

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

**Dietary Guide**

CV - Can Be Made Vegan

CGF - Can Be Made Gluten Free

\*Please Notify Your Server of Dietary Considerations\*

**STARTERS**

**CALAMARI 16**

Fried Calamari and crispy peppers served with Roasted Garlic Aioli Sauce

**SCALLOP & CRAB CAKE COMBO 25**

One Jumbo Scallop Riding One Crab Cake with Lemon Cream Sauce

**SALMON DIP 11**

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

**GOUDA MAC & CHEESE BITES 9.5**

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 25**

Two pan seared cake served with Cajun Tartar sauce

**GUMBO 13**

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

**BEIGNETS 8.5 - Filled BEIGNETS 9**

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

**SHRIMP AND GRITS MARTINI 11.5**

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

Cup 7.00 Bowl 11.00

**SALAD & ENTRÉE ADD-ONS (CGF)**

Four Shrimp +7 | Salmon +10 | Chicken +6  
Avocado +2 | Egg +2 | Bacon +1 | Pecans +1  
One Jumbo Scallop +10 | Black Bean Patty +6  
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 13 (CV/CGF)**

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

**Salad Dressings:** Ranch, Italian, Thousand Island, Raspberry Vinaigrette, Cilantro Lime Vinaigrette, Balsamic Vinaigrette, Blue Cheese, Caesar, French

**ENTREES**

**CHICKEN PARMESAN - 22**

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

**CHICKEN - BLACKENED, FRIED, GRILLED – 20**

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

**CHICKEN or SHRIMP ÉTOUFFÉE – 20.5**

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

**FRIED CATFISH – 19**

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

**SALMON – GRILLED OR BLACKENED 22 (CGF)**

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

**BOURBON GLAZED SALMON – 28**

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

**RED SNAPPER - GRILLED – 22 (CGF)**

Flat top grilled, filet and fast to preserve the firm texture and flavor; includes two sides and lemon caper sauce

**GUMBO DINNER – 25.5**

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

**FRIED or BLACKENED SHRIMP 19.5**

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

**SHRIMP & GRITS - 22**

Seasoned and grilled shrimp in a bowl of southern dinner grits with etouffee sauce

Loaded with Chives, Bacon and More Cheese 23.5

**JUMBO SCALLOPS – 42 (CGF)**

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

**FILET MIGNON 6/8 OZ – 42 | 52 (CGF)**

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

**FILET OSCAR 6/8 OZ – 50 | 59**

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

**RIBEYE STEAK - 43 | 57 (CGF)**

12oz or 16oz Chargrilled with two sides

**NY STRIP STEAK 12 OZ – 34 (CGF)**

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

**LAMB CHOPS – 49 (CGF)**

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

**PORK CHOP – 25 (CGF)**

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

**DRINKS**

**Coke Products 3**

Dr Pepper 3

Ginger Ale 3

Fruit Punch 3

Lemonade 3

Pink Lemonade 3

Strawberry Lemonade 3.75

Refills \$1.25

Maine Root Vanilla 3.5

Maine Root Blueberry 3.5

Orange Juice 3

Coffee 2.5 - Espresso 2.5

Cappuccino 3.7

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

Wait times for large parties may exceed 45 minutes.

We take orders 4 guests at a time; prepared plates will be served to the table 4 at a time.

Guests are welcome to bring birthday cakes to the restaurant. We ask that you manage the entire cake service to include plates, utensils napkins and to-go containers. Otherwise, our fee for this service is \$3 per person.

**-DESSERTS-**

**NEW YORK STYLE CHEESECAKE - 12**

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

**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**

AGES 12 AND UNDER

**MINI CHEESEBURGER OR CHICKEN TENDERS**

Served with your choice of: MAC & CHEESE, BROCCOLI, FRUIT BOWL or 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 \$5.5 - 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