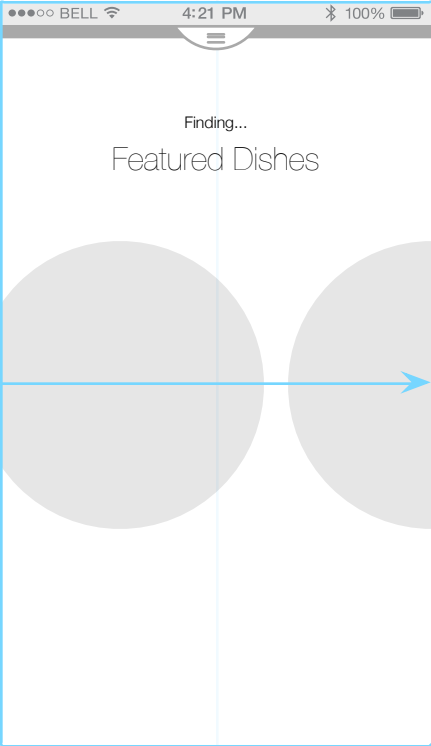


Auto-spin. Perform one loop then stop on geo-located dish. If not in Alabama or no service then stop on random dish.

Feature all with pro photos.

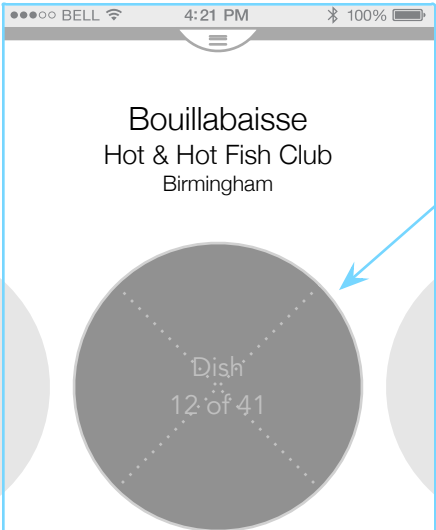
First View



Feedback during slide

Menu
Drawer

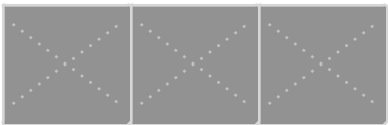
View featured dish



Hot and Hot's bouillabaisse takes elements of the traditional dish – a seafood stew that originated in the south of France – and incorporates chef Chris Hastings' Southern cooking sensibilities. While a traditional bouillabaisse is more rustic and uses whole fish, Hot and Hot's version typically features boneless pieces of white-meat fishes like grouper, cobia, snapper and triggerfish. The stew may also contain large Alabama Gulf shrimp, Apalachicola oysters, and crab, such as stone crab claws from the Florida Keys or soft-shell crab.

The seafood is cooked in a broth with saffron, fennel, basil, garlic, flat leaf parsley and a hint of orange peel. A little butter and extra-virgin olive oil give the dish richness without making it heavy. It is served with a rouille crouton – toasted bread topped with a roasted red pepper aioli.

Photos



Add Photo

Reviews

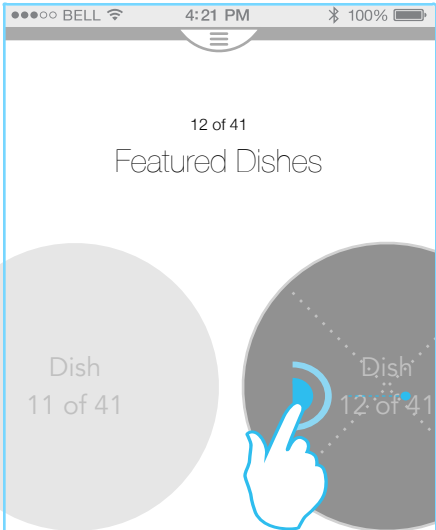
Lorem ipsum dolor sit amet, consetetur adipisicing elit.
Pam - Camden, AL

Lorem ipsum dolor sit amet, consetetur adipisicing elit.
Jerry - Chicago, IL

Add Review

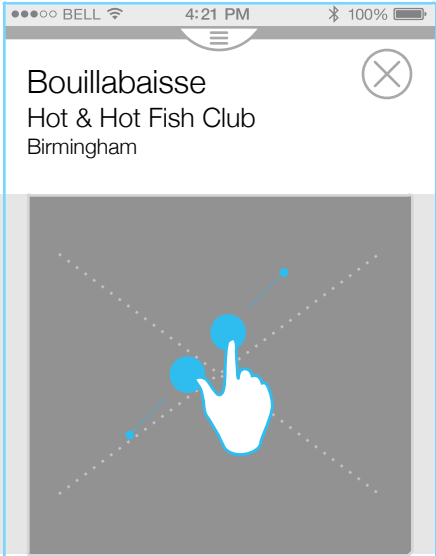
Single tap dish photo to enter gallery view.

Browse featured dishes



Feedback during slide

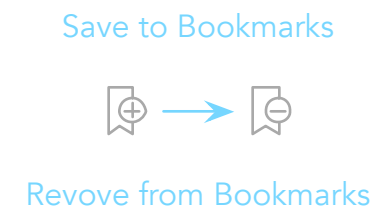
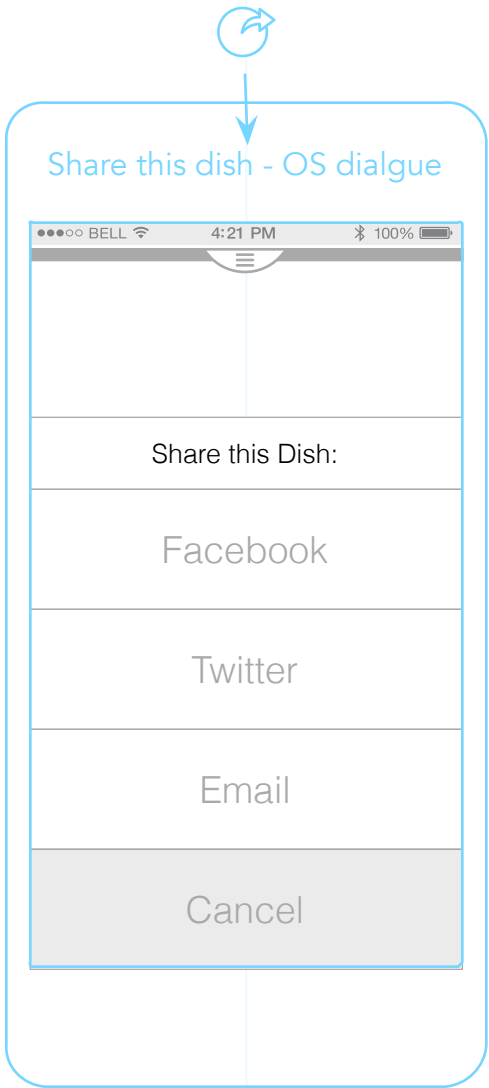
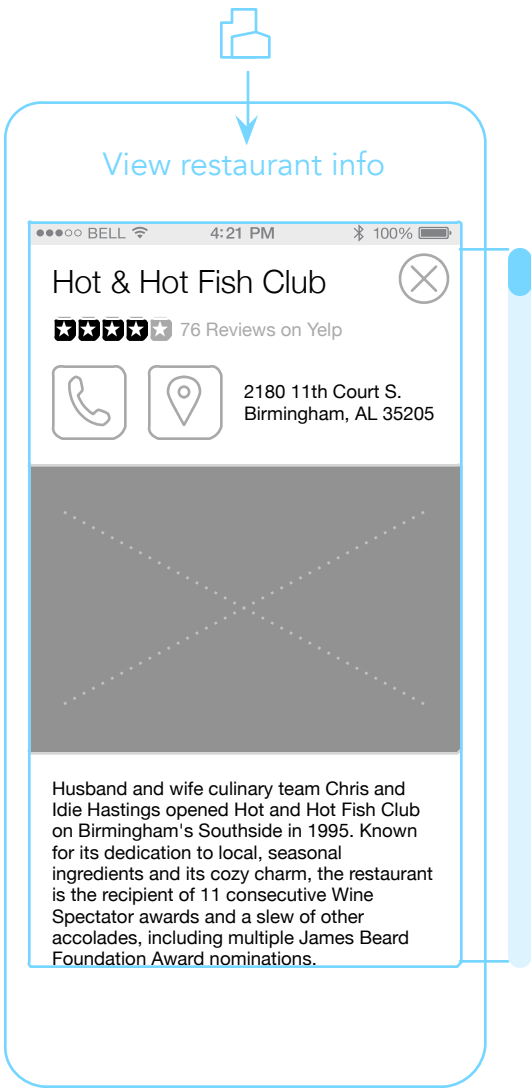
Gallery view



See Yelp gallery functions for gallery behaviors.

The pro photo is included at the beginning of gallery view for closeup.

See Alternate Views

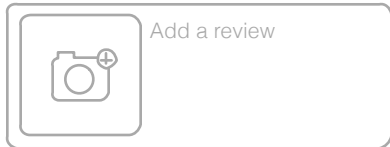


All close buttons do not scroll with the page.

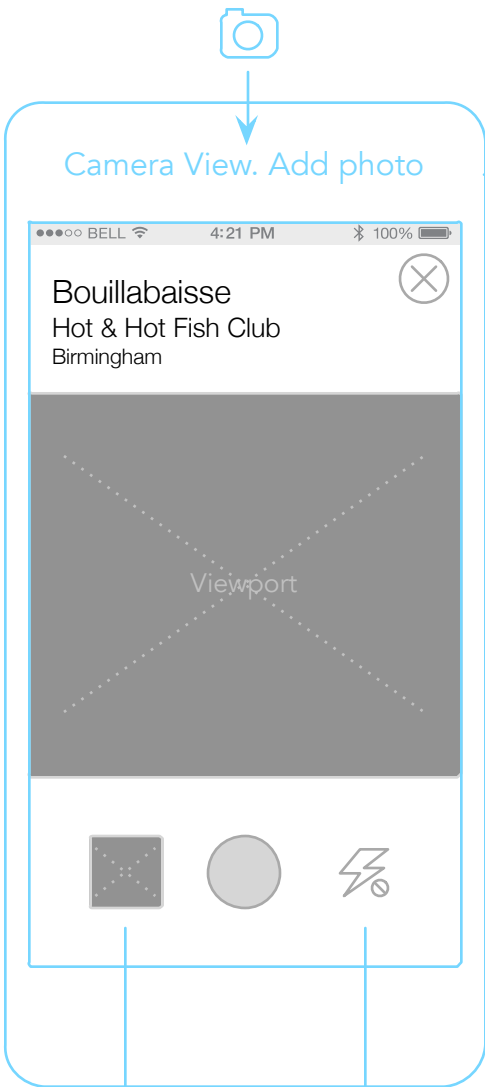


Add Review

Bouillabaisse
Hot & Hot Fish Club
Birmingham



First Name

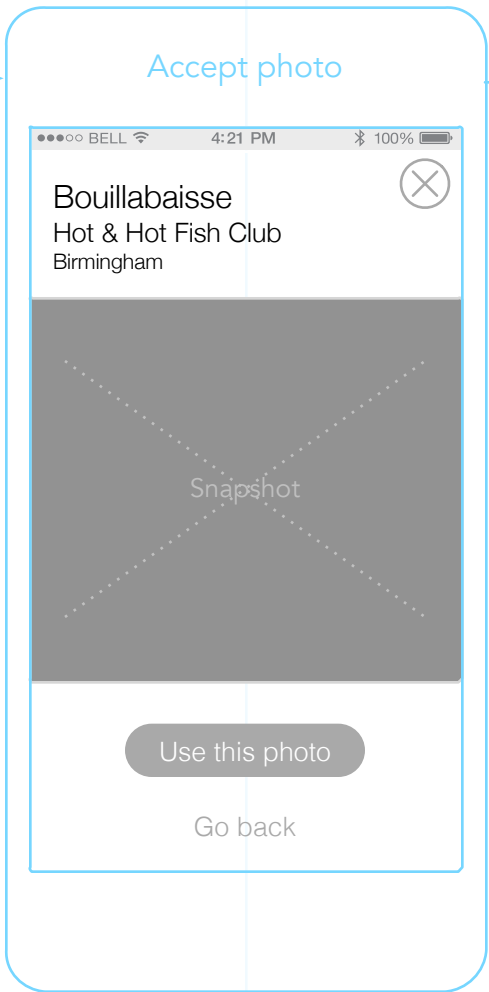


Select existing photo



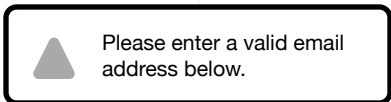
Flash

Use square proportions for all user generated photos. Camera view (as well as the phone app itself) does not rotate when wide.

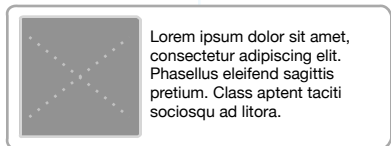


Translucent overlay with progress bar provides feedback. Return to dish upon completion.

Error reporting example



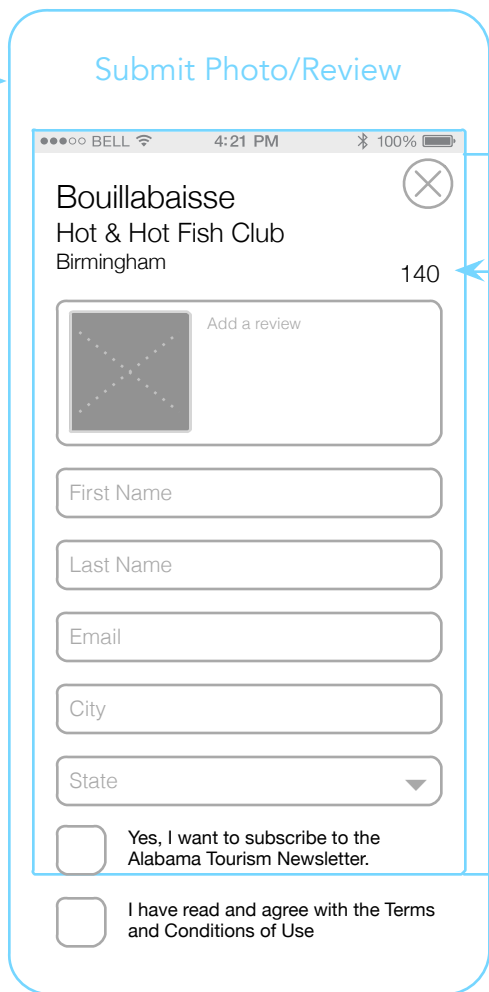
7



Bill

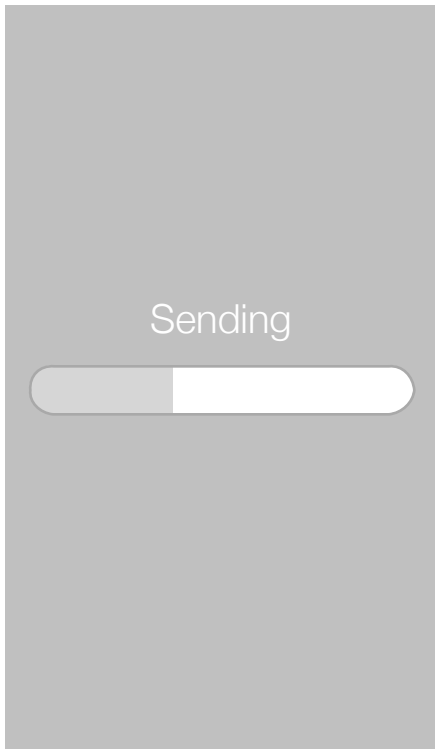
Abel

billable.me.com



Character limit

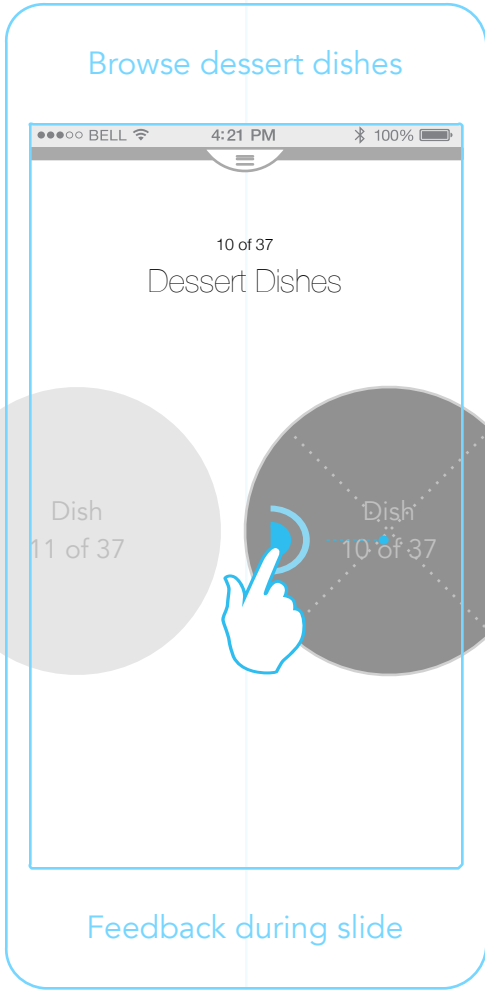
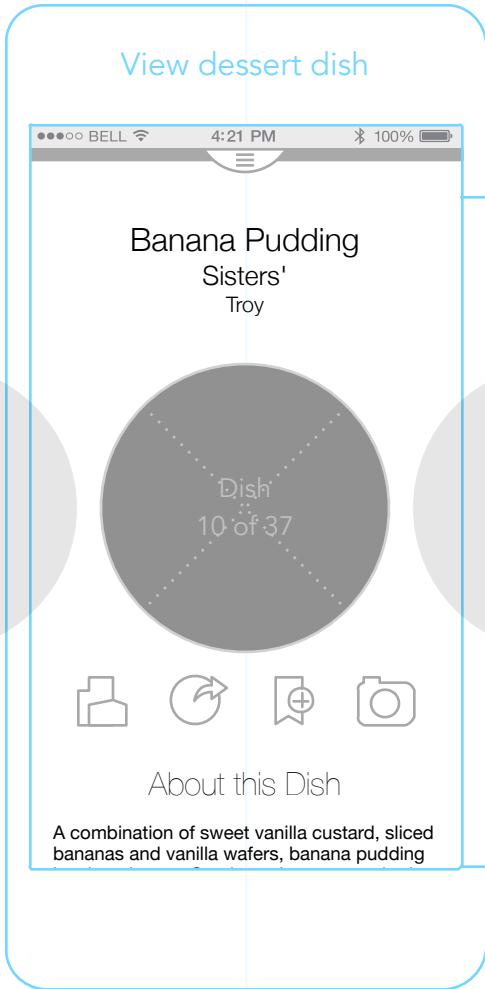
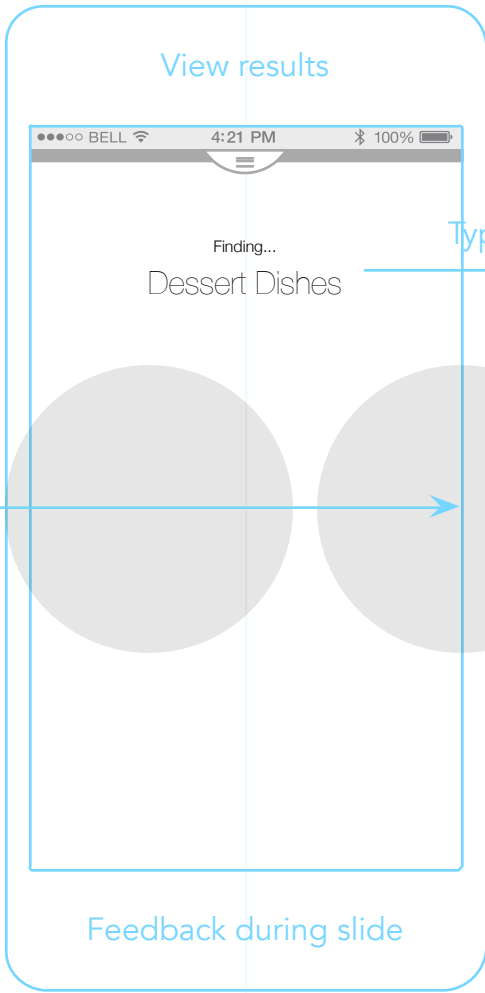
Send



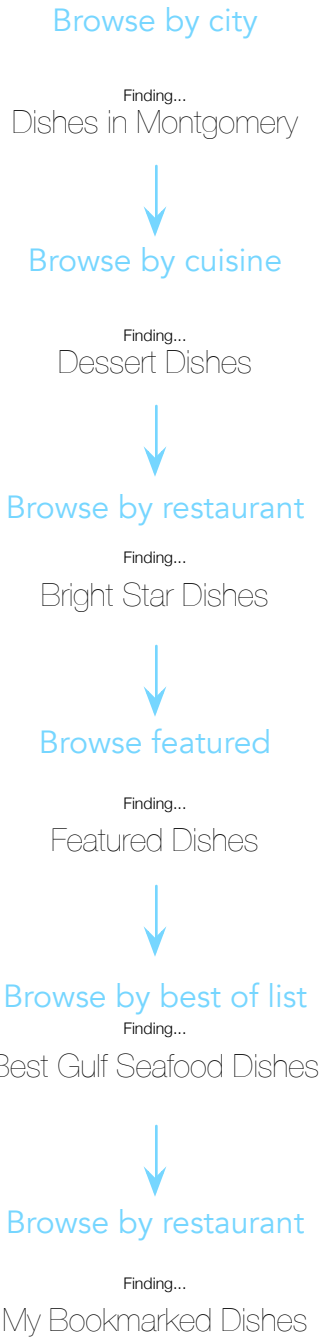


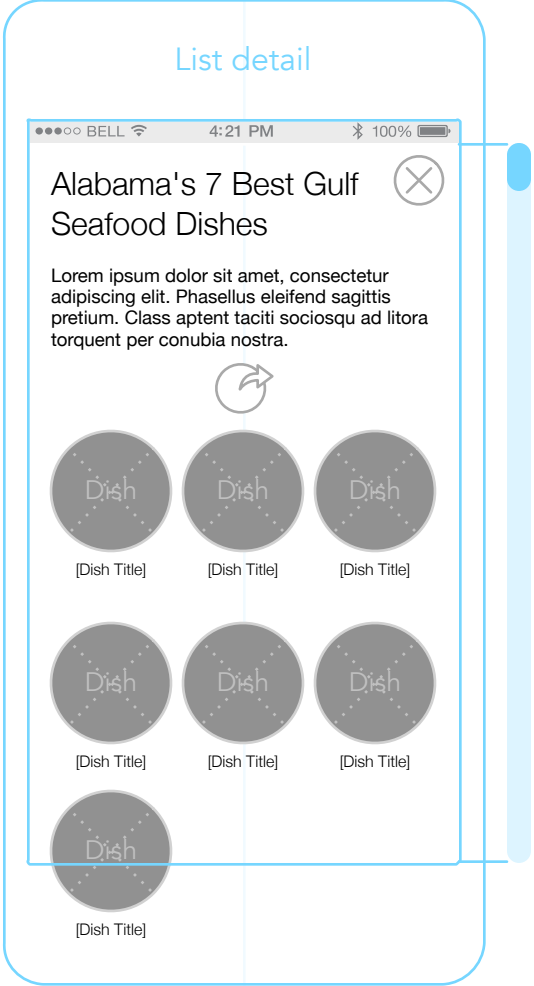
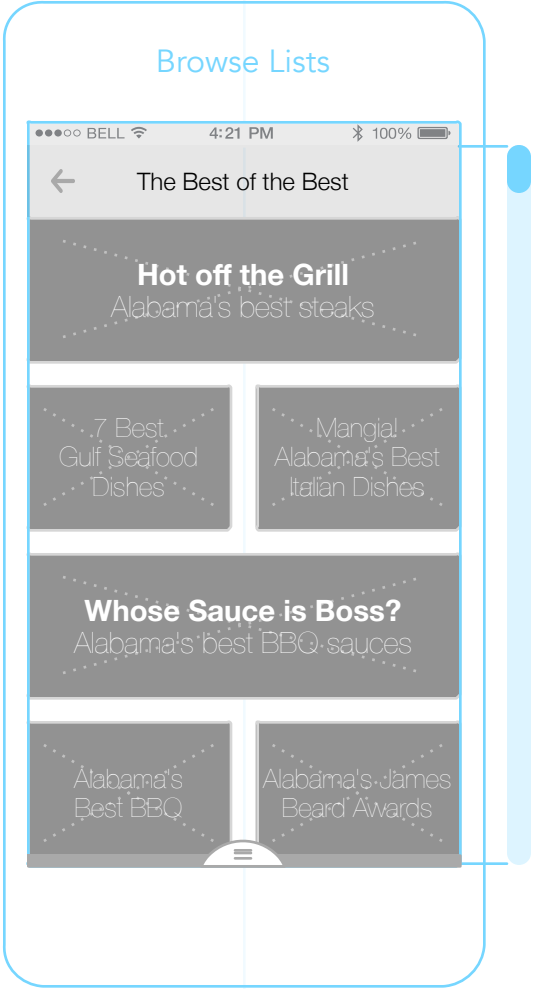
Auto-spin. Perform one loop then stop on geo-located dish. If not in Alabama or no service then stop on random dish.

If the user has clicked on a particular dish from a list, then land on that dish and include the other dishes in that list in the result.



Types of results



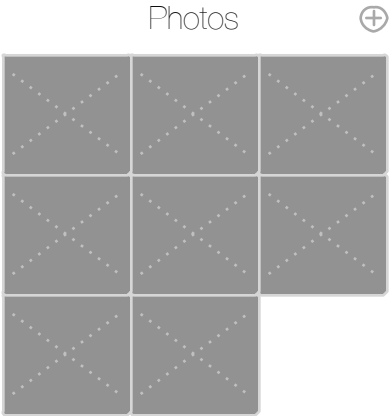


Dishes with no pro photos

Dish has 3 or more user generated photos

About this Dish

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Phasellus eleifend sagittis pretium. Class aptent taciti sociosqu ad litora torquent per conubia nostra, per inceptos himenaeos. Nulla lorem lectus, posuere ut convallis sed, gravida sit amet erat. In sed odio odio, vitae iaculis massa.



Add Photo

- Reviews
- Lorem ipsum dolor sit amet, conse tetur adipiscing elit. Pam - Camden, AL

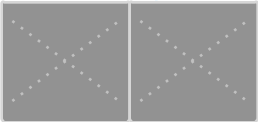
Lorem ipsum dolor sit amet, conse tetur adipiscing elit. Jerry - Chicago, IL

Add Review

Dish has 2 user generated photos

About this Dish

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Phasellus eleifend sagittis pretium. Class aptent taciti sociosqu ad litora torquent per conubia nostra, per inceptos himenaeos. Nulla lorem lectus, posuere ut convallis sed, gravida sit amet erat. In sed odio odio, vitae iaculis massa.



Add Photo

Dish has no user generated photos

About this Dish

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Phasellus eleifend sagittis pretium. Class aptent taciti sociosqu ad litora torquent per conubia nostra, per inceptos himenaeos. Nulla lorem lectus, posuere ut convallis sed, gravida sit amet erat. In sed odio odio, vitae iaculis massa.



Photos

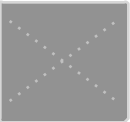
No photos yet.

Add Photo

Dish has 1 user generated photo

About this Dish

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Phasellus eleifend sagittis pretium. Class aptent taciti sociosqu ad litora torquent per conubia nostra, per inceptos himenaeos. Nulla lorem lectus, posuere ut convallis sed, gravida sit amet erat. In sed odio odio, vitae iaculis massa.



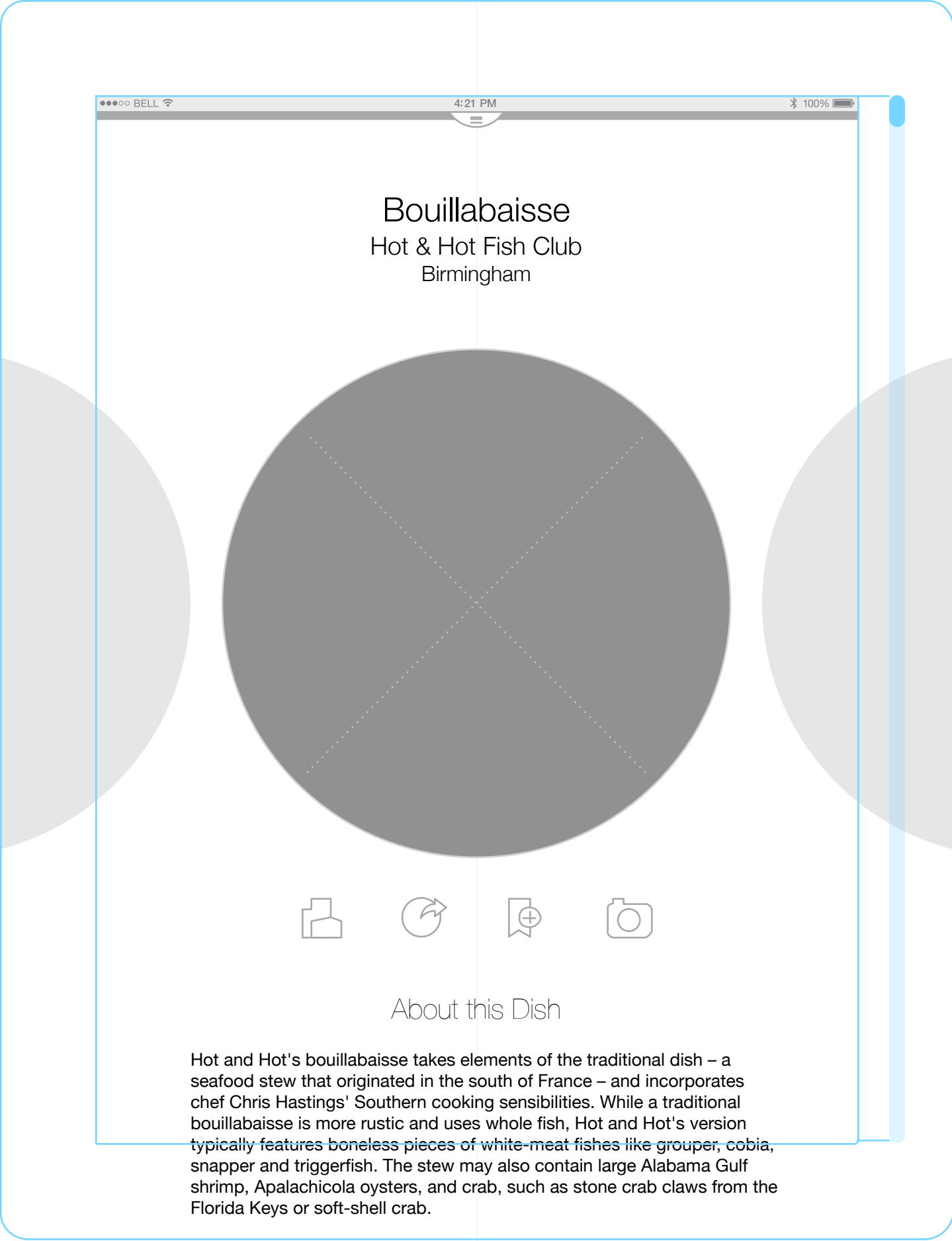
Add Photo

Dish has no reviews

Reviews

No reviews yet.

Add Review



The seafood is cooked in a broth with saffron, fennel, basil, garlic, flat leaf parsley and a hint of orange peel. A little butter and extra-virgin olive oil give the dish richness without making it heavy. It is served with a rouille crouton – toasted bread topped with a roasted red pepper aioli.

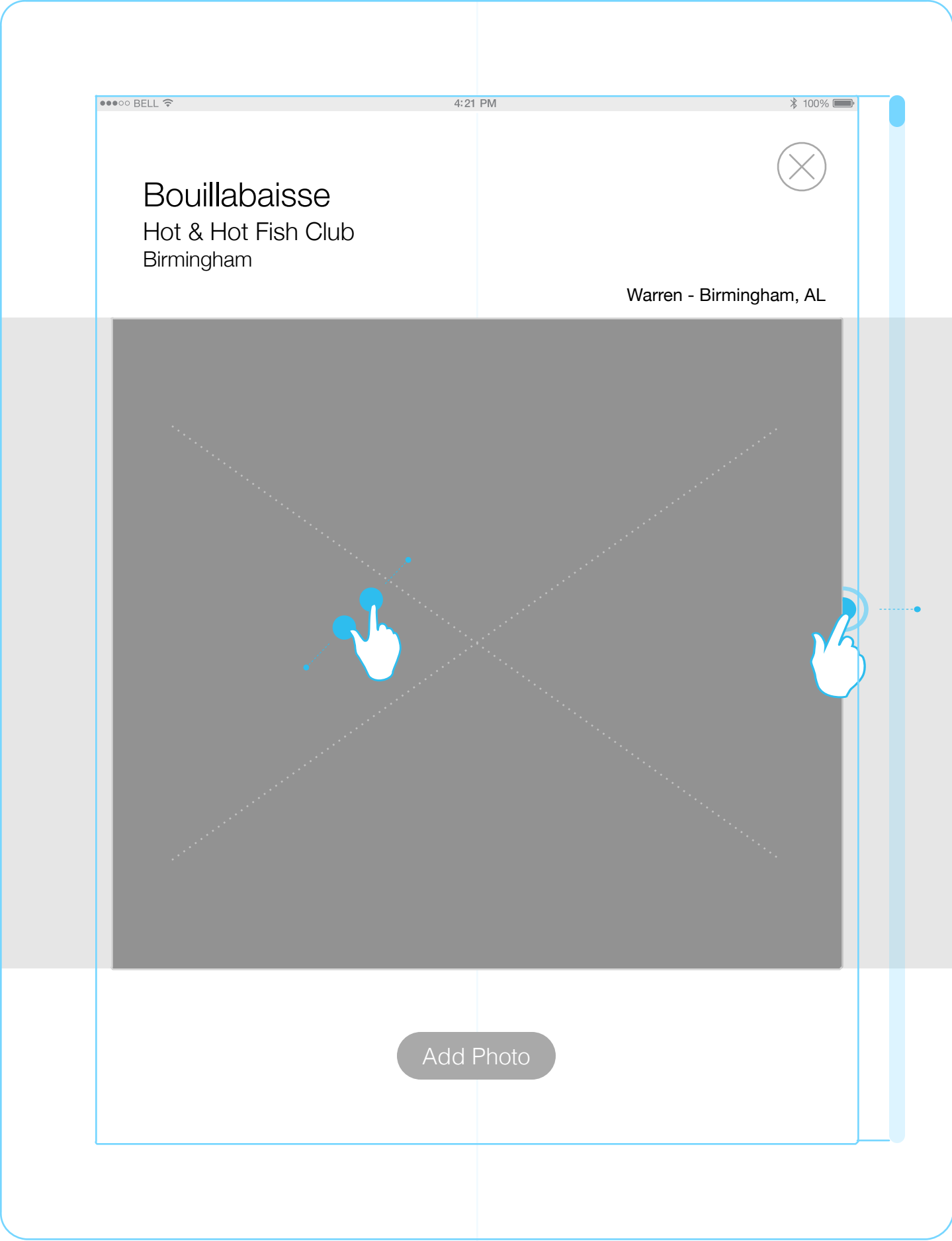
Photos ⊕

Add Photo

Reviews ⊕

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Phasellus eleifend.

Add Review



76 Reviews on Yelp

2180 11th Court S.
Birmingham, AL 35205

Husband and wife culinary team Chris and Idie Hastings opened Hot and Hot Fish Club on Birmingham's Southside in 1995. Known for its dedication to local, seasonal ingredients and its cozy charm, the restaurant is the recipient of 11 consecutive Wine Spectator awards and a slew of other accolades, including multiple James Beard Foundation Award nominations.

BELL

4:21 PM

100%

Bouillabaisse

Hot & Hot Fish Club

Birmingham

140

Add a review

First Name

Last Name

Email

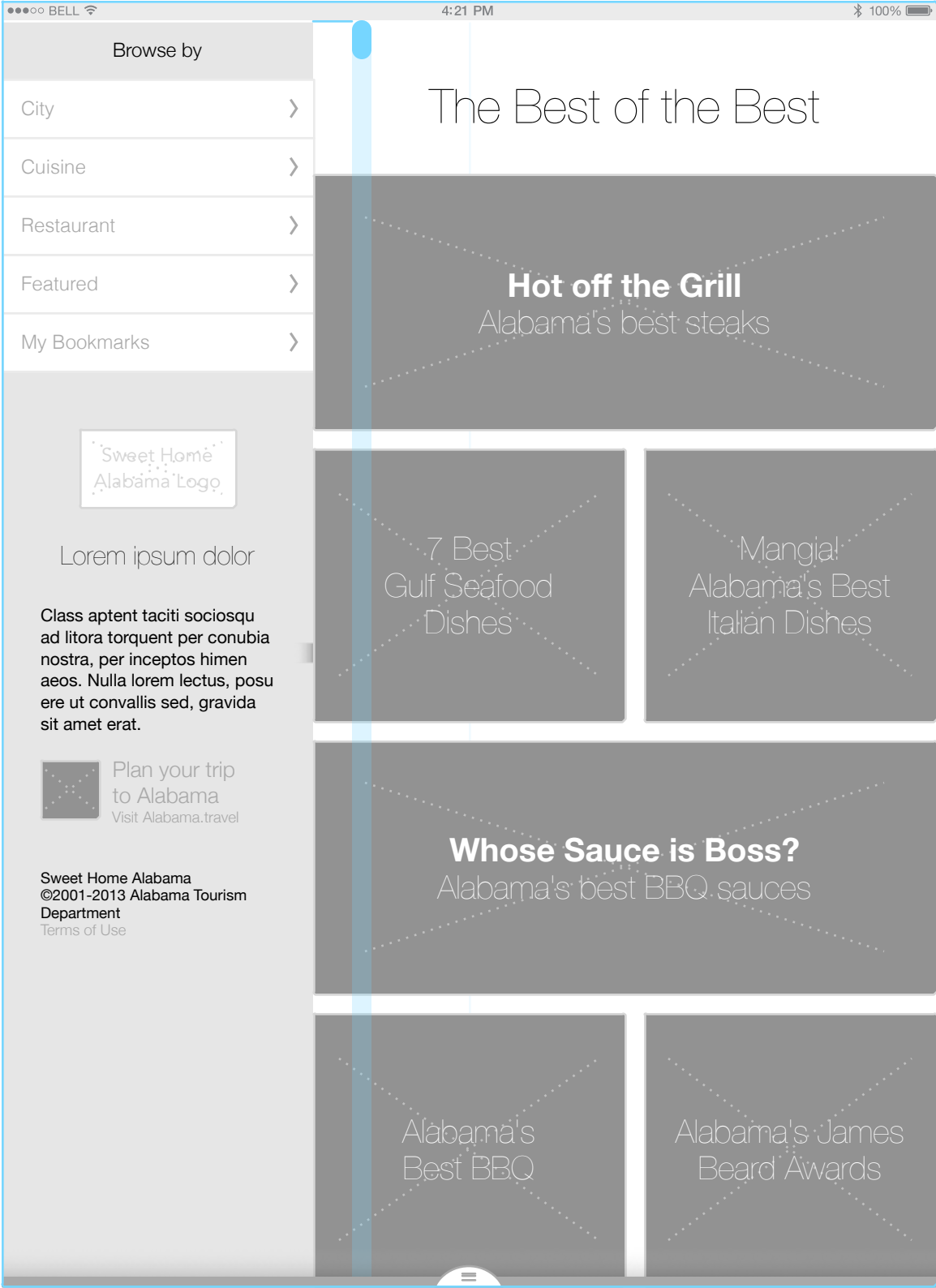
City

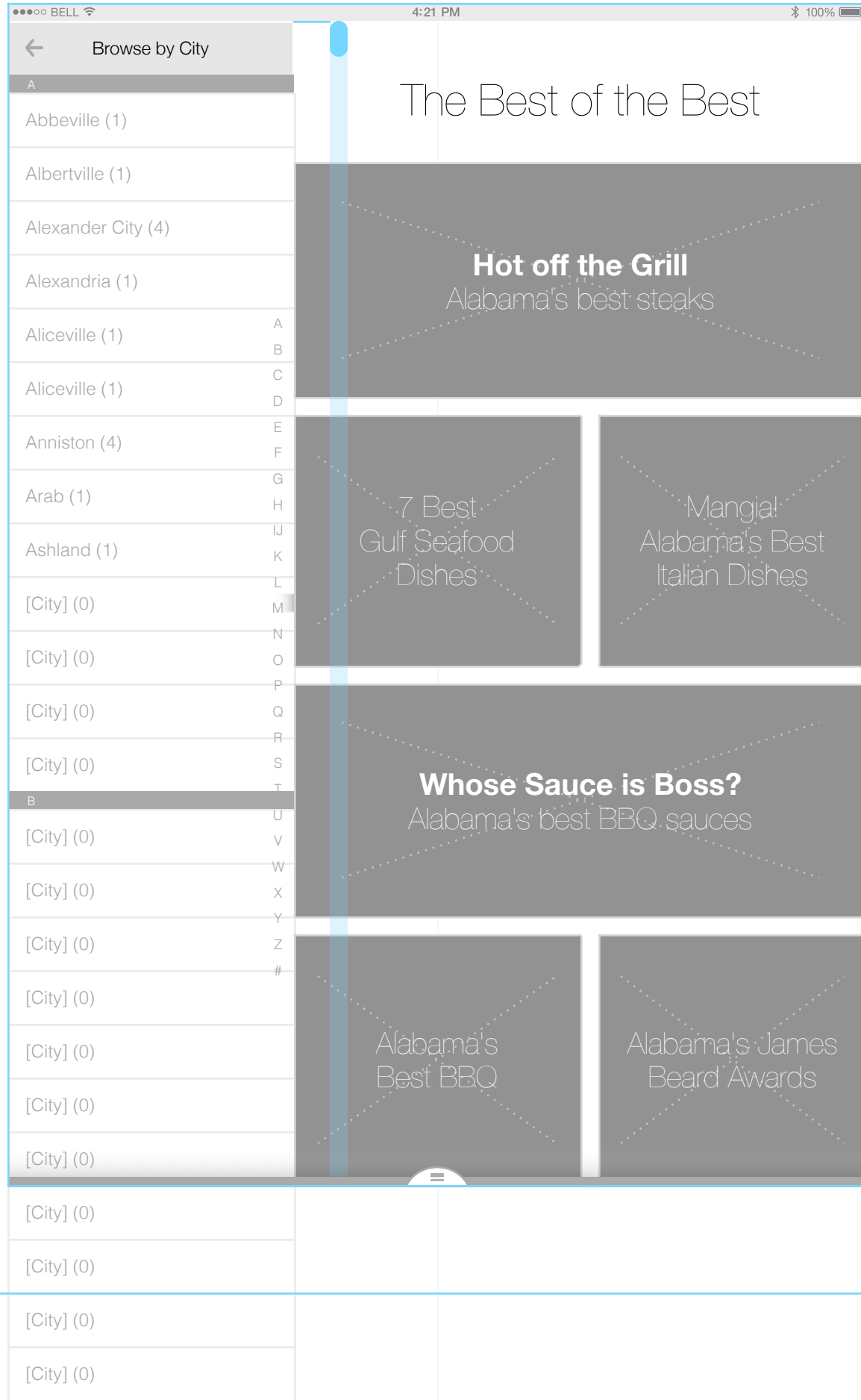
State

Yes, I want to subscribe to the Alabama Tourism Newsletter.

I have read and agree with the Terms and Conditions of Use.

Send





Alabama's 7 Best
Gulf Seafood Dishes

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Phasellus eleifend sagittis pretium. Class aptent taciti sociosqu ad litora torquent per conubia nostra. Lorem ipsum dolor sit amet, consectetur adipiscing elit. Phasellus eleifend sagittis pretium. Class aptent taciti sociosqu ad litora torquent per conubia nostra.

[Dish Title]

[Dish Title]

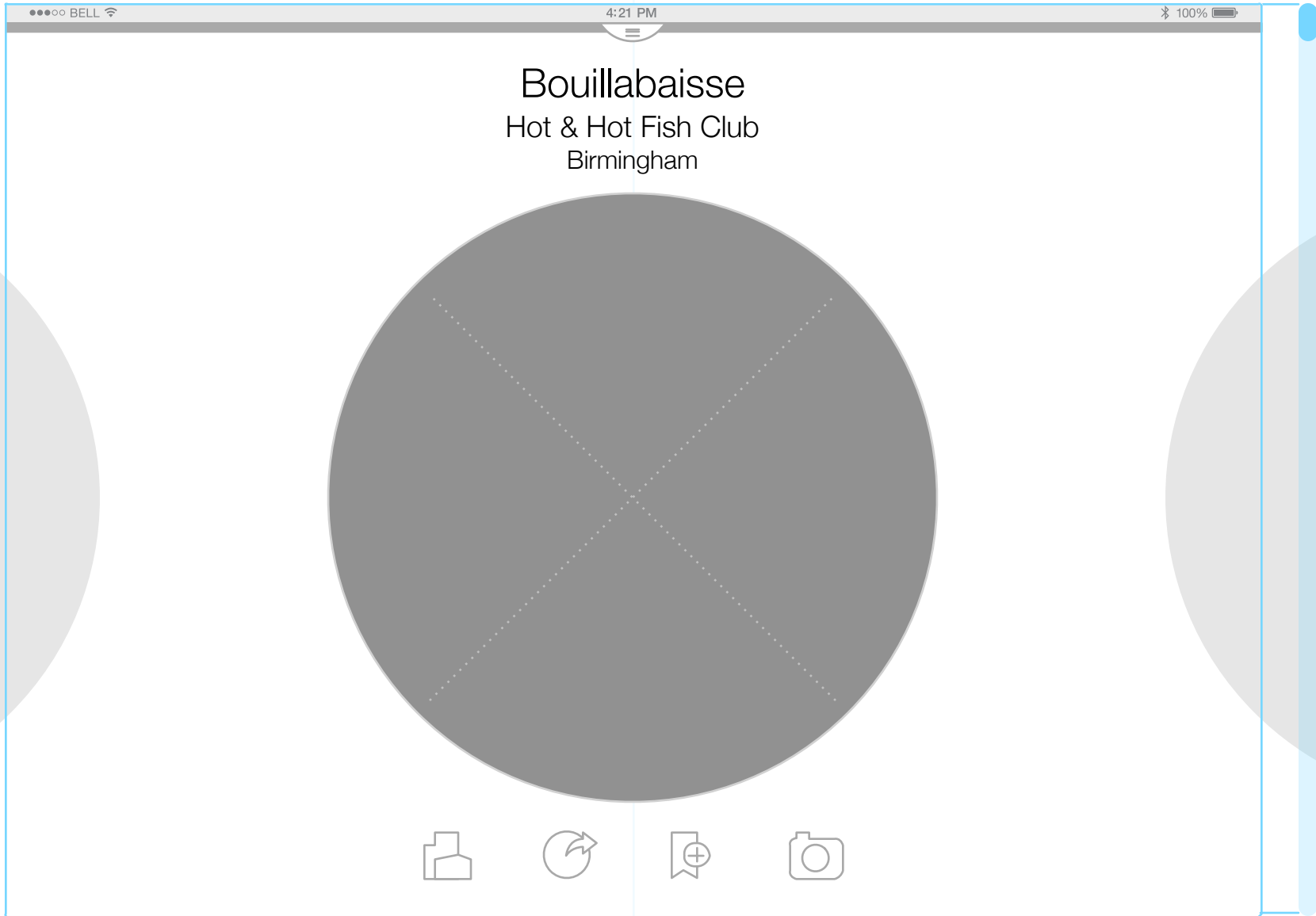
[Dish Title]

[Dish Title]

[Dish Title]

[Dish Title]

[Dish Title]

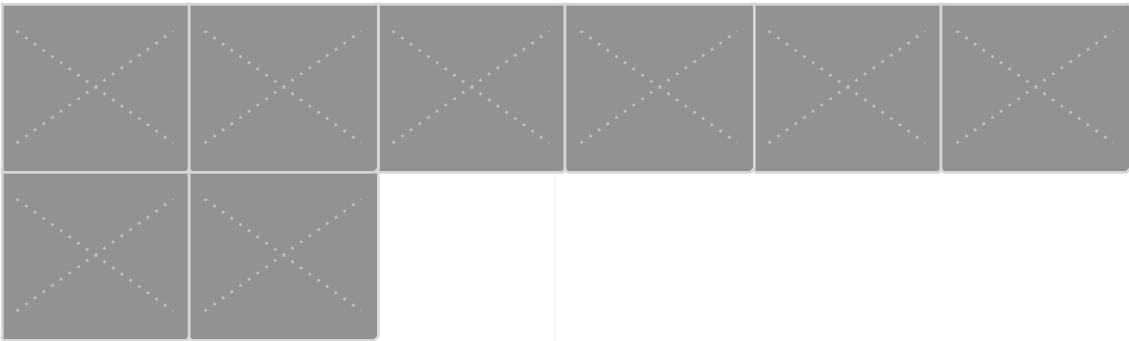


About this Dish

Hot and Hot's bouillabaisse takes elements of the traditional dish – a seafood stew that originated in the south of France – and incorporates chef Chris Hastings' Southern cooking sensibilities. While a traditional bouillabaisse is more rustic and uses whole fish, Hot and Hot's version typically features boneless pieces of white-meat fishes like grouper, cobia, snapper and triggerfish. The stew may also contain large Alabama Gulf shrimp, Apalachicola oysters, and crab, such as stone crab claws from the Florida Keys or soft-shell crab.

The seafood is cooked in a broth with saffron, fennel, basil, garlic, flat leaf parsley and a hint of orange peel. A little butter and extra-virgin olive oil give the dish richness without making it heavy. It is served with a rouille crouton – toasted bread topped with a roasted red pepper aioli.

Photos ⊕

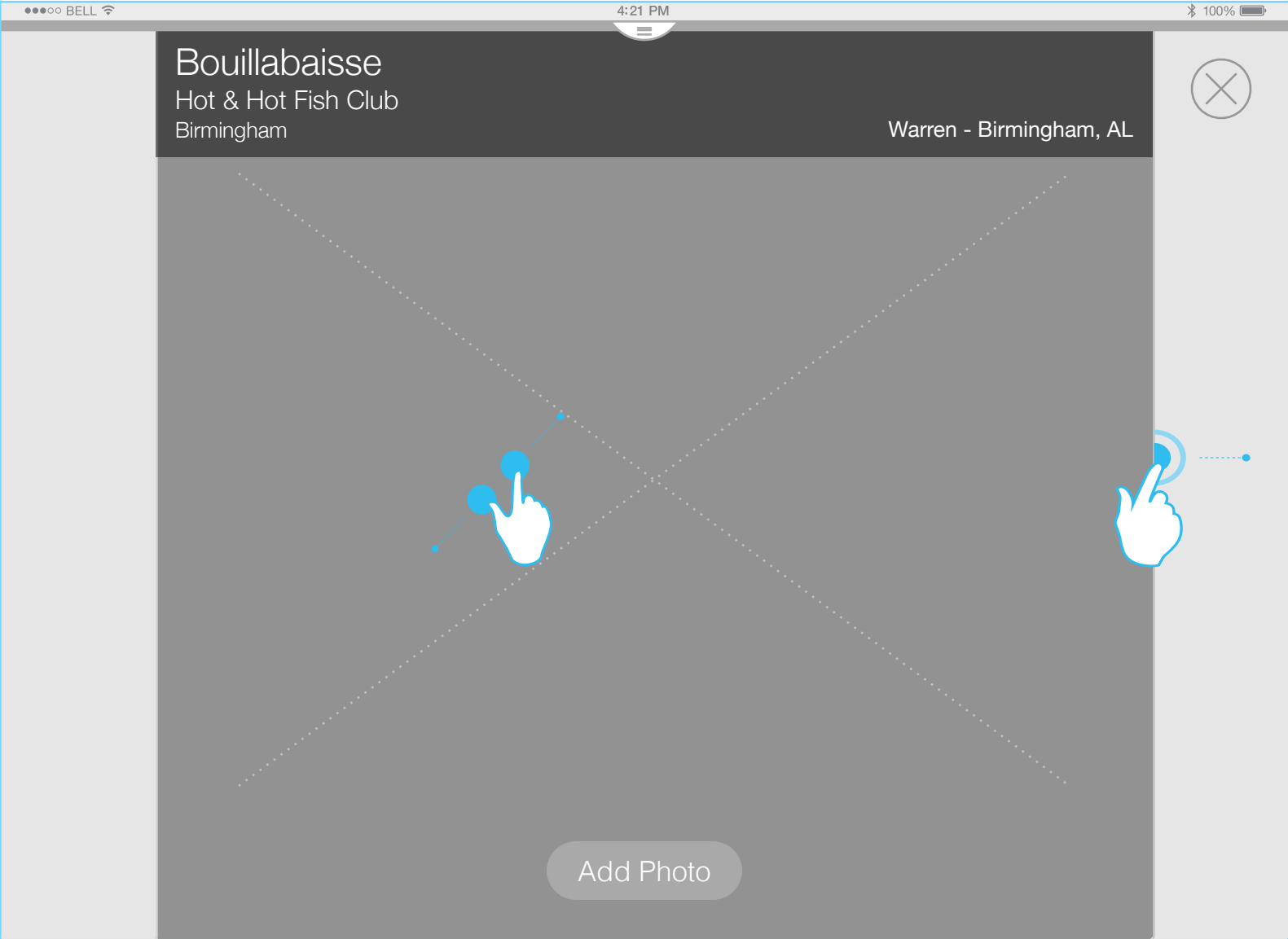


Add Photo

Reviews ⊕

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Phas ellus ele ifend.

Add Review



BELL

4:21 PM

100%

Hot & Hot Fish Club

★

★

★

★

★

76 Reviews on Yelp

2180 11th Court S.
Birmingham, AL 35205

Husband and wife culinary team Chris and Idie Hastings opened Hot and Hot Fish Club on Birmingham's Southside in 1995. Known for its dedication to local, seasonal ingredients and its cozy charm, the restaurant is the recipient of 11 consecutive Wine Spectator awards and a slew of other accolades, including multiple James Beard Foundation Award nominations.

