

34 °4'14.8"N

84 °16'42.35" W



GEORGIA RESTAURANT WEEK
JULY 17 - 23, 2017

EXECUTIVE CHEF + OWNER marc taft
CHEF DE CUISINE david connolly
THREE COURSES
35. | PERSON

FIRST

- choose 1 -

CLAM CHOWDER
our oyster crackers

SMOKED SALMON DIP
preserved lemon, saltines

EARL'S HUSHPUPPIES
corn, green onion, sorghum butter

DAILY CRUDO/CEVICHE

CRISPY POINT JUDITH CALAMARI
lemon mayo

MAIN

- choose 1 -

BATTER DIPPED COD
bay fries, slaw, cocktail, tartar, lemon

SHRIMP & GRITS
heywood's tasso, blistered tomatoes, vidalias, low country sauce

JUST HOOKED CATCH OF THE DAY

Choice of: blackened with creole butter | lemon butter and capers | scampi style with garlic butter and tomatoes | herb oil

NORTH CAROLINA MOUNTAIN TROUT
heirloom tomato salad, arugula, preserved lemon vinaigrette

GRILLED SWORDFISH
summer corn, field pea succotash, lemon butter, fresh herbs

SWEETS

- choose 1 -

MINI KEY LIME PIE
MINI COCONUT PIE

brineseafood.com - 700 avalon blvd, alpharetta, ga