

dinner



CAVIAR SERVICE*

*Pêche Reserve** 65 / 1 oz tin
*Osetra** 95 / 1 oz tin

*for an elevated experience add caviar to any dish

Pêche Reserve supplement 20 / ¼ oz
Osetra supplement 38 / ¼ oz



SEAFOOD BAR

BLUEPOINT OYSTERS* GF

½ dz served on the half shell 19

SEASONAL OYSTERS* GF mkt

PÊCHE OYSTERS* GF

3 bluepoint oysters, caviar,
cucumber brunoise, citrus ponzu,
serrano chili oil 18

CHARRED OYSTERS*

pecorino romano, creole garlic butter,
lemon zest / 5pcs 24

OYSTER ROCKEFELLER*

spinach, bechamel, pecorino, romano,
toasted panko, bacon crisps / 5pcs 24

SHRIMP COCKTAIL GF

5 jumbo shrimp cocktail,
pink brandy, cocktail sauce 16

SEAFOOD SALAD GF

shrimp, calamari, crab, summer slaw,
pickled plum beet reduction, serrano,
potato crisp, micro cilantro 18

SIDES

Broccoli 8

Garlic Spinach 8

Asparagus 8

Dirty Rice 8

Whipped Potatoes 8

Thousand Layer Potato 8

Risotto 12

Fries 6

Mushroom Medley 8

Pecan Glazed Carrots 8

ATTENTION GUEST

please let your server know if you
have any nut, soy, egg, or shellfish al-
lergies. We will take extra precaution
in handling your meal. thank you

GF GLUTEN-FREE

MGF MODIFIED GLUTEN-FREE

VEG VEGETARIAN

MVEG MODIFIED VEGETARIAN

pecheforum.com

5155 PEACHTREE PARKWAY

PEACHTREE CORNERS

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SOUP & SALAD

HEIRLOOM TOMATO BURRATA GF/VEG

heirloom tomato, burrata, basil oil,
balsamic beet reduction, arugula,
candied pecan, micro basil 15

BEET CARPACCIO GF/VEG

heirloom beets, toasted pistachios,
whipped goat cheese, local honey,
white balsamic 13

PÊCHE COBB SALAD* GF

shrimp & colossal crab, roquefort blue
cheese, maple bacon, red onions, tomatoes,
eggs, cucumbers, creole vinaigrette 23

LOBSTER BISQUE MGF

butter poached lobster, creme fraiche,
chives, milk toast croutons 15

MIXED SALAD GF/VEG

artisanal lettuce, cucumbers, baby
carrot, compressed tomatoes, red onion,
candied pecans, feta cheese, charred Pêche
vinaigrette, beet gastrique 9

ICEBERG WEDGE* GF/M-VEG

baby iceberg, roquefort blue cheese,
cherry tomatoes, red onion, eggs,
applewood smoked bacon 9

PETITE

CROISSANT LOAF VEG

baked in house daily, wildflower honey,
sea salt, whipped fig butter 9

ARTISANAL CHEESE BOARD VEG

honeycomb, pickled vegetables, olives,
candied pecans, fig preserve, seasonal
fruit, baguette 16

HUMMUS VEG

housemade marinated goat cheese,
olives, marcona almonds, crudite,
warm pita 9 / add crabmeat 10

HAILEY CAKES* MGF

Johnny cake's little sister
smoked salmon "lox" style, whipped
everything schmear, chives, smoked
roe, shallots, crispy capers, dill 12
*sub smoked roe for caviar supplement 10

PEI MUSSELS MGF

white wine truffle cream, bacon,
tomato, basil, ciabatta 16

SOFTSHELL CRAB SLIDERS

lettuce, tomato, Pêche remoulade,
brioche bun 12

SEAFOOD DUMPLING

blue crab, shrimp, gruyere, chives,
roasted garlic lemon aioli 15

STUFFED MUSHROOM VEG

spinach, artichoke, white cheddar,
gruyere, toasted breadcrumb 12

SALT & PEPPER SEABASS

fried seabass, szechuan pepper, scallion,
cilantro, chili soy aioli 16

CRAB CAKE MGF

super & colossal lump crab,
herb beurre blanc, potato strings,
capers, lemon zest 22

SEAFOOD FONDUE

crab, shrimp, spinach, artichokes,
tomatoes, four cheese fondue,
toasted garlic bread 18

FRITO MISTO

flash fried calamari, shrimp, fish,
artichokes, yuzu aioli 14

SALMON BELLY POKE TACOS*

avocado puree, salsa, cilantro, wonton
shell, sesame soy vinaigrette 12

GRANDE

BRANZINO

pan seared branzino, spinach &
baby kale, herb pearl barley, lemon
beurre blanc 28

PONTCHARTRAIN GF

blackened red snapper, shrimp &
crab pontchartrain, dirty rice,
broccolini 39

SALMON & SHRIMP FLORENTINE* MGF

blackened salmon, crab stuffed shrimp,
garlic whipped potatoes, spinach,
tomato, brown butter cream 34

HALIBUT OSCAR GF

broiled halibut, colossal lump crab,
asparagus, thousand layer potatoes,
capers, yuzu cream 41

SPRING HARVEST RISOTTO VEG/GF

herb risotto with artichoke,
asparagus, tomato, roasted pepper,
broccolini, english pea, malibu carrot,
oyster mushroom 24

50 LAYER WAGYU LASAGNA

wagyu bolognese, truffle bechamel,
basil pesto, parmigiano, lemon gremolata 32

SEAFOOD CANNELLONI

shrimp, lump crab, fish, red pepper,
spinach, lobster bechamel, pecorino,
tomato relish 34

TRUFFLE PASTA VEG/MGF

roasted mushroom medley, tagliatelle,
black garlic cream, pecorino, black truffles 28

PEPPER CRUSTED HANGER STEAK* GF

poblano corn succotash, potato puree,
chimichurri, guajillo balsamic reduction 34

HERB CHICKEN GF

pan seared chicken, roasted vegetables,
preserved lemon jus 28

PECHE BURGER*

double smash patties, brie, white cheddar,
caramelized onions, dill pickle, mayo,
brioche bun, fries & green salad 17