

The original POGO's Kitchen was located in the Okefenokee Swamp in North Florida. Walt Kelly, a syndicated cartoonist, created POGO, the Possum, in 1948 and the rest of the more than one hundred swamp characters within. They'd stop by Pogo's kitchen daily to get a 'speshul 'meal and discuss life and the wide world beyond.

We created this POGO's Kitchen so our guests could stop by and have a 'speshul' meal and talk, laugh and eat with their friends. Unlike the swamp, our POGO's is a cozy casual restaurant with banquet seating, full bar, private dining room, lush garden, covered patio and outdoor seating.

POGO's Kitchen won't be serving alligator tail (just yet...) or swamp food, but Executive Chef Alan Heckman has crafted a menu that celebrates a medley of modern flavors. Alan's storied culinary career includes being featured at the James Beard House and receiving a 4-star review from the New York Times before moving to Amelia Island.

5 COURSE TASTING MENU

\$95 Per Person

OPTIONAL WINE PAIRING: \$45 Per Person

SMOKED SHRIMP Cucumber | Pickle | Aioli

SCALLOP
Country Ham | Carrot | Cilantro

SPICY CHARRED OCTOPUS Crispy Rice | Gochujang | Brussels Sprout

CRAB
Sea Urchin | Roe | Celery

SHE CRAB SOUP Crab Cake | Pickled Celery | Smoked Roe

CHOCOLATE MOUSSE Strawberry | Pistachio | White Chocolate Sorbet

*Please note each guest will be charged a 20% service fee and 7% tax



7 COURSE TASTING MENU

\$95 Per Person

OPTIONAL WINE PAIRING: \$45 Per Person

PARMIGIANO REGGIANO CUSTARD Truffle | Brioche | Frisée

SMOKED SHRIMP Cucumber | Pickle | Aioli

SPICY CHARRED OCTOPUS Crispy Rice | Gochujang | Brussels Sprout

SAFFRON BUCATINI Crab | Tomato | Cumin

ROASTED DUCK
Chestnut | Sour Cherry | Tarragon

35 DAY DRY- AGED NY STRIP Potato Pave | Pearl Onion | Bordelaise

CHOCOLATE MOUSSE
Raspberry | Lavender | Cocoa Nibs

*Please note each guest will be charged a 20% service fee and 7% tax



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