....9

SOUP OF THE DAY.....9

SEARED TUNA

Blackened seared yellowfin tuna, chili lime aioli, local greens, citrus suprêmes.....18

SHAVED ASPARAGUS CAESAR

Romaine lettuce, shaved asparagus, Bottarga, cornbread crouton, Caesar dressing.....15

SPINACH & FRIED OYSTER

Spinach, fried oysters, shaved red onions, warm bacon vinaigrette.....15

SQUASH & ZUCCHINI

Shaved squash & zucchini, shaved red onions, Belle Chevre goat cheese, smoked pecans
Creole mustard vinaigrette.....14

WEDGE

Iceberg lettuce, bacon, shaved radish, creamy garlic dressing.....10

ENTRÉES

FRESH GULF FISH OF THE DAY **MKT**

SWORDFISH

Grilled swordfish, caramelized Vidalia onion, crispy fingerling potatoes, shaved beet & radish, watercress pecan pesto **29**

STEAK FRITES

Louisiana Wagyu sirloin, pommes frites, pimento aioli **30**

SEARED JUMBO SCALLOPS

Jumbo sea scallops, parsnip purée, arugula, crispy potatoes, salsa verde **32**

GROUPER

Pan seared grouper, lemon rice grits, mushroom brown butter, local greens, satsuma vinaigrette **38**

FILET MIGNON

8oz Black Angus filet, bacon smothered green beans, potatoes Romanoff **40**

STUFFED QUAIL

Crawfish & cornbread stuffed quail, Yukon gold potato purée, roasted quail jus, mustard greens, smoked pecan & grapefruit slaw **37**

YELLOWFIN TUNA

Grilled yellowfin tuna, sweet potato purée, caramelized brussels sprouts, field peas, sorghum chili vinaigrette **39**

SIDES

PARSNIP PURÉE **5**

LEMON RICE GRITS **5**

BRUSSELS SPROUTS, FIELD PEAS, **6**

SORGHUM CHILI VINAIGRETTE **6**

POMMES FRITES, PIMENTO AIOLI **5**

BACON SMOTHERED GREEN BEANS **6**

GRUYÈRE CHEESE GRITS **8**

YUKON POTATO PURÉE **6**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

HOUSE COCKTAILS

BULLES DE PAMPLEMOUSSE

Ketel One Grapefruit & Rose Vodka, St. Germain, agave nectar, grapefruit juice, Prosecco 14

SEAFARER MULE

The Kraken Black Spiced Rum, Domaine de Canton, lime juice, Barritt's ginger beer 12

SAZERAC SOUR

Sazerac Rye Whiskey, agave nectar, lemon juice, egg white, orange & Peychaud's bitters, Pernod air 15

SEA SPRAY

Bombay Sapphire Botanical Gin, lemon-lime rosemary soda, grapefruit bitters 12

FORGET-ME-KNOT

Woodford Reserve Bourbon, Luxardo liqueur, basil syrup, Jameson stove-smoked glass, cherry bitters 16

EL CONQUISTADOR

Cazadores Añejo Tequila, Mezcal, Domaine de Canton, sage syrup, seasonal orange juice, orange bitters 15

MONSIEUR BASIL

Pearl Cucumber Vodka, Basil, agave nectar, lemon juice, Barritt's ginger beer 12

SLÍBHÍN

Jameson Irish Whiskey, Cap Corse Blanc, St. Germain, Jameson stove-smoked glass, peach bitters 14

SPIRITS

BOURBON

BASIL HAYDEN'S 80 PROOF	12
Knob Creek 100 PROOF	9
Maker's Mark 90 PROOF	9
Wild Turkey 101 PROOF	9
Woodford Reserve 90 PROOF	10
ElIJah CRAIG SMALL BATCH 94 PROOF	10
Bulleit Bourbon 90 PROOF	8
Breckenridge 86 PROOF	12
I.W. Harper 15 YR 86 PROOF	23
Jefferson's Ocean 90 PROOF	24
Evan Williams Single Barrel 86 PROOF	12
Four Roses Single Barrel PRV Select 100 PROOF	17
Booker's 6YR 127 PROOF	18

RYE WHISKEY

Bulleit Rye 90 PROOF	9
Masterson's 10YR 90 PROOF	20
Sazerac Rye 90 PROOF	12
Templeton Rye 80 PROOF	16
Russel RSV 6YR 104 PROOF	19

AMERICAN WHISKEY

Jack Daniel's Old No. 7 80 PROOF	8
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Uncle Val's Botanical-California	14
Hendrick's Botanical-Scotland	12
Plymouth Botanical-England	10
Aviation-American Style-Oregon	10
Bristow Botanical-Mississippi	10

TEQUILA

Patron Silver	14
Patron Añejo	15
Don Julio Añejo	15
Roca Patron Añejo	26
Milagro Reposado	16

SCOTCH

Balvenie 21 YR 86 PROOF	45
Balvenie 12 YR 86 PROOF	16
DeWar's White Label 80 PROOF	10
Glenlivet 12 YR 80 PROOF	12
Glenlivet 18YR 86 PROOF	29
Macallan 12 YR 86 PROOF	14
Oban 14 YR 86 PROOF	14
Glenfiddich 12 YR 80 PROOF	11
Glenfiddich 15 YR 80 PROOF	22

IRISH WHISKEY

Laphroaig 10 YR 86 PROOF	14
Jameson Irish Whisky 80 PROOF	10
Jameson Caskmates Stout 80 PROOF	10
Jameson Caskmates IPA 80 PROOF	10
Jameson Cooper's Croze 86 PROOF	16

RUM

Appleton Estate 21YR- Jamaica	19
Rhum Barbancourt 5 Star- Haiti	12
Mt. Gay XO-West Indies	14
Ron Zacapa XO- Guatemala	29
Plantation XO 20th Anniversary- Barbados	12
CRU Rum - White Wine Cask- Alabama	13
CRU Rum - Tequila Barrel- Alabama	13
CRU Rum - Red Wine Cask- Alabama	13

VODKA

Grey Goose-France	10
Belvedere-Poland	10
Tito's Handmade-Texas	8
Chopin-Poland	9
Ketel One-Holland	9
Cathead-Mississippi	8

WINE BY THE GLASS

SPARKLING/CHAMPAGNE

CAVE DE BISSEY BRUT (Crémant de Bourgogne).....	11/50
CA' VITTORIA BRUT (Conegliano Valdobbiadene Prosecco).....	12/48
PEHU-SIMONET "FACE NORD, GRAND CRU" EXTRA BRUT (Champagne).....	25/120
PURETÉ DE SILEX BRUT ROSÉ (Crémant de Loire).....	15/60

WHITE

PINOT GRIGIO BRUNO VERDI (Oltrepò Pavese) '17.....	14/55
RIESLING DREISSIGACKER TROCKEN (Rheinhessen) '16.....	11/45
RIESLING FRANZEN "BREMNER CALMONT, KABINETT" (Mosel) '16.....	15/59
GRÜNER VELTLINER HIRSCH "HIRSCHVERGNÜGEN" (Niederösterreich) '16.....	14/55
GRILLO TAMÍ (Sicily) '16.....	10/50
BORDEAUX CHÂTEAU ROC MEYNARD (Bordeaux) '16.....	9/36
BOURGOGNE BOUCHARD "RÉSERVE" (Burgundy) '17.....	12/42
CHARDONNAY PARTY BARGE (Mendocino) '17.....	8/33

ROSÉ

KRUGER RUMPF SPÄTBURGUNDER TROCKEN (Nahe) '17.....	12/44
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RED

PINOT NOIR PRESQU'ILE (Santa Barbara County) '17.....	15/59
BOURGOGNE GEORGES LIGNIER "PASSETOUTGRAIN" (Burgundy) '16.....	12/48
ST. LAURENT ERICH SATTLER (Austria) '15.....	11/45
DOLGIANI L.EINAUDI "SUPERIORE, VINGA TECC" (Piedmont) '12.....	16/62
BLEND PARTY BARGE "OLD VINE RED" (Mendocino) '16.....	8/33
SAUMUR CHAMPIGNY DOMAINE FILLIATREAU" (Loire) '17.....	11/55
BLEND CHÂTEAU PEYRASSOL "LA CROIX" (Provence) '17.....	12/42
CADILLAC L'ORANGERIE DE CARIGNANA (Côtes de Bordeaux) '15.....	12/55
CABERNET SAUVIGNON DAOU (Paso Robles) '17.....	15/59
CABERNET SAUVIGNON VON STRASSER "DIAMOND MOUNTAIN" (Napa) '14.....	25/94

BEER

BLACKBERRY FARM BEER

(WALLAND, TN)

BRETT SAISON "BARREL SERIES" 375mL.....	25
CLASSIC SAISON 750mL.....	35
"WILD" CLASSIC SAISON 750mL.....	35
BOUNDARY TREE SAISON 750mL.....	35
HARVEST FARMHOUSE ALE 750mL.....	40
QUAD BELGIAN ABBEY STYLE ALE 375mL.....	25
TENNESSEE JEPPE & THE THOROUGHbred	
HILLBILLY IMPERIAL STOUT 750mL.....	40

OTHER BOTTLED BEER

SOL, STELLA ARTOIS, SLAP FIGHT IPA.....	6
YUENGLING, BUD LIGHT, COORS LIGHT	
MICHELOB ULTRA, MILLER LITE.....	5
BUCKLER NA BEER.....	4

NON ALCOHOLIC

SEA SPLASH

Lemon-lime rosemary soda, grapefruit bitters.....	7
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WALK THE PLANK

Pineapple juice, Barrit's Bermuda ginger beer.....	7
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TOPO CHICO SPARKLING MINERAL WATER 375mL.....	6
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MOUNTAIN VALLEY STILL SPRING WATER 1L.....	8
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MOUNTAIN VALLEY SPARKLING SPRING WATER 1L.....	8
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BARRITT'S BURMUDA GINGER BEER.....	5
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FEVER TREE GINGER ALE.....	4
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SOFT DRINKS.....	3
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COFFEE.....	3
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ICED TEA.....	3
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