

# GREAT BEGINNINGS

## SHRIMP COCKTAIL

JUMBO SHRIMP SERVED WITH SPICY VODKA COCKTAIL SAUCE

\$14

## SKILLET CRUSTED CRAB CAKE

ONE LARGE CRAB CAKE WITH JUMBO LUMP CRAB MEAT AND TOPPED WITH OUR HOUSE MADE REMOULADE SAUCE

\$16

## FRIED GREEN TOMATOES

CRISPY FRIED SLICED GREEN TOMATOES TOPPED WITH A SEAFOOD REMOULADE SAUCE

\$15

## GRILLED OYSTERS

1/2 DOZEN GULF GRILLED OYSTERS SEASONED AND TOPPED WITH PARMESAN CHEESE

\$12

## LOUISIANA BBQ SHRIMP

LARGE SHRIMP SAUTEED WITH A TRADITIONAL GARLIC LEMON BBQ SAUCE

\$14

## SMOKED CHICKEN WONTONS

HOUSE SMOKED CHICKEN FOLDED WITH A BLUE CHEESE SAUCE

\$12

## TOMATO BRUSCHETTA

SWEET MARINATED TOMATO TOPPED WITH FRESH BASIL, PARMESAN CHEESE AND CHOPPED CRISP BACON

\$10

## CAJUN CRAB CLAWS

SEASONED AND FRIED IN OUR HOUSE BREADING AND SERVED WITH REMOULADE

\$13

## SEAFOOD TOWER

LOBSTER, LUMP CRAB MEAT, KING CRAB, JUMBO SHRIMP COCKTAIL AND OYSTERS ON HALF SHELL

\$35 PER PERSON (2 MIN)

## CHARCUTERIE BOARD

CHEF'S SELECTION OF MEATS SERVED WITH SMOKED CHEDDAR

\$10 PER PERSON (2 MIN)



## SEAFOOD GUMBO

CHICKEN, ANDOUILLE SAUSAGE AND SEAFOOD SIMMERED IN OUR HOUSE ROUX AND SERVED OVER WHITE RICE

\$12

## LOBSTER BISQUE

SMOOTH LOBSTER BISQUE FINISHED WITH A BRANDY CREAM

\$12

## FIVE ONION

CREAMY 5 ONION SOUP TOPPED WITH PROVOLONE CHEESE AND CRISPY FRIED ONIONS

\$10

# SOUPS & SALADS

## CAESAR

CRISPY ROMAINE, ROASTED CROUTONS AND CAESAR DRESSING

\$9

## CHOPPED

EGG, CUCUMBER, TOMATOES, ONIONS, CHEESE & BACON

\$12

## BLT WEDGE

BABY ICEBURG WEDGE TOPPED WITH BLUE CHEESE, GRAPE TOMATOES AND CANDIED BACON

\$10

## BLACK & BLUE

MIXED GREENS, BLUE CHEESE, ROASTED RED PEPPERS AND TOPPED WITH TENDERLOIN BITES

\$15

# SIDES

JUMBO BAKED POTATO  
JUMBO SWEET POTATO  
CAULIFLOWER GRATIN  
HAND CUT SWEET FRIES

ASPARAGUS  
CREAMED SPINACH  
MAC & CHEESE

MASHED POTATOES  
HAND CUT FRIES  
LYONNAISE POTATOES

ALL SIDES \$6 EACH

# SEAFOOD

## FRESH CATCH OF THE DAY

SERVED WITH CHOICE OF SIDE

### GRILLED

TOPPED WITH WARMED LEMON BUTTER AND BAY SHRIMP SAUCE

\$30

### OSCAR STYLE

TOPPED WITH HOLLANDAISE SAUCE, LUMP CRAB MEAT AND FRESH GRILLED ASPARAGUS

\$30

### PROVENCAL

PAN SEARED WITH WHITE WINE, LEMON BUTTER, GARLIC, CAPERS AND SWEET TOMATOES

\$28

SCALLOPS \$32

PAN SEARED WITH LEMON BUTTER SERVED OVER ANGEL HAIR PASTA

SOFTSHELL CRAB \$26

FRIED AND TOPPED WITH A CAJUN CRAWFISH CREAM SAUCE SERVED WITH CHOICE OF SIDE

SEAFOOD PASTA \$24

SHRIMP, LUMP CRAB MEAT, PASTA AND TOPPED WITH PARMESAN

CRAWFISH PASTA \$24

FIRE ROASTED TOMATOES, PASTA TOSSED IN A CRAWFISH CREAM SAUCE

SHRIMP YOUR WAY \$26

CHOICE OF FRIED, SAUTÉED, GRILLED SERVED WITH CHOICE OF SIDE

GRILLED SNAPPER \$32

GRILLED RED SNAPPER TOPPED WITH A MISSISSIPPI RIVER SAUCE AND SERVED WITH CHOICE SIDE

SHRIMP SCAMPI PASTA \$26

CREAMY SHRIMP SCAMPI SAUCE TOSSED WITH ANGEL HAIR PASTA

LOBSTER TAIL **MKP**

8OZ COLD WATER LOBSTER TAIL BROILED AND SERVED WITH CHOICE OF SIDE

ALASKAN KING CRAB **MKP**

2 LBS OF ALASKAN KING CRAB LEGS SERVED WITH CHOICE OF SIDE



## CHAR GRILLED

ALL STEAKS SERVED A LA CARTE



### SURF & TURF

4oz FILET & 4oz LOBSTER TAIL SERVED WITH CHOICE OF SIDE

\$45

### PORTERHOUSE

28 OUNCE

**MKT**

### BONE-IN RIBEYE

18 OUNCE

\$40

### NESTED CHICKEN

SHRIMP & ANDOUILLE STUFFED CHICKEN BREAST SERVED WITH ASPARAGUS

\$19

|       |                               |      |
|-------|-------------------------------|------|
| 14 OZ | NEW YORK STRIP                | \$29 |
| 16 OZ | DELMONICO RIBEYE              | \$27 |
| 7 OZ  | PETITE FILET                  | \$30 |
| 9 OZ  | FILET MIGNON                  | \$36 |
| 9 OZ  | BACON WRAPPED PORK TENDERLOIN | \$18 |
| 10 OZ | PRIME RIB                     | \$18 |
| 16 OZ | KING CUT PRIME RIB            | \$25 |
| 8OZ   | BEEF TENDERLOIN               | \$28 |
|       | BITES                         |      |
| 16 OZ | CHATEAUBRIAND                 | \$75 |

CHATEAUBRIAND SERVED WITH CHOICE OF 3 SIDES

## ENHANCEMENTS

|                          |      |
|--------------------------|------|
| HOUSE MADE BOURBON SAUCE | \$3  |
| BEARNAISE SAUCE          | \$3  |
| BLUE CHEESE BUTTER       | \$3  |
| TRUFFLE BUTTER           | \$6  |
| CARMELIZED ONIONS        | \$3  |
| CRISPY FRIED ONIONS      | \$3  |
| SAUTEED MUSHROOMS        | \$4  |
| GRILLED SHRIMP           | \$12 |
| 4OZ LOBSTER TAIL         | \$20 |
| 1 LB KING CRAB           | \$60 |

## MUST HAVES

|   |      |  |      |
|---|------|--|------|
| KEY LIME PIE                                    | \$10 | N.Y STYLE CHEESE CAKE                                      | \$10 |
| FRESH LIME SERVED WITH LIME SAUCE               |      | GRAHAM CRACKER CRUST, BANANAS FOSTER WITH PECAN            |      |
| MISSISSIPPI MUD PIE                             | \$10 | CRÈME BRULE  | \$10 |
|   |      | VANILLA BEAN CUSTARD, CARAMELIZED SUGAR WITH FRESH BERRIES |      |
| REESE'S PEANUT BUTTER PIE                       | \$10 | WHITE CHOCOLATE BREAD PUDDING                              | \$9  |
| SERVED WITH WHIPPED TOPPING AND CHOCOLATE SAUCE |      | SERVED WITH WHIPPED TOPPING AND WHISKEY SAUCE              |      |
|   |      | TRADITIONAL HOMEMADE COCONUT CREAM PIE                     | \$9  |
|   |      | GRAHAM CRACKER CRUST, COCONUT PUREE                        |      |