



SMALL PLATES

- mozzarella sticks \$12.5
- fried mushrooms \$12.5
- pups & fries basket \$9
- spinach artichoke dip \$13
Served with Corn Tortilla Chips
- frog legs \$18
Grilled, tossed in Garlic Butter & served with Frog sauce
- sesame tuna* \$16
Sesame Seed encrusted Ahi Tuna, Pan Seared and served with Coconut Rice, Wasabi Cream & Teriyaki

- calamari \$13
Breaded & fried, served with Thai chili sauce
- fried oysters \$16
Gulf Oysters, Hand Breaded & Fried. Served with Remoulade
- surf & turf nachos \$17
USDA Choice Beef & Grilled Popcorn Shrimp served over a bed of Corn Chips, Cheddar Jack Cheese, Lettuce, Tomatoes, Onions & Jalapenos
- fish & chips \$14
Beer Battered & Fried Catfish with Hand Cut Fries
- bang-bang shrimp \$16
Wild Caught Fried Gulf Shrimp tossed in our Bang Sauce, served with Coconut Rice

- large gulf shrimp \$15
10 count wild caught gulf shrimp fried, grilled, or blackened
- mussels -or- clams \$16
One pound served Steamed, White Wine Garlic Butter sauce and served with Grilled Bread
- catfish fingers \$13
Hand sliced fish filet served fried, grilled or blackened with cocktail or tartar
- peel & eat shrimp
wild caught gulf shrimp served **hot** or **cold**
 ½ pound: \$13 pound: \$22



OYSTERS

hand shucked to order-served raw or steamed

*dozen \$27 * 1/2 dozen \$15

*oyster catamount \$19

6 Steamed Oysters topped with Grilled Bacon, Onion, Mushrooms, Parmesan, Tiki Sauce

*oyster rockefeller \$18

6 steamed Oysters topped with Garlic, Spinach, Parmesan, Butter

No Substitutions on Classics
Add House Salad for +\$5

Pasta served with Grilled Bread.
Add House Salad for +\$5

CLASSICS

- *honey glazed salmon \$28
Grilled Salmon, Mashed Potatoes, Maple Glazed Carrots, Honey Glaze & Parsley Pesto
- shrimp & grits \$27
Stone Ground Cheese Grits, Gulf Shrimp, Smoked Sausage, Tomatoes & topped with a Bourbon Gravy
- southern fried chicken \$27
Mashed Potatoes, Green Beans & Bourbon Gravy

PASTA

- fettuccine alfredo \$18
Customize with our "Add-On" Proteins
- shrimp scampi \$25
Grilled Gulf Shrimp served over Penne Pasta and Spinach tossed in a White Wine, Garlic Butter sauce
- mushroom ravioli \$22
Served in a Caramelized Shallot & Mushroom Cream Sauce

add-on proteins to any dish

- Crab Cluster | +15
- Crab Cake | +10
- Steak* | +8
- Salmon* | +7
- Chicken | +7
- Shrimp | +7
- Mahi-Mahi | +7
- Trout | +7
- Tuna* | +8

ENTREES

Served with **TWO** sides
Substitute Side Cup of Soup or Small Salad for a Side +\$3

Fried Seafood Platter

- catfish -gulf shrimp-oysters
- calamari-popcorn shrimp
- Choose 2 Proteins \$25
- Choose 3 Proteins \$30

Snow Country Boil

Snow Crab, Gulf Shrimp, Clams, Mussels, Sausage, Red Potatoes & Corn on the Cobb
For One: \$33 For Two: \$61

Fish Dinner

Grilled, Blackened or Fried
catfish - trout: \$22
mahi - *tuna - *salmon: \$26

Ribeye* \$ mkt
12 oz Hand Cut USDA Choice grilled to temp

Popcorn Shrimp \$20
Wild caught Gulf Shrimp, breaded & fried

*O.G. S&T
6 oz Ribeye with your choice of "Surf"
shrimp | \$28
crab cake | \$33
crab legs | \$40
lobster tail | \$48

Fish & Shrimp \$27
Catfish Filet & Gulf Shrimp, BOTH either Grilled, Blackened or Fried

SANDWICHES

Served with **ONE** Side
All sandwiches come with lettuce, tomato, onion and a pickle spear
Substitute a cup of soup or small salad for a side +\$5

- mahi mahi \$15
Grilled, blackened or fried served with Lemon Caper Aioli
- crab cake btl \$18
Maryland Style Crab Cake, topped with Bacon, Lettuce & Tomato served with Tiki sauce
- fish reuben \$15
Hand breaded and fried Catfish, Swiss Cheese, Cole Slaw, 1000 Island Dressing, served on Marble Rye Bread
- salmon burger \$14
Diced Salmon Patty made in house, Grilled and served with Lemon Caper Aioli
- po' boy
Served Fried on Gambino's French Bread
catfish | \$15 oyster | \$17 shrimp | \$13
- *bacon cheeseburger \$14
Hand pattied, flame grilled with Bacon & American Cheese
- *catamount burger \$17.5
Hand pattied, flame grilled topped with Fried Oysters, Bacon, Onion Rings, Swiss Cheese, Mushrooms & served with Tiki sauce
- *steak sandwich \$17
Sliced, char-grilled steak, cooked to temp & served on our signature bread with "Horsey Sauce"
- chicken, bacon & ranch \$15
Juicy Fried Chicken Breast seasoned with Hidden Valley Ranch topped with Bacon, Shredded Colby Jack & served with Ranch
- monte cristo \$13
Ham & Swiss Cheese sandwich, Battered & Deep Fried Golden Brown. Served with coarse Mustard Aioli

Add Swiss, American Cheese or Buffaloed: \$1 Add Blue Cheese Crumbles or Bacon: \$2.5

SALAD

caesar salad | \$11

Romaine, Shaved Parmesan, Home-made Croutons, tossed in Caesar dressing

cranberry pecan salad | \$13

Spring mix, Grilled Red Onion, Craisins, Candied Pecans, tossed in a Cherry Apple Cider Vinaigrette

garden salad small \$6 | large \$10

Mixed Greens, Onions, Tomatoes, Shredded Cheese, Home-made Croutons

House-made Dressings: Dark Balsamic, Bleu Cheese, Citrus Vinaigrette, Honey Mustard, Lemon Caper, Ranch & Thousand Island (additional \$.75 ea.)

SIDES: Hand Cut Fries - Mashed Potatoes - Stone Ground Cheese Grits - Onion Rings - Maple Glazed Carrots - Cole Slaw - Hushpuppies - Sweet Potato Purée - Fried Okra - Green Beans - Savory Collard Greens+ \$4.5 each | pick 3 for \$12
+contains bacon

18% gratuity added to parties of 6+ | 10% to go charge
Menu Items Ordered "Well Done" Will Not be Replaced or Refunded | \$2- Extra Plate Charge for Shared Entree Dishes

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

