

APPETIZER SELECTIONS

PARMESAN FRIED GREEN TOMATOES \$11 TOPPED W/ COMEBACK SAUCE & GRILLED SHRIMP

BOOM BOOM SHRIMP \$11

CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILE SAUCE

BACON WRAPPED GRILLED SHRIMP \$10 SERVED WITH DRAWN BUTTER

TOBACCO ONIONS \$10

THINLY SLICED PURPLE ONIONS, FRIED CRISPY & SERVED W/ COMEBACK

GOUDA BACON MACARONI BALLS \$9

FRIED MAC & CHEESE SERVED W/ A LIGHT CURRY MARINARA

FRIED BUTTON MUSHROOMS \$10

FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH

HAND-CUT CHEESE STIX \$9

SERVED WITH MARINARA

GRILLED THICK-CUT BACON \$7

NUESKE'S APPLE WOOD BACON, PEPPER JELLY, GOAT CHEESE

GULF SHRIMP & LUMP CRAB TASTING \$17

BACON WRAPPED, BOOM BOOM & GRILLED SHRIMP W/ SAUTÉED JUMBO LUMP CRAB

TODAY'S GREENS

GREEK \$8 ROMAINE & ICEBERG, TOMATOES, MEDITERRANEAN FETA CHEESE, KALAMATA OLIVES, ARTICHOKE HEARTS, CUCUMBERS, PEPPERONCINI PEPPERS, PURPLE ONIONS, TOSSED WITH GREEK DRESSING

WEDGE \$9 CRISP ICEBERG LETTUCE, TOPPED WITH CHUNKY BLUE CHEESE DRESSING, MARINATED TOMATOES, BACON & A TOUCH OF SWEET BALSAMIC DRIZZLE

STRAWBERRY WALNUT SPRING MIX \$9 FRESH SPRING MIX LETTUCE, CANDIED WALNUTS, STRAWBERRIES, GOAT CHEESE, CUCUMBERS, TOMATOES, TOSSED IN FAT FREE RASPBERRY VINAIGRETTE.

ENTRÉE HOUSE OR CAESAR SALAD \$14 (INCLUDES GRILLED CHICKEN OR GRILLED SHRIMP) (ADD SALMON FOR \$6) ** ADD CHICKEN OR SHRIMP TO SMALL SALADS FOR \$6, SALMON FOR \$8

**** DRY AGED 35 DAYS ****

DRY RIBEYE 16OZ \$49

**** CHEF'S SUGGESTION \$62 ****

**DRY AGED RIBEYE OSCAR - TOPPED W/ LUMP CRAB, DICED
GRILLED ASPARAGUS & BÉARNAISE (INCLUDES 2 SIDES)**

CHARGRILLED BEEF SELECTIONS

SIGNATURE RIBEYE 16OZ (INCLUDES 2 SIDES) \$37

NEW YORK STRIP 16OZ (INCLUDES 2 SIDES) \$36

HAND - CUT FILET 9OZ (INCLUDES 2 SIDES) \$40

HAND - CUT FILET 6OZ (INCLUDES 2 SIDES) \$32

STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE BÉARNAISE \$6 WINE SAUTÉED MUSHROOMS \$8

TOASTED BLUE CHEESE CRUMBLES \$6

SAUTÉED LOUISIANA CRAWFISH TAILS \$9

BLACKENED CRAWFISH CREAM SAUCE \$6 CABERNET GLAZE \$6

SWEET BALSAMIC GLAZE \$5 GRILLED BEER ONIONS \$5

BUTTERFLIED FRIED SHRIMP (4)

\$6 FRIED SOFT SHELL CRAB \$9

BAKED LOBSTER TAIL \$10

SAUTÉED JUMBO LUMP BLUE CRAB MEAT \$13

**MARY SAUCE \$10 SHRIMP, MUSHROOMS, CRAWFISH, HERBS IN A
DARK CREAMY WINE SAUCE**

**MISSISSIPPI GULF COAST \$14 LUMP CRAB, SHRIMP & CRAWFISH
TAILS IN CAJUN BUTTER**

**(NOT RESPONSIBLE FOR STEAKS REQUESTED PAST MEDIUM) (FILETS ORDERED
MEDIUM WELL OR WELL DONE WILL BE BUTTERFLIED)**

***** CHEF CLINT'S RECOMMENDATION *****

CARIBBEAN GROUPER

**PAN SAUTÉED GROUPER, STUFFED W/ SALMON, SPINACH &
PARMESAN. TOPPED W/ A PLUM HOLLANDAISE & GRILLED
PINEAPPLE. OVER A BLACK EYED PEA JAMBALAYA. INCLUDES 2
SIDE ITEMS \$35**

HALIBUT DE PROVENCE \$38

PANKO CRUSTED & FINISHED IN THE OVEN, TOPPED W/ AN HERBS DE PROVENCE CREAM SAUCE & LUMP CRAB MEAT. OVER A FRESH VEGGIE & GOAT CHEESE RISOTTO GARNISHED W/ ASPARAGUS

CATFISH MARY \$26

PANKO ENCRUSTED MISSISSIPPI FARM RAISED CATFISH FILET, TOPPED WITH MARY SAUCE, SERVED OVER A BLACK EYED PEA JAMBALAYA AND GARNISHED W/ GRILLED ASPARAGUS

SEA SELECTIONS

GINGER TERIYAKI DUSTED SALMON 9OZ (2 SIDES)\$24
SEARED WITH A BEAUTIFUL CRUST

DUELING SOFT SHELL CRABS (2 SIDES) \$25
OVER RICE PILAF WITH COMEBACK SAUCE

BACON WRAPPED GRILLED SHRIMP (2 SIDES) \$23
WITH DRAWN BUTTER

BUTTERFLIED FRIED SHRIMP (2 SIDES) \$19
WITH COCKTAIL & TARTAR

THE YARDBIRD

PEPPER JACK SMOTHERED CHICKEN (2 SIDES) \$19 MARINATED & GRILLED CHICKEN TOPPED WITH GRILLED BEER ONIONS, BACON & MELTED PEPPER JACK CHEESE

INDIVIDUAL SIDE SELECTIONS

\$4

CHARGRILLED ASPARAGUS W/ BÉARNAISE
SWEET CREAMED SPINACH
RED BLISS SMASHED POTATOES
PARMESAN HAND-CUT FRIES
BAKED POTATO
SMOKED GOUDA MAC & CHEESE
2 FRIED GREEN TOMATOES W/ COMEBACK
BLACK EYED PEA JAMBALAYA
SWEET CREAM CORN
WHITE WINE & GARLIC SAUTÉED GREEN BEANS

HOUSE OR CAESAR SALAD

SUBSTITUTE SIDE SELECTIONS

GREEK SALAD (ADD \$5) WEDGE SALAD (ADD \$5) WALNUT SPRING
MIX SALAD (ADD \$5) GOAT CHEESE & VEGGIE RISOTTO (ADD \$6)

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.”

****** 18 % GRATUITY ADDED TO TABLES OF 6 OR MORE ******
****** A \$6 CHARGE WILL APPLY TO ANY ENTRÉE SPLIT BETWEEN**
ADULTS****