

Lunch Menu

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

Gumbo

Shrimp and smoked sausage. Cup 6 Bowl 9

Chicken Caprese

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

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

Garden Salad 8

Grilled Salmon 18

Wedge Salad 8

Grilled Shrimp 14

Fried Shrimp 14

Crab Cake 14

SANDWICHES AND PO-BOYS

Served dressed with lettuce, tomato, and mayo. Add: French fries 2, potato salad 3

Meatball Po-Boy

13

Shrimp Po-Boy

14

Hamburger on Bun

9

Paneed Veal Po-Boy

14

Oyster Po-Boy

Market Price

Chicken on Bun

9

Italian sausage Po-Boy

13

Catfish Po-Boy

12

Catfish on Bun

9

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

Ribeye

16 oz. certified Angus Ribeye 30

Skewered Shrimp

Gulf shrimp, grilled or blackened. 13

Chicken Breast

Char-grilled, BBQ, or blackened. 12

Salmon

Cooked to your specification. 17

*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 medallions served with fettuccine Alfredo. 13

Chicken Royale

Panéed or grilled chicken breast, topped with our crabmeat cream sauce. Served with pasta. 17

Chicken Marsala

Sautéed mushrooms & onions in Marsala wine and veal stock. Served with pasta. 15

Veal Milanese

Panéed veal medallions served with fettuccine Alfredo. 16

Veal Royale

Panéed or grilled veal, topped with our signature crabmeat cream sauce. Served with pasta. 20

Veal Marsala

Sautéed mushrooms & onions in Marsala wine and veal stock. Served with pasta. 18

Chicken Parmigiana

Panéed and oven-baked with red sauce & mozzarella. Served with pasta. 13

Chicken Piccata

Egg battered and pan-fried; topped with a light lemon butter sauce. Served with pasta. 13

Veal Parmigiana

Panéed and oven-baked with red sauce & mozzarella. Served with pasta. 16

Veal Piccata

Egg battered and pan-fried; topped with a light lemon butter sauce. Served with pasta. 16

Veal Anne

Sautéed veal with mushrooms, artichoke hearts, and capers in a light cream sauce. Served with pasta. 20

PASTA

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

Angel Hair Aglio Olio

Olive oil and garlic tossed with angel hair. 12
Add: Sautéed Shrimp 4 Grilled Chicken 3

Fettuccine Alfredo

Pecorino Romano cheese and cream sauce. 13
Add: Sautéed Shrimp 4 Grilled Chicken 3

Lasagna Bolognese

Meat filling, mozzarella, ricotta, and Romano cheese with our signature classic red sauce. 14

Spaghetti & Italian sausage

Two Italian sausage served over angel hair. 13

Eggplant Parmigiana

Panéed eggplant medallions, layered with red sauce and mozzarella. Served with pasta. 13

Crabmeat Cream

Served over angel hair pasta. 16
Add: Crab Cake 5

Jimbob Shrimp

Crabmeat stuffed jumbo shrimp. Served with pasta, topped with crabmeat cream. 17

Spaghetti & Meatball

One colossal meatball served over angel hair. 13

FRIED SEAFOOD

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

Catfish 14 Shrimp 15 Oyster market price Seafood Platter 18

CLASSIC SIDES

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

PREMIUM SIDES

Sautéed Spinach 6 Green Beans 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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