

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

CAJUN PASTA \$20

BRONZED CHICKEN BREAST, SHRIMP, SMOKED ANDOUILLE SAUSAGE, AND SWEET PEPPERS WITH PENNE PASTA IN SPICY 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 OF 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	\$18
	PORK TENDERLOIN	
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

All desserts are made in house by our Pastry Chef.

Ask server about our delicious selections

\$10

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

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)



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 PROV-ALONE 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

CHEF'S LOBSTER MAC & CHEESE

\$12

SIDES

JUMBO BAKED POTATO
JUMBO SWEET POTATO
CAULIFLOWER GRATIN

HAND CUT SWEET FRIES

ASPARAGUS
CREAMED SPINACH
MAC & CHEESE

SAUTEED SPINACH

MASHED POTATOES
HAND CUT FRIES
LYONNAISE POTATOES

ALL SIDES \$6 EACH