

APPETIZERS

Shrimp Fazzio

Gulf shrimp lightly breaded, fried, and tossed in our signature glaze. 11

Fried Eggplant

With: Crabmeat cream 11 Marinara 8

Calamari

Fried and served with marinara sauce. 11

Spinach and Artichoke Dip

Served with flour tortilla chips. 12

Sautéed Crab Claws

Sautéed in garlic butter sauce. market price

Crab Cakes

Two signature crab cakes lightly battered and fried to a golden crisp. 12

Crabmeat Au Gratin

Crabmeat served au gratin. 17

Onion Rings

Thick cut, lightly battered, and fried. 8

Caprese

Fresh mozzarella, sliced tomatoes, and basil leaves 10

Fried Crab Claws

market price

SOUPS AND SALADS

Soup Du Jour

Chef's daily creation. Cup 6 Bowl 9

Chicken Caprese

Grilled chicken, fresh mozzarella, tomatoes, and basil leaves; finished with a vinaigrette and balsamic reduction. 15

Gumbo

Shrimp and smoked sausage. Cup 6 Bowl 9

Black-N-Bleu Salad

Blackened sirloin steak, thinly sliced, and served over Caesar salad; topped with bleu cheese crumbles. 16

Caesar Salad 8

With: Grilled Chicken 12 Grilled Salmon 18 Grilled Shrimp 14 Fried Shrimp 14 Crab Cake 14

Garden Salad 8

Wedge Salad 8

PASTA

Served with a house salad (sub Caesar 2, soup or Gumbo 3)

Eggplant Parmigiana

Thinly sliced, breaded and fried, layered with red sauce and mozzarella. Served with pasta. 17

Fettuccine Alfredo

Pecorino Romano cheese and cream sauce. 17
Add: Sautéed Shrimp 4 Grilled Chicken 3

Lasagna Bolognese

Meat filling, mozzarella, ricotta and Romano cheese with our signature classic red sauce. 16

Spaghetti and Meatball

Two colossal meatballs served over angel hair 16

Angel Hair Aglio Olio

Olive oil and garlic tossed with angel hair. 16
Add: Sautéed Shrimp 4 Grilled chicken 3

Jimbob Shrimp

Crabmeat stuffed jumbo shrimp. Served with pasta, topped with crab meat cream. 24

Crabmeat Cream

Served over angel hair pasta. 19
Add Crab Cake 5

Spaghetti & Italian Sausage

Three Italian sausage served over angel hair. 16

HOUSE SPECIALTIES

Served with a house salad (sub Caesar 2, soup or Gumbo 3)

Filet Fazzio

Tender filet mignon topped with sautéed shrimp, red & yellow peppers, mushrooms, and olives in a light cream sauce. Served with pasta. 36

Veal Ledet

Panéed veal topped with sautéed shrimp and artichokes in a brandy cream sauce; finished with Romano and mozzarella. Served with pasta. 28

*All steaks are cooked to order. Consuming raw or uncooked meats may increase your risk of foodborne illness.

CHICKEN & VEAL

Served with a house salad (sub Caesar 2, soup or Gumbo 3)

Chicken Milanese

Panéed chicken served with fettuccine Alfredo. 17

Chicken Piccata

Egg battered and pan-fried; topped with a light lemon butter sauce. Served with pasta. 17

Chicken Royale

Panéed or grilled chicken breast, topped with crabmeat cream sauce. Served with pasta. 21

Veal Milanese

Panéed veal medallions served with fettuccine Alfredo. 20

Veal Piccata

Egg battered and pan-fried; topped with a light lemon butter sauce. Served with pasta. 20

Veal Royale

Panéed or grilled topped with crabmeat cream sauce. Served with pasta. 24

Chicken Parmigiana

Panéed and oven-baked with red sauce & mozzarella. Served with pasta. 17

Chicken Marsala

Sautéed mushrooms & onions in Marsala wine and veal stock, served with pasta. 19

Veal Parmigiana

Panéed and oven-baked with red sauce and mozzarella. Served with pasta. 20

Veal Marsala

Sautéed mushrooms & onions in Marsala wine and veal stock, served with pasta. 22

Veal Anne

Sautéed veal with mushrooms, artichoke hearts, and capers in a light cream sauce. Served with pasta. 25

FRIED SEAFOOD

Served with house salad (sub Caesar 2, soup or gumbo 3) and one choice of classic side (sub premium side 2)

Catfish 19 Shrimp 20 Oyster market price Seafood Platter 25

FROM THE GRILL

Served with house salad (sub Caesar 2, soup or gumbo 3) and one choice of classic side (sub premium side 2)

Filet

8 oz. choice filet. Our leanest cut. 30

Skewered Shrimp

Gulf shrimp, grilled or blackened. 17

Salmon

Cooked to your specification. 22

Ribeye

16 oz. certified Angus Ribeye 30

Chicken Breast

Char-grilled, BBQ, or blackened. 15

CLASSIC SIDES

French Fries 4 Broccoli 5 Homemade Potato Salad 5 Sweet Potato Fries 5

PREMIUM SIDES

Sautéed Spinach 6 Green Beans 6 Baked Potato - Loaded 6

DESSERTS

Tiramisu

traditional Italian favorite. 7

Bread Pudding

fruit cocktail bread pudding. 6

Chocolate Cake

luxury layers of chocolate 7

Cannoli

stuffed with sweet ricotta and chocolate chips 6

Cheesecake

chocolate or caramel topping. 7

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