

Fisherman's by Cape Ann Brewing Co.
Craft Beer Dinner

Thursday, February 16, 2017 at 6:30pm

Reception

Boudin Balls *pimento, corn bread, curds*

Fried Nola Oyster *cassia salt, bbq, remouade*

Goat Cheese Crepes *smoked goat cheese, hen of the woods, collard greens*

Aged Belgian Dubbel



Gulf Shrimp Po Boy

fried gulf shrimp, chow chow relish, zapps potato chip, crystal hot sauce

Reel Easy Session I.P.A.



Grillades and Grits

braised beef, jalapeño grits, cracklins

Fisherman's Brew. American Amber Lager



Duck and Douille Gumbo

holy trinity, dirty roux, dirtier rice

Dead Eye Double I.P.A.



Carnival Finale

king cake, beignets, sparkles and beads

Fisherman's Sunrise Saison



\$65.00++ per person