

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

PO' DADDY CRAB CAKES \$11

BLACKENED CATFISH, CRAB CLAW MEAT, PANKO, DRIZZLED W/ TMI SAUCE

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 GF

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

DIRTY SHRIMP \$11

GULF SHRIMP SAUTÉED IN A RICH WORCESTERSHIRE, LEMON, GARLIC BUTTER SAUCE. SERVED W/ A FRIED GRIT CAKE

GRILLEHOUSE SEAFOOD SAMPLER \$18

BOOM BOOM & GRILLED JUMBO SHRIMP W/ SAUTÉED JUMBO LUMP CRAB, PO'DADDY CRAB CAKES

TODAY'S GREENS

GREEK \$8 / \$14 GF

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

GRILLEHOUSE'S SIGNATURE 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 \$9 / \$16 GF

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

POMEGRANATE SPRING MIX \$8 / \$15 GF

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

CHEF'S RECCOMENDATION

** BACON & BLUE 9oz FILET **

\$46 GF

DICED THICK CUT GRILLED BACON, TOASTED BLUE CHEESE, SMASHED POTATOES TOPPED W/
BLACKENED CRAWFISH CREAM SAUCE BALSAMIC ROASTED BRUSSEL SPROUTS

CHARGRILLED STEAKS

"Our Preparation: Seared, then Chargrilled, creating a Crust that results in a crisp outside and a juicy inside!"

SIGNATURE RIBEYE 16oz	(INCLUDES 2 SIDES)	\$35	GF
NEW YORK STRIP 16oz	(INCLUDES 2 SIDES)	\$32	GF
CENTER - CUT FILET 9oz	(INCLUDES 2 SIDES)	\$39	GF
CENTER - CUT FILET 6oz	(INCLUDES 2 SIDES)	\$29	GF

STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE BÉARNAISE \$4	WINE SAUTÉED MUSHROOMS \$8	GF
TOASTED BLUE CHEESE -OR- GORGONZOLA \$6		GF
SAUTÉED LOUISIANA CRAWFISH TAILS \$9		GF
BLACKENED CRAWFISH CREAM SAUCE \$6		GF
CABERNET GLAZE \$6	SWEET BALSAMIC GLAZE \$5	GF GF
BUTTERFLIED FRIED SHRIMP (4) \$5	GRILLED BEER ONIONS \$5	GF
FRIED SOFT SHELL CRAB \$8		
SAUTÉED JUMBO LUMP BLUE CRAB MEAT \$12		GF
MARY SAUCE \$10		
SHRIMP, MUSHROOMS, CRAWFISH, HERBS IN A DARK CREAMY WINE SAUCE		
MISSISSIPPI GULF COAST \$13		GF
LUMP CRAB, SHRIMP & CRAWFISH TAILS IN CAJUN BUTTER		

GF = GLUTEN FREE

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

(NOT RESPONSIBLE FOR STEAKS REQUESTED PAST MEDIUM)
(FILETS ORDERED MEDIUM WELL OR WELL DONE WILL BE BUTTERFLIED)

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

CARIBBEAN GROUPER

PAN SAUTÉED GROUPER, STUFFED W/ SALMON, SPINACH & PARMESAN. TOPPED W/ A PLUM HOLLANDAISE & GRILLED PINEAPPLE. OVER HERBED BASMATI RICE.

INCLUDES 2 SIDE ITEMS

\$33

HALIBUT DE PROVENCE \$35

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 \$24

BLACKENED MISSISSIPPI FARM RAISED CATFISH FILET, TOPPED W/ MARY SAUCE, SERVED OVER RICE AND GARNISHED W/ GRILLED ASPARAGUS

SEA SELECTIONS

GINGER TERIYAKI DUSTED **SALMON** 9OZ (2 SIDES) **\$22** GF
SEARED WITH A BEAUTIFUL CRUST

DUELING SOFT SHELL **CRABS** (2 SIDES) **\$23**
OVER RICE WITH COMEBACK SAUCE

GRILLED **SHRIMP** SKEWERS (2 SIDES) **\$22** GF
JUMBO GRILLED GULF SHRIMP

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

THE YARDBIRD \$19 GF

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

PASTA MAC \$21

GRILLED CHICKEN, SHRIMP, DICED THICK CUT BACON, PORTABELLAS, ROASTED RED PEPPERS, SUGAR SNAP PEAS, TOSSED WITH SHELL MACARONI IN A BLACKENED GOUDA CHEESE SAUCE. INCLUDES 1 SIDE

INDIVIDUAL SIDE SELECTIONS

\$4

CHARGRILLED ASPARAGUS W/ BÉARNAISE

“SWEET” CREAMED SPINACH GF

RED BLISS SMASHED POTATOES GF

SEASONED HAND-CUT FRIES GF

BAKED POTATO GF

SMOKED GOUDA MAC & CHEESE

3 FRIED GREEN TOMATOES W/ COMEBACK

HERBED BASMATI RICE GF

SWEET CREAM CORN

WHITE WINE & GARLIC SAUTÉED GREEN BEANS GF

BALSAMIC ROASTED BRUSSEL SPROUTS GF

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 --

(10 & UNDER, INCLUDES 1 SIDE *ADULTS ADD \$6)

POPCORN SHRIMP \$9

FRIED CHICKEN TENDERS \$6

CORN DOG NUGGETS \$6

GRILLED CHICKEN BREAST \$8 GF

KIDS CHICKEN PASTA \$9

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

