



Seven Ways of Halibut – Dinner

Grilled Halibut Beurre Blanc

A generously portioned halibut steak, grilled to perfection and finished with a luxurious beurre blanc sauce that melts deliciously with every forkful.

Fried Halibut

Perfectly fried golden halibut fillets, boasting a crispy exterior and tender, flaky interior. A classic comfort with an irresistible crunch.

Halibut Orleans

Beautifully seared halibut topped with our signature Orleans sauce—a creamy Creole creation enriched with fresh shrimp, garlic, and zesty Cajun spices.

Halibut Pontchartrain

Juicy, pan-seared halibut crowned with our decadent Pontchartrain sauce, layered with lump crab meat, shrimp, sautéed mushrooms, and aromatic wine accents.

Halibut Jambalaya

Flavorful halibut paired with authentic jambalaya—a bold blend of spicy sausage, fresh vegetables, seasoned rice, and vibrant Cajun heat.

Halibut Étouffée

Tender halibut bathed in traditional Louisiana étouffée, brimming with sautéed peppers, onions, celery, and a comforting blend of savory spices.



Presented by Livable Buckhead