

Good Times Jazz Bar & Restaurant

Seafood

***Sea Island Smothered Shrimp and Creamy Stone Ground Grits**

Georgia wild caught shrimp sautéed in apple-wood smoked bacon, onions, seasonings and spices simmered in house-made shrimp stock. Served on top of yellow creamy stone ground grits and chopped green onions. 24

***Sautéed Crab Cakes with Remoulade Sauce**

*Large jumbo lump crabmeat mixed with seasoning and spices – formed into cakes and sautéed to a golden brown. Served with house-made remoulade sauce with your choice of two sides. **Market Price***

***Pan-Roasted Grouper**

Pan roasted grouper fillets seasoned and spiced, sautéed in butter and olive oil and finished in the oven topped with chives. Served with your choice of two sides. 36

***Baked Stuffed Chilean Sea Bass w/Chive Butter**

Chilean sea bass stuffed with chive butter, baked until moist and tender, served on creamy mashed potatoes with fresh asparagus and hollandaise sauce. 38

***Southern Pan-Fried Catfish**

U.S. farm raised catfish fillets – breaded in seasoned southern cornmeal and fried to a golden brown. Served with your choice of two sides. 24

***Creole Seafood Gumbo**

The Best Gumbo this side of New Orleans

A flavorful roux stirred until it reaches its brown consistency with shrimp, crab, oysters & chicken, seasonings and spices on long-grained steamed rice. 25

**Items are served raw or under cooked, or may contain raw or undercooked ingredients. Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness,*