

TITANIC

Brewery & Restaurant
Presents Our Summer
BREWMASTER DINNER

Thurs. June 20, 7 pm

Prepared by Chef Andrew & Chef Nikki

1st Course - Shrimp & Green Tomato Gumbo served with Triple Screw Light Ale
2nd Course - Fried Oysters on a Jalapeno & Rye cornbread cake with Vidalia Compote. Served with Captain Smith's Rye Ale.

3rd Course - Sweet Potato, Fig & Asparagus salad with Apple Cider & Molasses Vinaigrette. Paired with Abita Turbo Dog Brown Ale

4th Course - Pecan Crusted Catfish served with Apple Bourbon Chutney, Hush Puppies & Collard Greens. Paired with Titanic Maibock Ale.

5th Course - Peach Cobbler topped with White Star IPA Sorbet. Paired with Titanic White Star IPA

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Tickets are \$39. & tax/tip

**Please present this ticket upon
commencement of seating**

Ticket #

34

Friday 8/16 Specials & Features @

TITANIC

Brewery & Restaurant

Our Seasonal Brews

Coal & Ice Dunkel Weizen

Hartley's Solstice Hefe Weizen



FULL BAR AVAILABLE



Today's Soup

Italian Wedding Soup

Ultra-Fresh Fish

Dolphin \$12.95 Salmon \$13.95

Marlin \$13.95 Tuna \$13.95

Dinner Special

**GRILLED TUNA FILET
WITH TEQUILA LIME
SAUCE, CRAWFISH MASH
& VEGGIES \$14.95**

TONIGHT AT 10 PM

BLUESCASTERS