

small plates

MOZZARELLA STICKS	\$11
BREADED, FRIED, SERVED WITH MARINARA	
FRIED MUSHROOMS	\$11
BUTTON MUSHROOMS, FRIED TO ORDER, WITH RANCH	
PUPS & FRIES	\$9
BASKET OF HOMEMADE HUSHPUPPIES & HAND CUT FRIES	
ALLIGATOR BITES	\$14
ALLIGATOR TAIL MEAT FRIED TO ORDER, WITH BAYOU SAUCE	
LOBSTER MAC & CHEESE	\$15
HOMEMADE MAC & CHEESE WITH TRUFFLE OIL, TOPPED WITH LOBSTER CLAW MEAT	

CALAMARI	\$12
BREADED, FRIED, SERVED WITH THAI CHILI SAUCE	
FRIED OYSTERS	\$13.5
FRESH GULF OYSTERS, BREADED & FRIED TO ORDER. SERVED WITH REMOULADE	
BANG-BANG SHRIMP	\$14
WILD CAUGHT FRIED GULF SHRIMP & TOSSED IN OUR BANG SAUCE, SERVED WITH COCONUT RICE	
CRAB NACHOS	\$14
CORN TORTILLA CHIPS TOPPED WITH CRAB QUESO LETTUCE, TOMATO, ONION & JALAPEÑO	
CATFISH FINGERS	\$12
HAND SLICED FISH FILET SERVED FRIED, GRILLED OR BLACKENED WITH COCKTAIL OR TARTAR	

LARGE GULF SHRIMP	\$12
10 COUNT WILD CAUGHT GULF SHRIMP FRIED, GRILLED, OR BLACKENED	
MUSSELS -OR- CLAMS	\$13
ONE POUND SERVED STEAMED, WHITE WINE BUTTER GARLIC SAUCE AND SERVED WITH GRILLED BREAD	
CRAB & CORN DIP	\$12
SERVED WITH CORN TORTILLA CHIPS	
PEEL & EAT SHRIMP	
WILD CAUGHT GULF SHRIMP SERVED <u>HOT</u> OR <u>COLD</u>	
HALF LB:	\$12
ONE LB:	\$20

oysters

LIVE, HAND SHUCKED TO ORDER-SERVED RAW OR STEAMED

*ONE DOZEN \$19 *HALF DOZEN \$11

*OYSTER CATAMOUNT \$15

6 OYSTERS, GRILLED WITH BACON, ONION, MUSHROOMS, PARMESAN, TIKI SAUCE

*OYSTER ROCKEFELLER \$14

6 OYSTERS, GRILLED WITH GARLIC, SPINACH, PARMESAN, BUTTER

*OYSTER ESCARGOT \$16

6 OYSTERS, GRILLED WITH GARLIC, PARSLEY, DEMI GLACE, PARMESAN

sides

HAND CUT FRIES -

MASHED POTATOES -

STONE GROUND CHEESE GRITS -

SEASONAL VEGETABLES -

MAPLE GLAZED CARROTS -

COLE SLAW -HUSHPUPPIES-

PURÉED SWEET POTATOES -

FRIED OKRA - RED BEANS -

SAVORY COLLARD GREENS

\$4 EACH / PICK 3 FOR \$10

sandwiches

SERVED WITH ONE SIDES

ALL SANDWICHES COME WITH LETTUCE, TOMATO & ONION

SUBSTITUTE SIDE CUP OF SOUP OR SMALL SALAD FOR A SIDE +\$3

MAHI MAHI \$12

GRILLED, BLACKED OR FRIED SERVED WITH LEMON CAPER AIOLI

CHICKEN SANDWICH \$10

GRILLED, BLACKENED OR FRIED
ADD SWISS, AMERICAN CHEESE OR BUFFALOED: \$1
ADD BLUE CHEESE CRUMBLES OR BACON: \$2.5

MEATBALL SUB \$10

HOMEMADE MEATBALLS IN A MARINARA SAUCE
SERVED ON A HOAGIE ROLL TOPPED WITH MELTED PARMESAN (NO LT.O)

CRAB CAKE BLT \$14

MARYLAND STYLE CRAB CAKE, BACON, TOPPED WITH PARMESAN & SERVED WITH TIKI SAUCE

*BACON CHEESEBURGER \$12

GROUND BEEF, FLAME GRILLED WITH BACON & AMERICAN CHEESE

*STEAK SANDWICH \$13

SLICED CHAR-GRILLED RIBEYE COOK TO TEMP
SERVED ON OUR SIGNATURE BREAD WITH "HORSEY SAUCE"

Po' Boy

SERVED FRIED ON SIGNATURE BREAD WITH REMOULADE

- CATFISH \$10
- OYSTER \$13
- SHRIMP \$10

entrees

*HONEY GLAZED SALMON \$25

GRILLED SALMON, MASHED POTATOES, MAPLE GALZED CARROTS, HONEY GLAZE & PARSLEY PESTO

SHRIMP & GRITS \$23

STONE GROUND CHEESE GRITS, GULF SHRIMP, SMOKED SAUSAGE, TOMATOES & A BACON GRAVY

NEW ORLEANS CHICKEN & SHRIMP \$22

BLACKENED CHICKEN BREAST, JUMBO GULF SHRIMP, RED BEANS & RICE TOPPED WITH A RED PEPPER CREAM SAUCE

SNOW COUNTRY BOIL

SNOW CRAB, GULF SHRIMP, CLAMS, MUSSELS, SAUSAGE, RED POTATOES & CORN ON THE COBB

FOR ONE: \$31 FOR TWO: \$60

POPCORN SHRIMP \$18

WILD CAUGHT GULF SHRIMP, BREADED & FRIED - PICK 2 SIDES

FISH DINNER

FRIED, GRILLED OR BLACKENED & WITH 2 SIDES

CATFISH - TROUT: \$21

MAHI - *TUNA - *SALMON : \$25

FRIED SEAFOOD PLATTER

CATFISH - GULF OR POPCORN SHRIMP - CALAMARI - OYSTERS

• CHOOSE 2 PROTEINS \$25

• CHOOSE 3 PROTEINS \$30

- WITH 2 SIDE ITEMS -

NY STRIP - OR - RIBEYE \$30

12 OZ HAND CUT & FLAME GRILLED TO DESIRED TEMPERATURE SERVED WITH 2 SIDES

LINGUINI & CLAMS \$19

LINGUINI NOODLES AND CLAMS IN A WHITE WINE & GARLIC, CAPER BUTTER SAUCE

LINGUINI, MARINARA & MEATBALLS \$21

HOMEMADE MEATBALLS OVER A BED OF LINGUINI NOODLES
TOPPED WITH SHAVED PARMESAN & FRESH HERBS

BLACK & BLEU FETTUCCINE ALFREDO \$20

BLACKENED CHICKEN SERVED OVER A BED OF FETTUCCINI TOSSED IN A BLEU CHEESE ALFREDO

SHRIMP SCAMPI PENNE \$23

GRILLED GULF SHRIMP SERVED OVER PENNE PASTA AND SPINACH TOSSED IN A WHITE WINE, GARLIC SAUCE

soup & salad

HOUSE MADE NEW ENGLAND CLAM CHOWDER
SOUP OF THE DAY

CUP: \$4 BOWL: \$6

CAESAR SALAD \$9

ROMAINE, SHAVED PARMESAN, CROUTONS, TOSSED IN CAESER DRESSING

CRANBERRY PECAN SALAD \$11

SPRING MIX, GRILLED RED ONION, CRAISINS, CANDIED PECANS,
TOSSED IN A CHERRY APPLE CIDER VINAIGRETTE

GARDEN SALAD SMALL: \$5.5 LARGE: \$9

MIXED GREENS, ONIONS, TOMATOES, SHREDDED CHEESE, CROUTONS

*ADD CHICKEN, SHRIMP, RIBEYE \$6

*ADD MAHI, SALMON, TROUT OR TUNA \$8

HOUSE-MADE DRESSINGS: DARK BALSAMIC, BLEU CHEESE, CITRUS VINAIGRETTE,
HONEY MUSTARD, LEMON CAPER, RANCH & THOUSAND ISLAND

18% gratuity added to parties of 6+ : 10% to go charge
menu items ordered "well done" will not be replaced or refunded

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