



Top 5 seafood entrees in Jacksonville

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Mitchell's at St. Johns Town Center
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This is Examiner.com's take on the best seafood entrees in Jacksonville. Please feel free to suggest other good entrees or to agree/disagree with any of the rankings. We're confident you'll enjoy these dishes.

5. Pecan crusted mountain trout (\$18.50) at [Mitchell's](#)-On a good night, this dish is delicious and has a crispy crust with a large piece of tender fish. However, there have been times when we've ordered this entree and it was not crispy as it should be and that's why it's at #5. The mountain trout is served with scallion mashed potatoes, skillet green beans, and brown butter sauce.

4. Seared diver scallops (\$27) at [Eleven South](#)-Large, juicy, and Delicious; Eleven South's scallops are hard to beat. They are hazelnut crusted and come with a mascarpone-polenta cake, roasted pepper, arugula, in a bourbon beurre blanc.

3. Chilean sea bass (~\$23) at [Cantina Laredo](#)-This dish is considered "special" but it seems like it's always a "pescado del dia." Diners typically wrong with Chilean Sea Bass lacks any "fishy" flavor and it's flaky fish. However, Cantina

giving this dish a Mexican feel that many will enjoy.



2. Coriander dusted sea bass (\$32) at [Azurea](#)-Note, this is not a "Chilean" sea bass but it tastes quite similar. Azurea's sea bass is high quality and delicious. The filet rests in a Maine lobster-mango gastrique. Also, the cilantro emulsion is done very tastefully and does not overpower the flavor.

1. Andouille Crusted Cobia (\$29) at [Roy's](#)-This one edges out the win because of our preference for spicy sauces and andouille. The fish is served with finely whipped potatoes, roasted garlic spinach, and a Crystal hot sauce beurre blanc on the side. The fish itself has a crusting of andouille that gives it somewhat of a New Orleans flair despite the restaurant's efforts to produce "Hawaiian Fusion Cuisine." Nevertheless, Roy's pulls this dish off fantastically and it's one you shouldn't miss. **Please note:** the fish Roy's uses for this dish changes frequently. Examiner.com has tried it with red grouper and mahi mahi...they're all delicious.