

APPETIZERS

additional sauce 50¢ each

CHICKEN WINGS 5 FOR 12 | 10 FOR 20

BBQ, Garlic Parmesan, Buffalo

BEER BATTERED MUSHROOMS 10

crispy fried button mushrooms, chipotle ranch dipping sauce

CRAB CLAWS 18

sautéed or fried

SHANGHAI SHRIMP 16

five jumbo shrimp fried and tossed with sweet chili sauce served over crispy honey drizzled wonton strips

SPINACH AND ARTICHOKE DIP 15

baked and served with focaccia crostinis

BAKED CHEESY CRAB TOAST 16

lump crab, creamy cheese sauce baked on French bread

SEARED SCALLOPS 22

wrapped in bacon served with beurre blanc

CHIMICHURRI STEAK 15

sliced beef strip loin topped with chimichurri sauce

AVOCADO TOAST WITH BLACKENED SHRIMP 16

toasted French bread, avocado, tomato, fresh dill, Parmesan cheese and blackened shrimp topped with remoulade sauce

SOUPS

FRENCH ONION 9

LOADED POTATO SOUP 9

SEAFOOD GUMBO WITH RICE CUP 6 | BOWL 10

SALADS

additional dressing 50¢ each

HOUSE BLT WEDGE SALAD 9

baby iceberg wedge, bacon, grape tomatoes, blue cheese, onions, green goddess dressing or choice

CHEF SALAD 14

mixed greens, shredded cheese, ham, turkey, tomato, cucumber, egg, bacon, croutons, choice of dressing

CAESAR SALAD* 10

romaine lettuce, shredded parmesan cheese, croutons, classic Caesar dressing

CALIFORNIA GRILLED CHICKEN 16

topped with strawberries, mandarin oranges, candied pecans, dried cranberries, blue cheese crumbles and balsamic vinaigrette, substitute shrimp \$16

BLACK AND BLUE SALAD* 15

blackened seasoned grilled ribeye, bacon, red onions, tomato and crumbled blue cheese with choice of dressing

FRIED OYSTER SALAD 18

romaine lettuce, fried oysters, diced egg, red onion, grape tomatoes, bread crumbles and Parmesan cheese with housemade buttermilk dressing

SALAD ADD ONS

grilled or fried chicken \$6, grilled or fried shrimp \$7, steak \$8

BURGERS & SANDWICHES

served with choice of one side, add \$1 for premium side,

CLASSIC 8oz BURGER* 14

add cheese, bacon, avocado, mushrooms, egg \$1 each

TEXAS SMOKE HOUSE BURGER* 15

topped with BBQ sauce, bacon, fried jalapeños, sautéed onions and pepperjack cheese

FRENCH DIP AU JUS 16

thin sliced prime rib, choice of cheese, au jus for dipping

CHICKEN WRAP 14

grilled or fried chicken with lettuce, onions, tomato, avocado and Yum Yum sauce

CLUB SANDWICH 14

ham, turkey, bacon, American and Swiss cheese with lettuce and tomato on Texas toast

GRILLED REUBEN 15

Boar's Head corned beef, fresh sauerkraut, Swiss cheese and thousand island dressing on marble rye bread

STEAK SANDWICH* 16

8oz strip steak, lettuce, tomato, onion, pickle

SHRIMP OR CATFISH PO-BOY 16

hand breaded and fried, lettuce, tomato, onion, pickle

PULLED PORK SANDWICH 15

smoked pulled pork topped with apple slaw on brioche bread



Open Daily 11am to Midnight

 SIGNATURE ITEM

 HEART HEALTHY ITEM

Take out orders must be placed in person and paid in advance. Gratuities cannot be included in Comps. * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOUSE SPECIALTIES

pastas served with garlic bread

 CRAB AU GRATIN*	29
jumbo lump crabmeat, creamy grated cheeses	
CHICKEN ALFREDO	17
grilled chicken, garlic, Parmesan, creamy Alfredo sauce, fettuccine	
 SHRIMP AND CRAWFISH PASTA	24
sautéed in blackened seasoning and Worcestershire sauce with bold flavors	
FRIED SEAFOOD PLATTER	34
shrimp, fish, crab claws and oysters served over french fries with hush puppies, add \$1 for premium substitutions	
SEAFOOD PLATE	18
shrimp, catfish or combination	
PRIME RIB	12oz 36 14oz 46
slow roasted beef, au jus and horseradish cream, served with one side	
12oz LOBSTER TAIL	50
1.5lb SNOW CRAB CLUSTERS	30

BREAKFAST

BUILD YOUR OWN OMELET*	13
three egg omelet with choice of two ingredients served with toast and choice of grits or hashbrowns: ham, bacon, sausage, turkey, mushrooms, green peppers, onions, jalapeños, tomato, cheese, avocado \$1 each additional item	
TWO EGG BREAKFAST*	10
eggs any style, toast, choice of bacon or sausage with grits or hashbrowns	
8oz STRIP STEAK AND EGGS*	18
with toast and grits or hashbrowns	

ENTRÉES

served with choice of side and petit French roll

COUNTRY FRIED STEAK*	18
traditional southern fried steak with mashed potatoes and cracked pepper gravy	
CHICKEN TENDERS	14
fresh tenders hand breaded and fried to order	
ST. LOUIS STYLE SPARE RIBS	HALF 19 FULL 29
fall off the bone tender, grilled and served with BBQ sauce	
WHOLE STUFFED FLOUNDER*	32
crabmeat stuffed flounder, light lemon butter sauce	
BLACKENED SNAPPER	32
topped with a creole cream sauce over mushroom tomato wild rice	
PORK CHOP	32
12oz grilled frenched cut pork chop topped with a bourbon BBQ sauce and served with brown sugar glazed carrots	
10oz SIRLOIN*	32
center cut choice top sirloin	
8oz FILET*	45
tender cut of beef tenderloin	
12oz RIBEYE*	40
our most flavorful cut of beef	
SURF AND TURF*	49
12oz ribeye and jumbo shrimp	
STEAK ADD ONS	
blue cheese crumbles \$3, sautéed onions \$3, sautéed mushrooms \$4, jumbo grilled shrimp \$6, lump crab meat \$10	




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SIDE ITEMS

FRENCH FRIES	5
 BROCCOLI	5
CREAMED SPINACH	5
BROWN SUGAR GLAZED CARROTS	5
MASHED POTATOES	4
COUNTRY FRIED GARLIC POTATOES	4
BAKED POTATO	4
COLESLAW	4

PREMIUM SIDES

ONION RINGS	6
 ASPARAGUS	6
SIDE SALAD	6
LOADED BAKED POTATO	6
PASTA ALFREDO	6

DESSERTS

CHEESECAKE	7
TURTLE CHEESECAKE	8
CRÈME BRÛLÉE	10
BANANA FOSTER CAKE	10
CHOCOLATE TEMPTATION	10

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