

Tapas

BAKERS DOZEN WINGS 12
Garlic Parmesan | Plum Crazy Sauce
Teriyaki | Sweet Chili Sriracha

WAGYU SLIDERS 12
served with white cheddar, tomato jam
and garlic aioli

PARMESAN FRIED CALAMARI 10
served with roasted garlic aioli

TRIO OF FRESH CUT FRIES 10
choice of three
Sea Salt | Garlic & Herb
Cajun Spiced | Truffle Parmesan

CRAB CAKES 13
jumbo lump crabmeat pan seared with
panko breadcrumbs and remoulade

FRIED GREEN TOMATOES 10
spiced cornmeal, fried with Creole crawfish sauce

BAKED STUFFED SHRIMP 15
three shrimp stuffed with our famous crab cakes
in a light garlic sauce

SHRIMP SCAMPI 14
sautéed with lemon garlic sauce served over fettuccine

NO. 9 BURGER 14
Angus Beef on brioche bun topped with aged
cheddar, battered onion ring, applewood smoked
bacon, tomato slice, house made pickles, lettuce
and balsamic aioli, served with fresh cut fries

LOBSTER ROLL 15
succulent lobster meat piled into a sweet
Hawaiian split top roll and mayonnaise
dressing with a hint of Old Bay Seasoning,
chives and lemon

FISH TACOS 13
lightly tempura battered catch of the day topped
with shredded cabbage and jalapeño yogurt
sour cream in two flour tortillas

FLATBREAD PIZZA 14
traditional pepperoni



Food Service Sunday-Thursday 5pm to 10pm
Friday & Saturday 5pm to Midnight

\$1 service charge per item will be added for take out orders.

*Take out orders must be placed in person
and paid in advance.*

Tapas

CRAB CLAWS 15

fried with peppercorn aioli

SHANGHAI SHRIMP 15

five jumbo shrimp golden fried, tossed with sweet chili sauce, served over crispy honey drizzled wontons

BLACKENED TUNA 16

blackened and sesame encrusted tuna over citrus mixed greens and orange-soy sauce

CHOPPED SALAD 10

romaine lettuce layered with bacon bits, boiled eggs, cherry tomatoes, shredded cheddar cheese and diced cucumbers topped with onion rings

CAPRESE 10

fresh mozzarella, heirloom tomatoes and fresh basil with balsamic reduction and extra virgin olive oil

COCONUT SHRIMP 15

six shrimp served with sriracha honey and cilantro dipping sauce

OYSTERS 16

choice of one

Rockefeller - fried golden, served with creamed spinach and topped with bacon, parmesan and Herbsaint Gastrique

On the Half Shell - served raw with horseradish, crackers and lemon crown

Charbroiled - seasoned with salt, pepper and butter

CHARCUTERIE 17

choice of three imported and domestic 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



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