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The Salads	The Steaks
dressings: ranch, blue cheese, oil & vinegar, honey mustard, caesar, balsamic vinaigrette and house vinaigrette	all steaks cut fresh, in house, and topped with a demi glaze served with garlic toast, baked potato and corn on the cob.
House Salad entree	make it blackened $1.95$ make it boggy - topped with crab meat & shrimp $12.95$
spring mix and romaine topped with fresh strawberries, cherry tomatoes, red onion, pecans, sliced cucumber, feta cheese crumbles, and house made	Ribeye*
seasoned croutons, served with our house vinaigrette.	Filet Mignon*
Caesar Salad entree	8 oz premium choice, flame grilled to the temperature of your liking.  Sirloin
Grilled Wedge entree	a flavorful 8 oz steak carved from perfectly aged, tender top sirloin, flame grilled to the temperature of your liking.
a romaine heart split, drizzled with olive oil, well seasoned, lightly char-grilled over an open flame and topped with blue cheese crumbles, chopped bacon, cherry tomatoes and sweet soy drizzle.	The Entreés
Add To Your Salad or Entrée	Cajun Chicken and Sausage Alfredo 26.95 blackened chicken and andouille sausage sautéed with fresh spinach, tomato, and mushrooms, then topped with parmesan cheese.
chicken $\dots$ 7.95   shrimp $\dots$ 8.95   fresh fish $\dots$ 11.95	Cajun Shrimp Alfredo
	gulf shrimp, sautéed with fresh peppers, mushrooms, and tomato. topped with parmesan cheese.
The Sandwiches	Bayshore Chicken Entrée
served with hand cut fries (request a gluten free bun \$1.50) substitute a standard side - \$2.95 premium side - \$3.95	green beans and boggy rice pilaf.
Seafood Po'Boys	The Seafood
fried. finished with tomato, lettuce and mayo or sweet slaw on a hoagie roll.	Captain's Catch
Captain's Pick	sauce. served with cheese grits and sautéed green beans.  Grilled Shrimp Dinner
onion, tomato, and pickles on a toasted bun.  850 Burger*	a generous portion of fresh Gulf shrimp, grilled or blackened. served with sautéed green beans and boggy rice pilaf.
a sirloin burger chargrilled to perfection, topped with lettuce, tomato, onion, pickle, and american cheese, on a toasted bun.	Claribel's Stuffed Shrimp
Black Bean Burger	bacon wrapped shrimp, filled with fresh crab meat stuffing. served with sautéed green beans and boggy rice.
and a side of garlic chili aioli on a toasted gluten free bun.	Aunt Lou's Crab Cake & Shrimp
Chicken Sandwich	shrimp sautéed in wine and garlic, then drizzled with a lemon butter sauce and remoulade. served over cheese grits and sautéed green beans.
tomato, and pickle on a toasted bun. make it buffalo for $\dots$ 950	Red Fish Michele
Those Famous Tacos	white wine garlic butter sauce. finished with a drizzle of balsamic and served with baked potato and sautéed green beans.
make your choices from the flavors below served on a fresh warm flour tortilla with a side of hand cut fries.	Fresh Catch Orleans
corn tortillas available by request. substitute a standard side - \$2.95 premium side - \$3.95	market fresh fish, blackened, then topped with a creole crawfish cream sauce. served with baked potato and sautéed green beans.
Two for \$16.95 Three for \$23.95	Snow Crab Feast
Gulf Shrimp Tacos. lightly breaded and fried, then tossed in our house SOB sauce (little spicy kick)! topped with sweet slaw and a drizzle of awart spice glave to seel the best	The Baskets & Platters
sweet asian glaze to cool the heat.  Fish Tacos. fresh fish lightly breaded & fried. topped with shredded	served with sweet slaw and hand cut fries
cabbage, pico de gallo, and our garlic chili aioli.  Asian Chicken Tacos, grilled chicken tossed in a sweet asian glaze.	substitute a standard side - \$2.95 premium side - \$3.95  BASKET PLATTER  Sp. 07
topped with fresh shredded cabbage and a drizzle of sriracha aioli for just a bit of kick!	Fried Wharf Platter 32.95 market fresh fish, oysters, Gulf shrimp and fried crab cake.
Bayou-Q Pork Tacos. pork shoulder, slow smoked on site, hand	Fried Shrimp
pulled, then tossed in Casey's super-secret homemade bbq sauce. served on a fresh warm flour tortilla. topped with sweet slaw and dill pickle slices.	Fried Fish or Oysters
S STANDARD*	mahi (8 oz/12 oz) or oysters (8 cnt/12 cnt) lightly breaded and fried.  Chicken Fingers
broccoli   boggy rice   hand cut fries   fried okra   green beans cheese grits   corn on the cob   fruit cup   baked potato	crispy fried chicken fingers with a choice of ranch or honey mustard.  20% GRATUITY INCLUDED FOR PARTIES OF 8 OR MORE
PREMIUM**  substitute: salad   mac n cheese   loaded baked potato - butter,	Notice to Customers. Prices listed on our menu reflect our cash price. Our regular price includes a 3% non-cash adjustment. We offer savings when you pay cash.

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially with certain medical conditions. Section 3-603.11, FDA Food Code

sour cream, cheddar cheese, green onion, bacon

\* **Sub** - gratis **Add On** - \$3.95 \*\* **Sub** - \$3.95 **Add On** - \$4.95