



ENTRÉES

Choose your base; GARLIC NOODLE , RICE, MASH POTATO, FRIES, GRITS

DEEP FRIED SOFT SHELL CRAB \$28
3 deep fried crab topped with spicy sweet sauce. Served with garlic

GRILLED CHICKEN \$19
Topped with alfredo parmesan cream sauce. Served with garlic bread

BLACKENED OR FRIED PRAWN \$22
5 prawn in a light Lemon butter garlic cream sauce. Served with garlic bread

LOBSTER TAIL \$35
Steam or Fried Lobster Tail, topped with crab, shrimp, lobster meat étouffée. Served with Garlic Bread

GRILLED SALMON & SHRIMP \$25
Topped with hot honey glaze. Served with garlic bread

LAMB CHOPS \$32
4 grilled lamb chops, served with Garlic Bread

FRIED CATFISH CATFISH \$22 5 SHRIMP 10 OYSTER 10
2 PC Southern Fried Catfish fillet season to perfection. Served with garlic bread

CRAWFISH PLATTER \$25
Fried crawfish & crawfish meat etouffée. Served with garlic bread

BLACKEND CATFISH \$25
Grilled Catfish along with, shrimp, jumbo lump crab, lemon garlic butter sauce, rice. Served with garlic bread

VEGAN SHRIMP \$20
5 Vegan prawn in a light Lemon butter garlic cream sauce. Served with garlic bread

SEAFOOD MELODY \$22
Clams, Mussels, Shrimp in Garlic Butter Wine Sauce. Served with garlic bread

SWEETS

CHOCOLATE DELIGHT \$10
Chocolate topped with whip cream and carmel

LEMON MERINGUE CAKE \$9
Bright and refreshing lemon cake layered with lemon curd topped with meringue and Carmel

BANANA PUDDING \$10
Banana creamy pudding, fresh bananas, whipped cream topped with Carmel

APPETIZERS

SEAFOOD BREAD \$18
Crawfish, Shrimp, Crab, Oysters Spinach, chives & mushrooms in a cream sauce topped with Monterey Jack cheese oven-baked garlic bread.

WINGS OR VEGAN WINGS CHICKEN \$17 MUSHROOM \$13
Your choice in flavor: Lemon Pepper House, BBQ, served with fries & ranch dipping sauce

TRUFFLE FRIES \$10
Fries tossed in white truffle oil, parmesan chees

FRIED CALAMARI \$13
Lightly breaded and deep-fried served with arrabbiata sauce

CRISPY ALLIGATOR \$15
House sticks & Creole dipping sauce

CHILLED SEAFOOD PLATTER \$75
Shrimp, Crab, Clams, Mussels, Lobster Tail, Oysters Rockafella

OYSTER ROCKAFELLA \$18
Half dozen Oysters, Spinach Cream Cheese, Parmesan Cheese, Panko, Olive Oil, salt & Pepper

FRIED OYSTERS \$14
Deep-fried house batter served with cocktail sauce

SHRIMP COCKTAIL \$13
Chilled Shrimp served over ice with cocktail sauce and garnished with lemon

FROG LEGS \$14

SOUP & SALADS

GUMBO CUP \$13 BOWL \$19
Thick gumbo roux with shrimp, crab meat, chicken, smoked sausage, bell peppers, onion, celery and cajun seasonings. Served with house chips

VEGAN GUMBO CUP \$9 BOWL \$13
Roux seasoned to perfection, vegetable stock, leaves., okra, mixed pepper, celery. Over rice

LOBSTER BISQUE \$22
Lobster steamed tail and lobster meat served with garlic bread

HOUSE SALAD \$8
Lettuce, cucumber, red onion, tomato and cheese. Your chosen of dressing

CAESAR SALAD CAESAR \$10 CHICKEN \$13 SHRIMP \$17
Traditional Caesar fixings with homemade croutons.

BURGERS

JUST A CHEESE BURGER \$16
Our signature steak burger with cheese between two buns Place on top of lettuce, tomato, mayo. Served with fries

SURF & TURF BURGER \$18
Our signature steak burger between two buns with 3 Blackened jumbo shrimp & 2 onion Ring. Place on top of lettuce, tomato, mayo served with fries

VEGGIE BURGER \$16
Vegan patty, secret sauce, lettuce, red onion, tomato, pickle with fries