



# 4<sup>th</sup> of July Weekend **SPECIALS**

## APPETIZER

### RED, WHITE, & BLUE LOADED NACHOS

Your choice of blackened chicken, shrimp, or crawfish along with grilled onions, red bell pepper, queso, jalapenos, and blue cheese crumbles, all served over fresh fried corn chips.

\$18 Chicken - \$22 Shrimp or Crawfish - \$25 All 3

## MAINS

### PEEL & EAT SHRIMP

Served hot and seasoned just right. Choose 16 Gulf shrimp for sweet, tender bites, or rich, lobster-like Royal Reds. Served with cocktail sauce & lemon.

\$26

### ALL-AMERICAN SAMPLER

All your favorites, in smaller portions. You get fried catfish with tartar sauce, shrimp & grits, and a filet medallion with a side of peppercorn sauce. Comes with 1 side.

\$55

All main specials come with a trip to the salad bar.  
Additional sides are extra.

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## DRINKS & DESSERTS

### COCKTAILS

#### BOMBS AWAY

Features crisp La Marca Prosecco with a classic Bomb Pop popsicle. As the popsicle melts, it infuses your bubbly with a patriotic swirl of cherry, lime, and blue raspberry.

Sub Sprite for a delicious mocktail!

\$12



#### LIGHT ME UP

Get ready to glow! Made with Malibu Rum, tropical flavors, and a splash of Red Bull (or Sprite if you prefer). It's the perfect way to get the party started. Comes in a keepsake light up cup.

\$14 - \$10 Refills All Weekend



### DESSERTS

#### SOUTHERN PEACH COBBLER

\$10

#### BROWNIE A LA MODE

\$10

#### BEIGNETS

\$7/\$8 with Pecan Drizzle

#### CHEESECAKE W/PECAN DRIZZLE

\$9

#### BANANAS FOSTER WAFFLE

\$10