

DINNER

# The OPTIMIST

FISH CAMP & OYSTER BAR  
THEOPTIMISTRESTAURANT.COM  
TEL 404 477 6260



RECEIVED DISPATCH

FROM: EXECUTIVE CHEF: BRIAN HORN

DATE: APRIL 23, 2024  
TIME:

INFO: DINNER: SUN - THU 5-10; FRI & SAT 5-11

## OPPORTUNITIES:

...from the wood oven

ROASTED OYSTERS (6), parsley garlic butter, breadcrumbs / 24.

ROCK SHRIMP, harissa, ritz cracker / 19.

TIGER PRAWNS, saffron butter, puffed rice / 19.

CRAB CLAWS, thai chili butter / 26.

GROUPER CHEEKS, dashi butter, breadcrumbs, lemon / 19.

## START:

TUNA CRUDO\*, nuoc cham, citrus, szechuan peanuts / 19.

HAMACHI CRUDO\*, pecan ajo blanco, x.o., pepitas / 19.

BLUE CRAB CLAWS, suka, charred aioli, jalapeño, mint / 19.

SMOKED FISH DIP, lemon, extra virgin olive oil, ritz crackers / 14.

SHE CRAB SOUP, sherry, crab, shrimp toast / 18.

SMOKED FISH CHOWDER, bacon, chive, oyster crackers / 16.

GA APPLE SALAD, farm greens, banyuls vinaigrette, asher blue, garlic crumble / 14.

SPICY KALE SALAD, confit shallot, chorizo, calabrian chili, parmesan / 15.

CRISPY FRIED OYSTERS, remoulade, fresh horseradish, charred lemon / 21.

PEI MUSSELS, plum wine, lemongrass, coconut, thai chili / 18.

SPANISH OCTOPUS, spicy honey, thai basil, lime, remoulade / 21.

PEEL & EAT SHRIMP, old bay, cocktail sauce, "comeback sauce" / 18.

WHOLE SHRIMP A LA PLANCHA, "sopping toast", arbol chili butter, lime / 22.

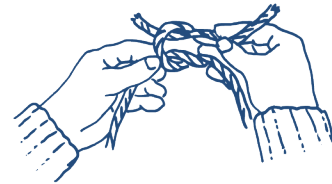
...messy, but worth it!

## PLATEAUX

THE OPPORTUNIST\* .....65.  
oysters, shrimp, ceviche, smoked fish dip, lump crab

THE REFUGE\* .....125.  
oysters, shrimp, ceviche, smoked fish dip, lump crab,  
chilled half lobster

THE STARVING MAN\* .....160.  
oysters, shrimp, ceviche, smoked fish dip, lump crab,  
chilled whole lobster



**"EVERYONE SHOULD BELIEVE IN SOMETHING;  
I BELIEVE I'LL GO FISHING."**

HENRY DAVID THOREAU

## WOOD HEARTH ROASTED FISH:

## SIDES & SUCH

ARCTIC CHAR, salsa verde, lemon, sea salt / 36.

REDFISH, roasted brussel sprouts, bacon vinaigrette, celery root puree / 39.

HALIBUT, capers, meyer lemon, almond / 42.

TUNA, pickled shitake, roasted eggplant, orange, dumpling sauce / 39.

GEORGES BANK SCALLOPS, lemongrass bearnaise, asparagus, crab gremolata / 42.

MAHI MAHI, lobster au poivre, roasted lemon / 40.

DUCK FAT POACHED SWORDFISH, roasted mushrooms, bordelaise, duck confit / 42.

MAINE LOBSTER ROLL, brioche, tarragon aioli, shallot, dill / 45.

CRISPY POTATOES, saffron aioli, parmesan / 13.

BASMATI FRIED RICE, vadouvan, smoked fish, peanuts, egg, herbs / 17.

CORN MILK HUSHPUPIES, "beignet style", cane syrup butter / 12.

BRAISED GREENS, bacon, dashi, potlikker / 13.

CAULIFLOWER, labneh, golden raisin, capers / 13.

CHILLED ASPARAGUS, meyer lemon, black garlic, feta / 13.

## FARM, WOOD HEARTH ROASTED:

CRYSTAL VALLEY CHICKEN, lemon, dates, parsley / 34.

NY STRIP STEAK\*, beech mushrooms, pan jus / 67.

"OPTI" BURGER, double stack, caramelized onion, "comeback", american cheese, pickles / 18.

## OUR SUPPLIERS

Diamond City Farm Stoke Farm  
Ashland Farm Zoe George Farm Love is Love  
Pearson Farms Green Ola Acres  
Finch Creek Farm