

ENTRÉES

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

DEEP FRIED SOFT SHELL CRAB

3 deep fried crah toss in a spicy sweet sauce choose your base. Served with garlic

GRILLED CHICKEN

Topped with alfredo parmesan cream sauce. choose your base served with garlic bread

PRAWNS

5 grilled or fried prawn in a light Lemon butter garlic cream sauce. choose your base. Served with garlic bread

LOBSTER TAIL

Steam or Fried Lobster Tail, topped with crab, shrimp, lobster meat étouffée choose your base. Served with Garlic Bread

GRILLED HOT HONEY SALMON

choose your base garlic bread

LAMB CHOPS

4 grilled lamb chops, served with Garlic Bread

FRIED CATFISH

2 PC Southern Fried Catfish fillet season to perfection. Choose your base served with garlic bread

PRIME RIB

16 oz Prime Rib marbled for maximum tenderness. Choose your base. Served house salad and garlic bread

CRAWFISH PLATTER

Fried crawfish & crawfish meat etouffee. Served with garlic bread

BLACKEND CATFISH

Catfish that was cooked perfectly along with, shrimp, jumbo lump crab, lemon garlic butter sauce, rice. Served with garlic bread

SWEETS

CHOCOLATE DELIGHT

Chocolate topped with whip cream and carmel

LEMON CREAM LAYER CAKE

Bright and refreshing lemon cake layered with lemon curd and lemon cream cheese

BANANA PUDDING

Banana creamy pudding, fresh bananas, whipped cream, and vanilla wafers topped with Carmel

APPETIZERS

SHRIMP & CRAWFISH FONDEAUX

Crawfish, Shrimp, Crab, Oysters Spinach, chives & mushrooms in a cream sauce topped with Monterey Jack cheese. Served with slices of oven-baked garlic bread.

WINGS WITH FRIES

Your choice in flavor: Lemon Pepper House, BBO, served with ranch dipping sauce

TRUFFLE FRIES

10

Fries tossed in white truffle oil, parmesan chees

FRIED CALAMARI

13

18

17

Lightly breaded and deep-fried served with arrabbiata sauce

CRISPY ALLIGATOR

28

19

22

35

22

32

22

38

25

25

10

15

House sticks & Creole dipping sauce

CHILLED SEAFOOD PLATTER

100

CRAB CLAWS, SHRIMP, OYSTER, LOBSTER TAIL, CLAMS AND MUSSELS

OYSTER ROCKAFELLA/OYSTER

18

Half dozen Hand-breaded with spinach, celery, onion, bell pepper and bacon topped with parmesan or raw

FRIED OYSTERS

14

Deep-fried house batter served with cocktail sauce

SOUP & SALADS

SEAFOOD 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

CHICKEN GUMBO CUP 10 BOWL 16

Thick gumbo roux with chicken, smoked sausage, bell peppers, onion, celery and cajun seasonings. Served with house chips

VEGAN GUMBO

CUP 9 BOWL 13

Roux seasoned to perfection, Vegan sausage, 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 10 CHICKEN 13

SALAD SHRIMP 17

Traditional Caesar fixings with homemade croutons.

JUST A BURGERS \$13

Our signature steak burger between two buns Place on top of lettuce, tomato, mayo. Served with fries

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

Impossible patty, secret sauce, lettuce, red onion, tomato, pickle with fries