

APPETIZER SELECTIONS

BOOM BOOM SHRIMP \$14

CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILI SAUCE

SOUTHERN FRIED GREEN TOMATOES \$14

TOPPED W/ COMEBACK SAUCE & GRILLED SHRIMP

BACON WRAPPED GRILLED SHRIMP \$15 GF

SERVED WITH DRAWN BUTTER

TOBACCO ONIONS \$12

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

FRIED BUTTON MUSHROOMS \$12

FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH

SEARED AHI TUNA \$23

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

HAND-CUT CHEESE STIX \$14

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

GRILLED THICK-CUT BACON SLICES \$14 GF

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

JUMBO LUMP CAKES \$21

TWO JUMBO LUMP CRAB CAKES OVER FRIED GREEN TOMATOES SERVED W/ SWEET & SPICY REMOULADE

LOBSTER FINGERS \$24 CRISPY LOBSTER TAILS SERVED W/ A KEY LIME HOLLANDAISE

CHEESE BOMBS \$14 CRISPY PANKO BREADED, MINCED JALAPENO, BACON SERVED W/ BOMB SAUCE

APPETIZER TASTING \$23

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

TODAY'S GREENS

GREEK \$9 / \$16 GF

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

GRILLEHOUSE'S SIGNATURE WEDGE \$10

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

PECAN SPRING MIX \$9 / \$16 GF

SPRING MIX, SEASONED PECANS, DRIED CRANBERRIES, CRUMBLER BLUE CHEESE, CUCUMBERS,
MARINATED HEIRLOOM TOMATOES, PURPLE ONION, TOSSED IN A LEMON PARMESAN VINAIGRETTE

Add to Any Salad

**ADD SHRIMP OR
CHICKEN \$6
SALMON \$9
TUNA \$11**

CHEF'S RECOMMENDATION

BOATDOCK FILET \$69

(2) 4OZ FILET TOPPED W/ (2) CRISPY LOBSTER FINGERS, FINISHED W/ AN HERBED CREAM SAUCE
(INCLUDES 2 SIDES)

THE OSCAR \$73

(2) 4OZ FILET TOPPED W/ JUMBO SHRIMP, LUMP CRAB, ASPARAGUS & BEARNAISE,
SET ATOP A JUMBO LUMP CRAB CAKE. INCLUDES 2 SIDES

CHARGRILLED BEEF SELECTIONS

"WE RECOMMEND STEAKS COOKED RARE, MEDIUM RARE OR MEDIUM."

35 DAY <u>DRY AGED RIBEYE</u> 16OZ	(INCLUDES 2 SIDES)	\$61	GF
SIGNATURE RIBEYE 16oz	(INCLUDES 2 SIDES)	\$53	GF
CENTER - CUT FILET 8oz	(INCLUDES 2 SIDES)	\$53	GF
CENTER-CUT NEW YORK STRIP 16OZ	(INCLUDES 2 SIDES)	\$49	GF
CAJUN FILET MEDALLIONS 9OZ	(INCLUDES 2 SIDES)	\$48	
ON A BED OF SMASHED POTATOES TOPPED W/ FRIED CRAWFISH TAILS & BLACKENED CRAWFISH CREAM			

STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE BÉARNAISE \$6	TOASTED BLUE CHEESE \$5	GF
GOAT CHEESE DRIZZLED W/ SWEET BALSAMIC GLAZE \$8 GF		
THICK BACON & TOASTED BLUE CHEESE \$13 GF		
CHEF'S SAUTEED MUSHROOMS \$11 GF		
SAUTÉED LOUISIANA CRAWFISH TAILS \$9 GF		
BLACKENED CRAWFISH CREAM SAUCE \$6 GF		
SWEET BALSAMIC GLAZE \$5 GF	FRIED SOFT SHELL CRAB (WHEN AVAILABLE)	\$9
BUTTERFLIED FRIED SHRIMP (4)	\$7	GRILLED BEER ONIONS \$5 GF
BROILED LOBSTER TAIL \$17	SAUTÉED JUMBO LUMP BLUE CRAB MEAT	\$14
MARY SAUCE \$13	MISSISSIPPI GULF COAST \$16 GF	
SHRIMP, MUSHROOMS, CRAWFISH, HERBS IN A DARK CREAMY WINE SAUCE	LUMP CRAB, SHRIMP & CRAWFISH TAILS IN CAJUN BUTTER	

FISH SELECTIONS

SEA BASS DE PROVENCE \$48

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 \$36

PANKO CRUSTED MISSISSIPPI FARM RAISED CATFISH FILET, TOPPED W/ MARY SAUCE, SERVED OVER RICE & GARNISHED W/ GRILLED ASPARAGUS

GINGER TERIYAKI DUSTED SALMON 9OZ (2 SIDES) \$35 GF

SEARED WITH A BEAUTIFUL CRUST

PARMESAN CRUSTED AHI TUNA STEAK (2 SIDES) \$35

SEARED RARE, OVER A GOAT CHEESE & VEGGIE RISOTTO &
TOPPED W/ GOAT CHEESE & SWEET BALSAMIC GLAZE

GRILLED SHRIMP SKEWERS (2 SIDES) \$29

SERVED OVER RICE WITH DRAWN BUTTER

BUTTERFLIED FRIED SHRIMP (2 SIDES) \$29

WITH COCKTAIL & TARTAR

THE YARDBIRD \$29 GF

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

PASTA MAC \$29

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

\$5

CHARGRILLED ASPARAGUS W/ BÉARNAISE

GARDEN SAUTÉ – SQUASH, ZUCCHINI, ONIONS, THYME GF

HERBED RED BLISS SMASHED POTATOES GF

PARMESAN HAND-CUT FRIES **ADD TRUFFLE OIL \$2 GF**

BAKED POTATO GF

BAKED SWEET POTATO W/ BROWN SUGAR CINNAMON BUTTER GF

SMOKED GOUDA MAC & CHEESE

BACON & BRUSSELS W/ FETA GF

FRIED GREEN TOMATOES W/ COMEBACK

RICE PILAF GF

SWEET CREAM CORN

SMALL HOUSE OR CAESAR SALAD

“SWEET” CREAMED SPINACH

SWEET POTATO WAFFLE FRIES

ENTRÉE HOUSE OR CAESAR SALAD \$25

(INCLUDES GRILLED CHICKEN OR GRILLED SHRIMP)

SUBSTITUTE SIDE SELECTIONS

GREEK OR WEDGE SALAD (ADD \$8)

WALNUT SPRING MIX SALAD (ADD \$8)

PECAN SPRING MIX (ADD \$8)

GOAT CHEESE & VEGGIE RISOTTO (ADD \$9)

KIDS MENU INCLUDES 1 SIDE (ADULTS OVER 12 ADD \$5)

GRILLED CHICKEN \$9

FRIED CHICKEN TENDERS \$9

POPCORN SHRIMP \$10

MINI CORN DOGS \$9

SMOKED GOUDA MAC W/ DICED GRILLED CHICKEN \$11

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.”

18% Gratuity May Be Added To Tables of 6 or More

****Credit Card Convenience Fee Will Apply - American Express 3.25%, All Others But Debit 2.25%****

Filets Ordered Med Well & Well Done Will Be Butterflied

***Not responsible for Steaks Cooked Med Well & Well as we Heavily Char our Steaks,
Please Advise Your Server If During Ordering If you Do Not Like the Char Process.**

