

# 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 \$14 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**

SERVED WITH MARINARA

## **GRILLED THICK-CUT BACON \$6 GF**

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

## **DELTA CRAB CAKE \$12**

BLACKENED CATFISH, CLAW MEAT, TOPPED W/ TMI SAUCE

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## **GULF SHRIMP & CRAB TASTING \$22**

BACON WRAPPED, BOOM BOOM & GRILLED SHRIMP W/ LUMP CRAB & DELTA CRAB CAKES

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## 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, CRUMBLED GORGONZOLA, CUCUMBERS,  
MARINATED HEIRLOOM TOMATOES, PURPLE ONION, TOSSED IN A POMEGRANATE VINAIGRETTE

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

**1 6oz RIBEYE** (INCLUDES 2 SIDES) **\$49** GF

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

**BEER & BLUE FILET \$48** GF

9OZ FILET TOPPED W/ BEER ONIONS, MELTED BLUE CHEESE,  
SMASHED POTATOES TOPPED W/ BLACKENED CRAWFISH CREAM SAUCE &  
BALSAMIC ROASTED BRUSSELS SPROUTS

## **CHARGRILLED BEEF SELECTIONS**

*Our preparation: seared, chargrilled, creating a crust that results in a crisp outside and a juicy inside*

<b>SIGNATURE RIBEYE 1 6oz</b>	(INCLUDES 2 SIDES)	<b>\$37</b> GF
<b>NEW YORK STRIP 1 6oz</b>	(INCLUDES 2 SIDES)	<b>\$35</b> GF
<b>CENTER - CUT FILET 9oz</b>	(INCLUDES 2 SIDES)	<b>\$38</b> GF
<b>CENTER - CUT FILET 6oz</b>	(INCLUDES 2 SIDES)	<b>\$31</b> GF

## **STEAK TOPPINGS**

(AVAILABLE WITH ANY ENTREE)

SAUCE **BÉARNAISE** \$6

WINE SAUTÉED **MUSHROOMS** \$8 GF

TOASTED **BLUE CHEESE** -OR- **GORGONZOLA** CRUMBLES \$6 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** \$8

1/2 POUND BAKED **LOBSTER** TAIL \$18 GF

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

**MARY SAUCE \$10**

SHRIMP, MUSHROOMS, CRAWFISH, 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)

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

**CARIBBEAN GROUPER**

PAN SAUTÉED GROUPER, STUFFED W/ SALMON, SPINACH & PARMESAN.  
TOPPED W/ A PLUM HOLLANDAISE & GRILLED PINEAPPLE.  
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 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**  
OVER JAMBALAYA WITH COMEBACK SAUCE

**GRILLED SHRIMP SKEWERS (2 SIDES) \$23 GF**  
SERVED 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 <sub>GF</sub>**

**RED BLISS SMASHED POTATOES**

**SEASONED HAND-CUT FRIES** (COOKED IN PEANUT OIL)

**BAKED POTATO <sub>GF</sub>**

**SMOKED GOUDA MAC & CHEESE**

**3 FRIED GREEN TOMATOES W/ COMEBACK**

**BUTTERED RICE <sub>GF</sub>**

**SWEET CREAM CORN**

**WHITE WINE & GARLIC SAUTÉED GREEN BEANS <sub>GF</sub>**  
**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**

**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 \*\*\*\***



