



18% Gratuity added to all parties of 6 guests or more --- 20% Gratuity add to all parties of 10 or more guests

**Dietary Guide**

CV - Can Be Made Vegan

CGF - Can Be Made Gluten Free

\*Must Notify Your Server of Dietary Considerations\*

**STARTERS**

**CALAMARI 16**

Fried Calamari and crispy peppers served with Roasted Garlic Aioli Sauce

**GUACAMOLE & CHIPS 10**

Fresh Avocado, onion, peppers, and herbs with Tortilla Chips

**SCALLOP & CRAB CAKE COMBO 21**

One Jumbo Scallop Riding One Crab Cake with Lemon Cream Sauce

**SALMON DIP 10**

Salmon, bell peppers, jalapeno peppers, cream sauce, and spices

**GOUDA MAC & CHEESE BITES 9.50**

Battered and Deep-Fried Elbow Macaroni Blended with Smoked Gouda, and 4 more cheeses

**EDAMAME 6.5 (CV/CGF)**

Steamed and Lightly Seasoned

**CATFISH NUGGETS 12**

Battered, lightly seasoned, and fried

**CRAB CAKES 21**

Two, large, pan seared cakes served with Cajun Tartar sauce

**GUMBO 13**

New Orleans style with Chicken, andouille sausage, beef sausage, shrimp, and rice

**BEIGNETS 8 - Filled BEIGNETS 9**

Light, fluffy, and dusted with powdered sugar. OR, Filled with hazelnut and cocoa.

**LUMPIA 12**

Filipino Style egg rolls, serve with sweet and spicy chili sauce

**SHRIMP AND GRITS MARTINI 11**

Stone ground, dinner style grits with bell peppers and 3 three cheeses; topped with extra cheese, bacon, and chives

**SOUP STEAK AND POTATO**

Premium Slow Cooked Ribeye Cuts in a creamy, Potato Filled soup

Small Bowl 6.50 Bowl 11.00

**SALAD & ENTRÉE ADD-ONS (CGF)**

Four Shrimp +7 | Salmon +9 | Chicken +6  
Avocado +2 | Egg +2 | Bacon +1 | Pecans +1  
One Jumbo Scallop +10 | Black Bean Patty +5  
5 oz NY Strip Steak +12 | Portobello  
Mushroom Cap + 5

**... Salads & Bowls ...**

**HOUSE SALAD 10.5 (CV/CGF)**

Fresh Spring Mix, Tomato, Sliced Red Onion, Sliced Cucumbers, Shredded Cheese and Croutons

**COBB SALAD 15.5 (CV/CGF)**

Fresh Spring Mix, Avocado, Egg, Bacon, Tomato, Sliced Red Onion, Sliced Cucumbers, Shredded Cheese

**KALE CAESAR SALAD 10.5**

Baby Kale and Spinach Mix served with Shredded Parmesan, Caesar Dressing and Croutons

**SUMMER BISTRO SALAD 14 (CV/CGF)**

Spring Mix, Strawberries, Mandarin Oranges, Grapes, and Feta Cheese. Served with Crunchy Cinnamon Granola on the Side and Raspberry Vinaigrette Dressing

**POWER BOWL 12 (V/GF)**

Quinoa, Brown Rice, Corn, Black Beans, Tomato and Avocado Topped with Cilantro Lime Vinaigrette

**ENTREES**

**CHICKEN PARMESAN - 19**

Seasoned and breaded (or grilled) chicken breast, penne pasta and hearty marinara sauce topped with oregano and shredded parmesan cheese

**CHICKEN - BLACKENED, FRIED, GRILLED - 18**

Trimmed, marinated, two boneless breasts, served with any two sides

**CHICKEN or SHRIMP ÉTOUFFÉE - 19**

Served with Louisiana style roux, on a bed of rice pilaf

**FRIED CATFISH - 17.50**

Mississippi delta cat – deep fried and served with your choice of two sides

**SALMON – GRILLED OR BLACKENED 20 (CGF)**

Grilled or blackened; served with lemon cream sauce and any two sides

**BOURBON GLAZED SALMON – 25.5**

Perfectly grilled salmon with four shrimp, bourbon glaze; served with two sides

**RED SNAPPER - GRILLED – 19.5 (CGF)**

Grilled hot and fast to preserve the firm texture and flavor; includes two sides and lemon caper sauce

**GUMBO DINNER – 24**

New Orleans style with Chicken, andouille sausage, beef sausage, 6 shrimp, and rice

**FRIED or BLACKENED SHRIMP 19**

8 Deep fried shrimp served with your choice of two signature sides

**SHRIMP & GRITS - 19**

Seasoned and grilled shrimp in a bowl of southern dinner grits with etouffee sauce  
**Loaded with Chives, Bacon and More Cheese 21.5**

**JUMBO SCALLOPS – 39 (CGF)**

4 - Pan seared Jumbo scallops served with a lemon cream sauce with rice pilaf and asparagus

**FILET MIGNON 6/8 OZ – 40 | 48 (CGF)**

Chargrilled with demi-glaze and your choice of two signature sides

**FILET OSCAR 6/8 OZ – 49 | 57**

Grilled Filet w/crab, white wine butter sauce, asparagus, and mashed potatoes (CGF)

**RIBEYE STEAK - 40 | 55 (CGF)**

12oz or 16oz Chargrilled with two sides

**NY STRIP STEAK 12 OZ – 33 (CGF)**

Chargrilled and served with mushroom sauce and your choice of signature sides

**LAMB CHOPS – 45 (CGF)**

Marinated, chargrilled, and served with mint jelly and two signature sides

**PORK CHOP – 24 (CGF)**

Center cut, citrus brined and boneless. Chargrilled to your temp, and served with bacon jam and two signature sides

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**DRINKS**

Coke Products 2.5

Dr Pepper 2.5

Ginger Ale 2.5

Lemonade 2.5

Pink Lemonade 2.5

Fruit Punch 2.5

Maine Root Vanilla 3.25

Maine Root Blueberry 3.25

Orange Juice 3

Coffee 2.5

Iced Tea 2.5

Espresso 2.5

Cappuccino 3.7

**LARGE PARTY MENU**

Please be patient with the staff. All meals are prepared from scratch.

Wait times for large parties will exceed 45 minutes.

Guests are welcome to bring cakes from outside vendors. We ask that you manage the Entire cake service to include plates, utensils, plating, clean up and to go containers. Otherwise, our cost for this service is \$3.00 per person.

Plates will be served at the table, 4 at a time.

**-DESSERTS-**

**NEW YORK STYLE CHEESECAKE - 11**

Topped with fresh berries, caramel, and chocolate – Big enough to share

**INDIVIDUAL PORTION - ULTIMATE CHOCOLATE CAKE - 9**

Three layers of chocolate, with chocolate mousse and iced with chocolate ganache

Ask your server about other dessert options

**KIDDOS -\$7.50**

AGE 12 AND UNDER

ONE MINI CHEESEBURGER OR CHICKEN TENDERS

Served with your choice of:

MAC & CHEESE, BROCCOLI, FRUIT BOWL or FRENCH FRIES

**SIDES**

ALL-NATURAL SKIN ON FRIES 4.5

SWEET POTATO WAFFLE FRIES 4.5

SIDE SALAD (CGF/CV) 4.5

BROCCOLI (CGF/CV) 4.5,

add shredded cheese .50

RICE PILAF 4.5 (CGF)

BROWN RICE AND QUINOA (CGF/CV) 4.5

GRITS – Stone Ground, Dinner grits with 3

cheeses and bell peppers 4.5

MASHED POTATOES 4.5

Loaded \$5- Bacon, Cheddar, Chives, Sour Cream

**PREMIUM SIDES 5.5**

HOUSE BAKED MAC & CHEESE

Substitute as a side \$1.00

Add Bacon .50

ASPARAGUS (CGF/CV) – SUB FOR 2.5

SPINACH (CGF/CV) – SUB FOR 2.5

LOADED BAKED POTATO – SUB FOR 2.5

FRUIT BOWL (CV/CGF) – SUB FOR 2.5

BRUSSEL SPROUTS (CV/CGV)- SUB FOR 2.5

\*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.