



ENTRÉES

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

DEEP FRIED SOFT SHELL CRAB \$31
3 deep fried crab topped with spicy sweet sauce. Served with garlic

GRILLED CHICKEN \$22
Topped with alfredo parmesan cream sauce. Served with garlic bread

BLACKENED OR FRIED SHRIMP \$25
5 prawn in a light Lemon butter garlic cream sauce. Served with garlic bread

DEEP FRIED STUFFED SHRIMP \$38
Six large Gulf shrimp stuffed with our house-made lump crab meat dressing, topped off with Cajun butter garlic

GRILLED SALMON & SHRIMP \$28
Topped with hot honey glaze. Served with garlic bread

***LAMB CHOPS** LAMB CHOP \$35
ADD SHRIMP \$10
4 grilled lamb chops, served with Garlic Bread

FRIED CATFISH CATFISH \$25 5 SHRIMP 10
OYSTER 10
2 PC Southern Fried Catfish fillet season to perfection. Served with garlic bread

CRAWFISH PLATTER \$28
Fried crawfish & crawfish meat etouffee. Served with garlic bread

BLACKEND CATFISH \$28
Grilled Catfish along with, shrimp, jumbo lump crab, lemon garlic butter sauce, rice. Served with garlic bread

SEAFOOD MELODY \$25
Clams, Mussels, Shrimp in Garlic Butter Wine Sauce. Served with garlic bread

SWEETS

CHOCOLATE DELIGHT \$13
Chocolate topped with whip cream and carmel

LEMON MERINGUE CAKE \$12
Bright and refreshing lemon cake layered with lemon curd topped with meringue and Carmel

BANANA PUDDING \$13
Banana creamy pudding, fresh bananas, whipped cream topped with Carmel

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

APPETIZERS

SEAFOOD POTATO \$19
Crawfish, Shrimp, Crab, Oysters Spinach, chives & mushrooms in a cream sauce topped with Monterey Jack cheese oven-baked.

WINGS OR VEGAN CHICKEN \$20
WINGS MUSHROOM \$16
Your choice in flavor: Lemon Pepper House, BBQ, served with fries & ranch dipping sauce

TRUFFLE FRIES \$13
Fries tossed in white truffle oil, parmesan chees

FRIED CALAMARI \$16
Lightly breaded and deep-fried served with arrabbiata sauce

CRISPY ALLIGATOR \$18
House sticks & Creole dipping sauce

CHILLED SEAFOOD PLATTER \$85.00
Shrimp, Crab, Clams, Mussels, Lobster Tail, Oysters Rockafella

OYSTER ROCKAFELLA 21.00
Half dozen Oysters, Spinach Cream Cheese, Parmesan Cheese, Panko, Olive Oil, salt & Pepper

FRIED OYSTERS \$17.00
Deep-fried house batter served with cocktail sauce

SHRIMP COCKTAIL \$16.00
Chilled Shrimp served over ice with cocktail sauce and garnished with lemon

SOUP & SALADS

GUMBO CUP \$16 BOWL \$22
Thick gumbo roux with shrimp, crab meat, chicken, smoked sausage, bell peppers, onion, celery and cajun seasonings. Served with house chips

VEGAN GUMBO CUP \$12 BOWL \$16
Roux seasoned to perfection, vegetable stock, leaves., okra, mixed pepper, celery. Over rice

HOUSE SALAD \$10
Lettuce, cucumber, red onion, tomato and cheese. Your chosen of dressing

CAESAR SALAD CAESAR \$13 CHICKEN \$16
SHRIMP 20
Traditional Caesar fixings with homemade croutons.



***SURF & TURF BURGER** \$21
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

***JUST A CHEESE BURGER** \$19
Our signature steak burger with cheese between two buns Place on top of lettuce, tomato, mayo. Served with fries

VEGGIE BURGER \$19
Vegan patty, secret sauce, lettuce, red onion, tomato, pickle with fries