

SOUP & SALAD

- FRENCH ONION 7
CHEF'S SOUP OF THE DAY 7
CQ SALAD 7
CAESAR SALAD 7

SIDES

- BRIE WHIPPED POTATOES 5
CORN MAQUE CHOUX 6
ROOT VEGETABLES 6
SEA SALT CRUSTED
BAKED POTATO 6
SAUTÉED MUSHROOMS 6
SAUTÉED ASPARAGUS 7

SHAREABLE

- SHRIMP THE BEST 25
one dozen shrimp served with wakame
seaweed and cocktail sauce

STARTERS

- PARMESAN FRIED CALAMARI 10
served with garlic aioli
FRIED GREEN TOMATOES 10
served with Creole crawfish sauce
CAPRESE 10
fresh mozzarella, heirloom tomatoes and
basil with balsamic reduction and extra
virgin olive oil
CRAB CAKES 13
jumbo lump crabmeat pan seared with
panko breadcrumbs and remoulade
SHANGHAI SHRIMP 15
five jumbo shrimp golden fried, tossed
with sweet chili sauce, served over crispy
honey drizzled wontons
CRAB CLAWS 15
fried with peppercorn aioli
SEAFOOD SAMPLER 15
parmesan fried calamari, fried crab
claws and Shanghai shrimp
CHARCUTERIE 17
choice of three cheeses or cured meats,
parmesan crisps, crostinis and coarse
seed mustard
French Triple Cream Brie
Aged Cheddar
Blue Cheese
Italian Parmigiano Reggiano
Spanish Aged Manchego
Dutch Smoked Gouda
Italian Prosciutto Di Parma
Italian Finocchiona Salami
Italian Calabrese Salami
Italian Capicola

PASTA & SUCH

- EGGPLANT PARMESAN 15
served with garlic and herb baguette
slice
CRAWFISH AND SOFTSHELL
CRAB PASTA 22
crawfish tails, fried softshell crab with
garlic and herb cream sauce over angel
hair pasta served with French bread
STUFFED CHICKEN BREAST 20
stuffed with sundried tomatoes, spinach
and fresh mozzarella
PORK SHANK AND CREAMY
POLENTA 26
slow roasted pork shank over creamy
parmesan polenta served with root
vegetables
PARMESAN ENCRUSTED
PORK CHOP 32
served with sautéed asparagus and
corn maque choux

SEAFOOD

- FRIED JUMBO SHRIMP 25
six jumbo shrimp fried golden brown
over house fries
BLACKENED TUNA 20
blackened and sesame encrusted tuna
over citrus mixed greens and orange soy
sauce
GINGER GRILLED SALMON 22
served over squash and zoodles,
heirloom grape tomatoes and snow peas
PAN SEARED SNAPPER 26
served over wild rice jambalaya topped
with Creole tomato sauce
MISSISSIPPI FRIED
SEAFOOD PLATTER 32
locally sourced catch, shrimp, crab
claws, oysters, jalapeño hushpuppies
and house cut fries served with
spicy cocktail sauce
SEAFOOD SHOWCASE 40
lobster tail stuffed with crab, shrimp
scampi and a fried softshell crab atop a
bed of sautéed spinach and onions
CATCH OF THE DAY MKT
served with one side
MAINE LOBSTER TAILS MKT
twin lobster tails served with drawn butter
and choice of side
KING CRAB MKT

STEAKS

- 6 OZ CENTER CUT FILET 30
10 OZ CENTER CUT FILET 38
14 OZ NY STRIP 32
14 OZ RIB EYE 36
*steaks are seasoned and grilled to
perfection served with one side*

ADD-ONS

- BLUE CHEESE 5
BEARNAISE 6
JUMBO LUMP CRAB MEAT 8
GRILLED JUMBO SHRIMP 9



Wednesday through Sunday 5pm to 10pm