

APPETIZER SELECTIONS

PARMESAN FRIED GREEN TOMATOES \$10

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^{GF}

SERVED WITH DRAWN BUTTER

TOBACCO ONIONS \$9

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

DELTA CRAB CAKES \$12

BLACKENED CATFISH & CRAB MEAT

GRILLED THICK-CUT BACON \$6^{GF}

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

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GULF SHRIMP & LUMP CRAB TASTING \$17

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

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TODAY'S GREENS

GREEK \$7^{GF}

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

WEDGE \$8^{GF}

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

STRAWBERRY WALNUT SPRING MIX \$8^{GF}

FRESH SPRING MIX LETTUCE, CANDIED WALNUTS, STRAWBERRIES, GOAT CHEESE, CUCUMBERS, TOMATOES, TOSSED IN FAT FREE RASPBERRY VINAIGRETTE.

ENTRÉE HOUSE OR CAESAR SALAD \$14^{GF}

(INCLUDES GRILLED CHICKEN OR GRILLED SHRIMP) (ADD SALMON FOR \$6)

** ADD CHICKEN OR SHRIMP TO SMALL SALADS FOR \$7, SALMON FOR \$8 **

*** CHEF CLINT'S RECOMMENDATION ***

PROUD MARY

9oz FILET, DELTA STYLE CRAB CAKE, MARY SAUCE, TOPPED W/
GRILLED THICK BACON & MELTED GRUYERE CHEESE
INCLUDES 2 SIDES \$49

CHARGRILLED BEEF SELECTIONS

(INCLUDES 2 SIDE ITEMS...NEVER AN EXTRA CHARGE)

SIGNATURE RIBEYE 16oz	(INCLUDES 2 SIDES)	\$35	GF
NEW YORK STRIP 16oz	(INCLUDES 2 SIDES)	\$35	GF
HAND - CUT FILET 9oz	(INCLUDES 2 SIDES)	\$39	GF
HAND - CUT FILET 6oz	(INCLUDES 2 SIDES)	\$31	GF

STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE **BÉARNAISE** \$5

WHITE WINE SAUTÉED **MUSHROOMS** \$8 GF

TOASTED **BLUE CHEESE** CRUMBLES \$5 GF

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

BLACKENED **CRAWFISH** CREAM SAUCE \$6 GF

CABERNET GLAZE -OR- SWEET **BALSAMIC** GLAZE \$4 GF

GRILLED BEER **ONIONS** \$6 GF

BUTTERFLIED FRIED **SHRIMP** (4) \$6

FRIED SOFT SHELL **CRAB** \$9

HALF POUND BAKED **LOBSTER** TAIL \$17

SAUTÉED JUMBO LUMP **BLUE CRAB MEAT** \$13 GF

MARY SAUCE \$11

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

GULF COAST TOPPING \$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)

BEER & BLUE FILET

6OZ CENTER-CUT FILET, TOPPED W/ GRILLED BEER ONIONS & TOASTED BLUE CHEESE CRUMBLES. SERVED W/ GRILLED ASPARAGUS TOPPED W/ BÉARNAISE & RED BLISS SMASHED POTATOES TOPPED W/ BLACKENED CRAWFISH CREAM SAUCE

\$39

BLACKENED GROUPER \$32

GULF GROUPER, W/ A DUSTING OF BLACKENING SPICE, SEARED, TOPPED W/ GRILLED SHRIMP, LUMP CRAB MEAT AND FINISHED W/ OUR CRAWFISH CREAM SAUCE. (INCLUDES 2 SIDES)

CATFISH MARY \$25

PANKO ENCRUSTED MISSISSIPPI FARM RAISED CATFISH FILET, TOPPED WITH MARY SAUCE, SERVED OVER A FRIED JALAPEÑO & CHEDDAR GRIT CAKE AND GARNISHED W/ GRILLED ASPARAGUS

SEA SELECTIONS

(INCLUDES 2 SIDE ITEMS... **NEVER AN EXTRA CHARGE**)

GINGER TERIYAKI SEARED SALMON 9OZ (2 SIDES) \$25_{GF}
DUSTED W/ SPICES AND FINISHED TO A BEAUTIFUL CRUST

DUELING SOFT SHELL CRABS (INCLUDES 2 SIDES) \$27
OVER JAMBALAYA WITH COMEBACK SAUCE

HONEY GARLIC GLAZED SHRIMP SKEWERS (INCLUDES 2 SIDES) \$24_{GF}
GRILLED JUMBO SHRIMP

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

THE YARDBIRD

PEPPER JACK SMOTHERED CHICKEN (INCLUDES 2 SIDES) \$17_{GF}
MARINATED & GRILLED CHICKEN BONELESS BREAST, TOPPED WITH GRILLED BEER ONIONS, BACON & MELTED PEPPER JACK CHEESE

INDIVIDUAL SIDE SELECTIONS

\$4

WINE & GARLIC SAUTÉED GREEN BEANS_{GF}

CHARGRILLED ASPARAGUS W/ BÉARNAISE

SWEET CREAMED SPINACH_{GF}

RED BLISS SMASHED POTATOES_{GF}

PARMESAN HAND-CUT FRIES_{GF}

BAKED POTATO_{GF}

HOUSE_{GF} OR CAESAR SALAD_{GF}

SMOKED GOUDA MAC & CHEESE

2 FRIED GREEN TOMATOES W/ COMEBACK

SWEET CREAMED CORN

BLACK EYED PEA JAMBALAYA (CONTAINS ANDOUILLE SAUSAGE)

BALSAMIC ROASTED BRUSSEL SPROUTS_{GF}

SUBSTITUTE SIDE SELECTIONS

GREEK SALAD (ADD \$5) WEDGE SALAD (ADD \$5)

WALNUT SPRING MIX SALAD (ADD \$5)

WHITE WINE SAUTÉED MUSHROOMS (ADD \$4)

“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 PLATE FEE WILL APPLY TO ANY ENTRÉE SPLIT BETWEEN ADULTS******

GF = GLUTEN FREE