



Restaurant
Spotlight

No FOOWling

WaterColor's fine-dining restaurant has embraced a new identity

For 16 years, Fish Out of Water has become synonymous with locally sourced, locally inspired, award-winning cuisine. Now, following a six-month renovation period, the restaurant has been relaunched as FOOW, pronounced *foo*, an acronym that pays homage to the former brand while welcoming returning and new patrons. Though its new name, atmosphere and menu are more approachable and casual, FOOW's commitment to superior ingredients and premier customer service remains a constant.

FOOW offers something for visitors and residents alike. Whether coming off the beach for a light lunch with family or trying something new for a romantic night out, the amicable ambiance lends itself to the coastal, casual, delicious simplicity for which WaterColor is famous.

Glass walls showcase Gulf-front vistas from every seat, where art by local artist Justin Gaffrey adorns the spacious, chic dining room. The custom-built FOOWbar redefines happy hour with signature cocktails, such as the FOOW Lemon Drop and Rio Bravo, concocted with Hornitos Reposado Tequila, lime, ruby red grapefruit and ginger ale. For gatherings and special

occasions, the FOOWroom serves as a world-class wine cellar and private event space. Cooks won't find privacy in the kitchen, however — its contemporary, open-air design provides a glimpse into the magic behind FOOW.

"Local and traditional Southern ingredients create our coastal menu items through the expertise of Chef de Cuisine Christopher Mayhue, who channels the harmony and unique flavors of WaterColor," says Executive Sous Chef Preetam Pardeshi. "Our Gulf Coast Cuisine also includes a touch of global flavors, which stem from my Indian heritage and the cultural flair of our diverse culinary team."

For starters, try the Tandoori-grilled Gulf shrimp, enhanced by pickled red onions, cilantro-mint yogurt, lime and tangy, sumac spice, or duck fat fries dipped in harissa-infused ketchup. Entrées boast a unique spin on daily, fresh catches, as well as heartier entrees, such as the Black Angus Chateau Filet. The Santa Rosa Sweet Tea Fried Chicken, drizzled with bourbon-cider glaze, is a local favorite.

The Nola Beignets, Sunset Cheesecake and Tropical Lagoon, a citrus pound cake elevated by pineapple-mango curd and a key lime pie pop, are sure to end your experience on a sweet note.

Finally, no visit is complete without

a trip to the FOOWshoppe on your way out. There, you can purchase your favorite FOOW sauces and spices, accessories and apparel as reminders of a fine meal and an exquisite good time.

As one of the souvenir shirts says, "May the FOOW be with you."



FOOW – FISH OUT OF WATER RESTAURANT | WATERCOLOR INN & RESORT
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