

APPETIZER SELECTIONS

BOOM BOOM SHRIMP \$11

CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILE SAUCE

PARMESAN FRIED GREEN TOMATOES \$11

TOPPED W/ COMEBACK SAUCE & GRILLED SHRIMP

PO' DADDY CRAB CAKES \$12

BLACKENED CATFISH, CLAW MEAT, SERVED W/ TMI SAUCE

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

SEARED SALMON BITES \$13

BLACKENED, HONEY GARLIC GLAZED, HERBS DE PROVENCE BUTTER

GULF SHRIMP & LUMP CRAB TASTING \$17

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

TODAY'S GREENS

GREEK \$8

TOMATOES, MEDITERRANEAN 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

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

POMEGRANATE SPRING MIX \$9

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

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

16oz RIBEYE (INCLUDES 2 SIDES) \$51

16oz NEW YORK STRIP (INCLUDES 2 SIDES) \$49

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

BEER & BLUE FILET 9oz \$49

GRILLED BEER ONIONS, TOASTED BLUE CHEESE,
SMASHED POTATOES TOPPED W/ BLACKENED CRAWFISH CREAM SAUCE
BALSAMIC ROASTED BRUSSEL SPROUTS

CHARGRILLED BEEF SELECTIONS

SIGNATURE RIBEYE 16oz (INCLUDES 2 SIDES) \$38

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

CENTER - CUT FILET 9oz (INCLUDES 2 SIDES) \$40

CENTER - CUT FILET 6oz (INCLUDES 2 SIDES) \$32

STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE BÉARNAISE \$6

WINE SAUTÉED MUSHROOMS \$8

TOASTED BLUE CHEESE -OR- GORGONZOLA \$6

SAUTÉED LOUISIANA CRAWFISH TAILS \$9

BLACKENED CRAWFISH CREAM SAUCE \$6

CABERNET GLAZE \$6

SWEET BALSAMIC GLAZE \$5

BUTTERFLIED FRIED SHRIMP (4) \$6

GRILLED BEER ONIONS \$5

FRIED SOFT SHELL CRAB \$9

1/2 POUND BAKED LOBSTER TAIL \$18

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 & CRAWFISHTAILS 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

\$36

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 \$27

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

SEA SELECTIONS

GINGER TERIYAKI DUSTED **SALMON** 9OZ (2 SIDES) **\$25**

SEARED WITH A BEAUTIFUL CRUST

DUELING SOFT SHELL **CRABS** (2 SIDES) **\$25**

OVER JAMBALAYA WITH COMEBACK SAUCE

HONEY GARLIC GLAZED SHRIMP SKEWERS (2 SIDES) **\$23**

JUMBO GRILLED GULF SHRIMP

BUTTERFLIED FRIED **SHRIMP** (2 SIDES) **\$19**

WITH COCKTAIL & TARTAR

THE YARDBIRD \$19

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

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

3 FRIED GREEN TOMATOES W/ COMEBACK

BLACK EYED PEA JAMBALAYA (W/ ANDOUILLE)

SWEET CREAM CORN

WHITE WINE & GARLIC SAUTÉED GREEN BEANS

BALSAMIC ROASTED BRUSSEL SPROUTS

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)

"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 ******

****** A \$6 CHARGE WILL APPLY TO ANY ENTRÉE SPLIT BETWEEN ADULTS ******