



APPETIZERS

TRUFFLE FRIES \$10

Fries tossed in white truffle oil, parmesan chees

CRAB CAKE Seafood \$16 Plant Base \$14

Creole dipping sauce

FRIED OYSTERS \$16

Deep-fried house batter served with cocktail sauce

STUFFED SHRIMP \$16

4 Jumbo shrimp stuffed with crab and lobster meat.



JUST A CHEESE BURGER \$16

Steak burger with cheese between two buns lettuce, tomato, mayo. Served with fries

SURF & TURF BURGER \$19

Our signature steak cheese burger between two buns with 3 jumbo shrimp served with fries

VEGAN CHEESE BURGER \$16

Vegan Cheese with fries

VEGAN SURF & TURF BURGER \$18

with vegan cheese, onion rings and vegan shrimp

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

HOUSE SALAD \$8 add Chicken \$8 Shrimp \$10

Lettuce, red onion, tomato and cheese. Your chosen of dressing

BLACKEDEN GRILLED CHICKEN Chicken \$20 Plant Base \$17
Garlic Noodle, or Mash Potato, Served with garlic bread

FRIED WHITING & FRIES \$20
2 PC Southern Fried Whiting fish fillet with fries. season to perfection. Served Tarter Sauce & Key Lime Aioli

FRIED SHRIMP AND FRIES \$18
Jumbo Shrimp and Jazzy season fries served with house cocktail sauce

SAUTÉED SEASONAL VEGETABLE PARMESAN \$18 add chicken \$8 add shrimp \$10
Brussel Sprouts, Asparagus Mushroom, Pepper & Onion, Broccoli, with basil, garlic butter, white wine, parley. Served with garlic noodles & garlic bread

NAKED WINGS AND FRIES \$17
Wings and fries dry or wet flavors: plane, Lemon pepper, BBQ, Buffalo, HOT HOT, House

BREADED WINGS WITH FRIES \$18
Wings and fries dry or wet flavors: plane, Lemon pepper, BBQ, Buffalo, HOT HOT, House

VEGAN WINGS \$16
6 Wings and fries dry or wet 6 flavors: plane, Lemon pepper, BBQ, Buffalo, HOT HOT, House

VEGAN DEEP FRIED FISH & FRIES \$17
2 PC Southern Fried Vegan fish fillet with fries. season to perfection. Served Tarter Sauce & Key Lime Aioli

VEGAN DEEP FRIED SHRIMP & FRIES \$17
Shrimp king oyster mushroom seasoned to perfection. Served Cocktail

SWEETS

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

LEMON MERINGUE CAKE \$10
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

VEGAN SWEETS \$10
Belgum Chocolate Cake