

APPETIZER SELECTIONS

BOOM BOOM SHRIMP \$11

CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILI SAUCE

SOUTHERN FRIED GREEN TOMATOES \$10

TOPPED W/ COMEBACK SAUCE & GRILLED SHRIMP

BACON WRAPPED GRILLED SHRIMP \$11 GF

SERVED WITH DRAWN BUTTER

SEARED AHI TUNA \$16 GF

8OZ TUNA, SEARED TO RARE, SLICED & TOPPED W/ GOAT CHEESE & SWEET BALSAMIC GLAZE

GOUDA BACON MACARONI BALLS \$9

FRIED MAC & CHEESE SERVED W/ A LIGHT CURRY MARINARA

FRIED BUTTON MUSHROOMS \$9

FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH

HAND - CUT CHEESE STIX \$9

CUT IN-HOUSE FROM NEVER FROZEN MOZZARELLA, SERVED WITH MARINARA

GRILLED THICK-CUT BACON SLICES \$10 GF

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

JUMBO LUMP CAKES \$16

TWO JUMBO LUMP CRAB CAKES SERVED W/ SWEET & SPICY REMOULADE

APPETIZER TASTING \$22

TWO OF EACH: BACON WRAPPED, BOOM BOOM & GRILLED SHRIMP, CHEESE STIX,
FRIED GREEN TOMATOES TOPPED W/ COMEBACK SAUCE

TODAY'S GREENS

GREEK \$8 / \$13 GF

TOMATOES, FETA CHEESE, KALAMATA OLIVES, ARTICHOKE HEARTS, CUCUMBERS,
PEPPERONCINI PEPPERS, PURPLE ONIONS

GRILLEHOUSE'S SIGNATURE 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 / \$16 GF

CANDIED WALNUTS, STRAWBERRIES, GOAT CHEESE, CUCUMBERS, TOMATOES, TOSSED IN
FAT FREE RASPBERRY VINAIGRETTE

POMEGRANATE SPRING MIX \$9 / \$16 GF

SPRING MIX, SEASONED PECANS, DRIED CRANBERRIES, CRUMBLLED GORGONZOLA, CUCUMBERS,
MARINATED HEIRLOOM TOMATOES, PURPLE ONION, TOSSED IN A POMEGRANATE VINAIGRETTE

**** 35 DAY DRY AGED ****

16oz PRIME RIBEYE (INCLUDES 2 SIDES) **\$49** GF

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

FILET MARY \$59

9OZ FILET, SET ATOP A JUMBO LUMP CRAB CAKE, SMOTHERED W/ MARY SAUCE,
GARNISHED W/ ASPARAGUS. INCULDES 2 SIDES

CHARGRILLED BEEF SELECTIONS

"We Recommend Steaks Cooked Rare, Medium Rare or Medium."

SIGNATURE RIBEYE 16oz	(INCLUDES 2 SIDES)	\$37	GF
CENTER - CUT FILET 9oz	(INCLUDES 2 SIDES)	\$39	GF
CENTER - CUT FILET 6oz	(INCLUDES 2 SIDES)	\$31	GF
CENTER-CUT PRIME NEW YORK STRIP 16oz	(2 SIDES)	\$39	GF

STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE **BÉARNAISE** \$6

WINE SAUTÉED **MUSHROOMS** \$8 GF

TOASTED **BLUE CHEESE -OR- GORGONZOLA** CRUMBLES \$6 GF

GOAT CHEESE DRIZZLED W/ SWEET **BALSAMIC** GLAZE \$8 GF

SAUTÉED LOUISIANA **CRAWFISH** TAILS \$9 GF

BLACKENED **CRAWFISH** CREAM SAUCE \$5 GF

CABERNET GLAZE \$6 GF

SWEET **BALSAMIC** GLAZE \$5 GF

BUTTERFLIED FRIED **SHRIMP** (4) \$5

GRILLED BEER **ONIONS** \$5 GF

FRIED SOFT SHELL **CRAB** \$9

SAUTÉED JUMBO LUMP **BLUE CRAB MEAT** \$12 GF

MARY SAUCE \$10

SHRIMP, MUSHROOMS, CRAWFISH, CRAB & HERBS IN A DARK CREAMY WINE SAUCE

MISSISSIPPI GULF COAST \$14 GF

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)

(PLEASE ASK YOUR SERVER TO SEE OUR "STEAK TEMPERATURE GUIDE")

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

CARIBBEAN GROUPER

PAN SAUTÉED GROUPER, STUFFED W/ SALMON, SPINACH & PARMESAN.
TOPPED W/ PLUM HOLLANDAISE & GRILLED PINEAPPLE,
SET ATOP A BED OF RICE. 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 CRUSTED MISSISSIPPI FARM RAISED CATFISH FILET, TOPPED W/ MARY SAUCE, SERVED OVER RICE & GARNISHED W/ GRILLED ASPARAGUS

SEA SELECTIONS

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

DUELING SOFT SHELL CRABS (2 SIDES) \$25
FRIED CRISPY & SERVED OVER RICE WITH COMEBACK SAUCE

GRILLED SHRIMP SKEWERS (2 SIDES) \$23 GF
SERVED OVER RICE WITH DRAWN BUTTER

BUTTERFLIED FRIED SHRIMP (2 SIDES) \$21
WITH COCKTAIL & TARTAR

THE YARDBIRD \$21 GF

MARINATED & GRILLED CHICKEN BREASTS TOPPED WITH GRILLED BEER ONIONS, BACON & MELTED PEPPER JACK CHEESE (2 SIDES)

PASTA MAC \$21

GRILLED CHICKEN, GRILLED SHRIMP, DICED THICK CUT BACON, PORTABELLAS, ROASTED RED PEPPERS TOSSED W/ MAC SHELLS & IN A BLACKENED GOUDA CHEESE SAUCE. HOUSE OR CAESAR SALAD

INDIVIDUAL SIDE SELECTIONS

\$4

CHARGRILLED ASPARAGUS W/ BÉARNAISE

“SWEET” CREAMED SPINACH GF

RED BLISS SMASHED POTATOES GF

PARMESAN HAND-CUT FRIES (COOKED IN PEANUT OIL) GF

BAKED POTATO GF

SMOKED GOUDA MAC & CHEESE

ROASTED BRUSSELS W/ PARMESAN GF

3 FRIED GREEN TOMATOES W/ COMEBACK

STEAMED BASMATI RICE W/ BUTTER GF

SWEET CREAM CORN

WHITE WINE & GARLIC SAUTÉED GREEN BEANS GF

SWEET POTATO WAFFLE FRIES

HOUSE OR CAESAR SALAD

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 **

SUBSTITUTE SIDE SELECTIONS

GREEK OR WEDGE SALAD (ADD \$5)

WALNUT SPRING MIX SALAD (ADD \$6)

POMEGRANATE SPRING MIX (ADD \$6)

GOAT CHEESE & VEGGIE RISOTTO (ADD \$7)

KIDS MENU

(CHILDREN 12 AND UNDER. ADULTS ADD \$5)

INCLUDES 1 SIDE

GRILLED CHICKEN BREAST \$8

FRIED CHICKEN TENDERS \$7

POPCORN SHRIMP \$9

MINI CORN DOGS \$6

SMOKED GOUDA MAC W/ DICED GRILLED CHICKEN \$9

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

**** 18 % GRATUITY AUTOMATICALLY ADDED TO TABLES OF 6 OR MORE ****

