



## **Seven Ways of Halibut – Lunch**

### **Grilled Halibut Beurre Blanc**

Succulent halibut, lightly grilled to perfection and draped in a silky beurre blanc sauce—rich and buttery with a hint of citrus.

### **Fried Halibut**

Golden-crisp halibut fillets, delicately battered and fried to crunchy perfection. Served piping hot for a satisfying bite every time.

### **Halibut Orleans**

Char-grilled halibut topped with a vibrant Creole cream sauce bursting with plump shrimp, garlic, and fresh herbs.

### **Halibut Pontchartrain**

Tender halibut fillet smothered in a luscious Pontchartrain sauce, topped with lump crab meat, shrimp, and a whisper of Madeira wine.

### **Halibut Jambalaya**

Flaky halibut nestled atop savory jambalaya loaded with smoked sausage, vegetables, Cajun spices, and zesty tomato-infused rice.

### **Halibut Étouffée**

Halibut gently simmered in a velvety, golden-brown étouffée sauce made with sweet bell peppers, onions, celery, and Cajun seasoning.

### **Halibut Po' Boy (Grilled, Fried, or Blackened)**

Your choice of halibut style—grilled, crispy fried, or blackened—tucked into warm French bread with lettuce, tomatoes, and tangy house-made remoulade.



Presented by Livable Buckhead