DINNER MENU

Chucks Tish

TUSCALOOSA

Appetizors

HOUSE-MADE FOCACCIA 9 HERBS, SEA SALT, OLIVE OIL
SEAFOOD GUMBO
UPTOWN SHRIMP
SMOKED YELLOWFIN TUNA DIP
KIMCHI BRUSSELS
SPRING ROLLS
SZECHUAN CALAMARI
TUNA POKÉ NACHOS

Salads

ADD UPTOWN SHRIMP TO ANY SALAD +14

CHUCK'S
MIXED GREENS, TOMATOES, FIGS, PECANS,
BACON, WHITE CHEDDAR, CROUTONS,
SHALLOTS, CREAMY VINAIGRETTE
WEDGE

CAESAR12

CHOPPED ROMAINE, CROUTONS, PARMESAN

Wies

WE SOURCE FROM OUR OWN WHOLESALE SEAFOOD MARKET **HARBOR DOCKS** IN DESTIN, FL

GULF FISH OF THE DAY W/ VEGETABLE OF DAYMP HICKORY-GRILLED: CRAWFISH CREAM, GOUDA GRIT CAKE BRONZED: ROASTED MANGO SALSA, RICE PILAF SAUTÉED: FLOUR-DUSTED, LEMON CAPER CREAM, RISOTTO
PARMESAN-CRUSTED RED SNAPPER MP TOASTED PARMESAN, RISOTTO, ASPARAGUS
SESAME-SEARED TUNA
STUFFED SHRIMP
FRIED SHRIMP PLATE
SHRIMP & CHORIZO FETTUCCINE
CHICKEN SCALOPPINE

Hidrony-Oven Pozzas

ALFREDO, SPINACH, TOMATOES

HOT HONEY	21
MOZZARELLA, PEPPERONI, SPICY HONEY DRIZZLE	
SUPREME	25
PEPPERONI, SAUSAGE, ONIONS,	
MUSHROOMS, TOMATOES, PEPPERS	
MARGHERITA	20
MOZZARELLA, BASIL, TOMATOES, PARMESAN	
CHICKEN & BACON	22

Hidrory-Grill Steales

PORCINI RUB, VEGETABLE OF DAY

FILET OF BEEF	49
8 OZ. CENTER-CUT, MASHED POTATOES	
NEW YORK STRIP	47
14 OZ. AGED, SEASONED FRIES	
RIBEYE	E,
	5
14 OZ. AGED, MASHED POTATOES	



BLONDIE SUNDAE	12
BROWN SUGAR BROWNIE, CARAMEL,	
PECANS, TOASTED COCONUT ICE CREAM	

ANGLAISE, WHIPPED CREAM	
ADD CARAMEL, PECANS, VANILLA ICE CREAM +5	

WHITE CHOCOLATE BREAD PUDDING12

HOUSE-MADE ICE CREAM10	
ASSORTED FLAVORS	



CHUCK MORGAN CAME TO NATIONAL PROMINENCE IN 1963 - THE DAY AFTER THE BOMBING OF THE SIXTEENTH STREET BAPTIST CHURCH IN BIRMINGHAM WHEN HE DELIVERED A SPEECH CRITICAL OF THE STATE OF RACE RELATIONS IN THE SOUTH. HIS CAREER AS A CIVIL RIGHTS ATTORNEY HAS BEEN HERALDED IN MANY BOOKS DETAILING THE TURBULENT DAYS OF THE 1960S. HE TRIED NINE CASES

BEFORE THE UNITED STATES SUPREME COURT. MANY OF THESE WERE LANDMARKS IN THE STRUGGLE FOR RACIAL EQUALITY. THIS RESTAURANT IS NAMED IN HIS HONOR.



TRADITIONAL JAPANESE RECIPES AND INGREDIENTS ARE USED TO PREPARE YOUR SUSHI.

2 holdong
EDAMAME 8
MISO SOUP 5
SEAWEED SALAD7
SQUID SALAD8
CUCUMBER SALAD6
SEAFOOD SALAD28
TUNA, OCTOPUS, CRAB, SHRIMP, SQUID, SEAWEED, CUCUMBER, SPICY SAUCE
Sashipi
SLICED FISH WITH ACCOMPANIMENTS
TUNA
YELLOWTAIL27
FRESH SALMON24
SASHIMI COMBO35
TUNA, YELLOWTAIL, FRESH SALMON
SLICED FISH OVER RICE TWO PIECES PER ORDER
TUNA 12
YELLOWTAIL11
FRESH SALMON10

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ALASKAN 14 SMOKED SALMON, CRAB STICK, AVOCADO, WASABI
AMAZON
BACKDOWN 23 SHRIMP, CUCUMBER, TEMPURA, SPICY SAUCE, CREAM CHEESE TOPPED: TUNA, AVOCADO, CRAB SALAD
BLACK DRAGON 22 SOFT-SHELL CRAB, GREEN ONION, CUCUMBER, SPICY SAUCE, TOPPED: BAKED EEL, AVOCADO, SWEET SOY
CALIFORNIA 12 CRAB STICK, AVOCADO, CUCUMBER, SMELT ROE, WASABI
COWBOY
CRUNCHY SHRIMP
CRUNCHY TUNA
DAT

TUNA, AVOCADO, GREEN ONION, SPICY SAUCE
EAGLE
KAOS
PHILLY
RAINBOW
RED DRAGON
ROCK N ROLL 18 BAKED EEL, AVOCADO, CUCUMBER, SPICY SAUCE, TOPPED: SMOKED SALMON, SWEET SOY
ROLL TIDE
SPICY SHRIMP

SPICY TUNA
SPIDER 20 FRIED SOFT-SHELL CRAB, AVOCADO, SPICY SAUCE, SWEET SOY, GREEN ONION (FUTOMAKI STYLE)
SUPER CRUNCHY SHRIMP
SURF N TURF
TNT
TUNA
VEGGIE
YELLOWTAIL GREEN ONION 14 YELLOWTAIL, GREEN ONION, WASABI
ZOO