	<b>APPETIZERS</b> additional sauce 50¢ each	
	CHICKEN WINGS 5 FOR 12   10 FOR 3 BBQ, Garlic Parmesan, Buffalo	20
	<b>BEER BATTERED MUSHROOMS</b> crispy fried button mushrooms, chipotle ranch dipping sauce	12
<b>}</b>	CRAB CLAWS sautéed or fried	18
	<b>SHANGHAI SHRIMP</b> five jumbo shrimp fried and tossed with sweet chili sauce served over crispy honey drizzled wonton strips	16
	BAKED CHEESY CRAB TOAST lump crab, creamy cheese sauce baked on French bread	16
	SEARED SCALLOPS wrapped in bacon served with beurre blanc	22
	CHIMICHURRI STEAK sliced beef strip loin topped with chimichurri sauce	15
	<b>AVOCADO TOAST WITH BLACKENED SHRIMP</b> toasted French bread, avocado, tomato, fresh dill, Parmesan cheese and blackened shrimp topped with remoulade sauce	16
	<b>TATER KEGS</b> stuffed with bacon, cheddar cheese and chives with choice of toppings: Loaded Potato or Pulled Pork	16
	SOUPS	

LOADED POTATO SOUP	9
SEAFOOD GUMBO WITH RICE	CUP 6   BOWL 10

SALADS additional dressing 50¢ each	
HOUSE BLT WEDGE SALAD baby iceberg wedge, bacon, grape tomatoes, blue cheese, onions, green goddess dressing or choice	1
<b>CHEF SALAD</b> mixed greens, shredded cheese, ham, turkey, tomato, cucumber, egg, bacon, croutons, choice of dressing	1
<b>CAESAR SALAD*</b> romaine lettuce, shredded parmesan cheese, croutons, classic Caesar dressing	1
<b>CALIFORNIA GRILLED CHICKEN</b> topped with strawberries, mandarin oranges, candied pecans, dried cranberries, blue cheese crumbles and balsamic vinaigrette, substitute shrimp \$16	1
<b>BLACK AND BLUE SALAD*</b> blackened seasoned grilled ribeye, bacon, red onions, tomato and crumbled blue cheese with choice of dressing	1
<b>FRIED OYSTER SALAD</b> romaine lettuce, fried oysters, diced eggs, red onion, grape tomatoes and Parmesan cheese with housemade buttermilk dressing	1
<b>SALAD ADD ONS</b> grilled or fried chicken \$6, grilled or fried shrimp \$7, steak \$8	3

The **TO GO MENU** 

Open Daily 11am to Midnight | ⊕Signature Item ♥Heart Healthy Item

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#### **BURGERS & SANDWICHES**

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

<b>CLASSIC 8oz BURGER*</b> add cheese, bacon, avocado, mushrooms, egg \$1 each	14
TEXAS SMOKE HOUSE BURGER* topped with BBQ sauce, bacon, fried jalapeños, sautéed onions and pepperjack cheese	15
<b>FRENCH DIP AU JUS</b> thin sliced prime rib, choice of cheese, au jus for dipping	16
<b>CHICKEN WRAP</b> grilled or fried chicken with lettuce, onions, tomato, avocado and Yum Yum sauce	14
<b>CLUB SANDWICH</b> ham, turkey, bacon, American and Swiss cheese with lettuce and tomato on Texas toast	15
<b>GRILLED REUBEN</b> Boar's Head corned beef, fresh sauerkraut, Swiss cheese and thousand island dressing on marble rye bread	15
<b>STEAK SANDWICH*</b> 8oz strip steak, lettuce, tomato, onion, pickle	15
SHRIMP OR CATFISH PO-BOY hand breaded and fried, lettuce, tomato, onion, pickle	16
<b>PULLED PORK SANDWICH</b> smoked pulled pork topped with apple slaw on brioche bread	<b>15</b>

	HOUSE SPECIALTIES pastas served with garlic bread	
	<b>CHICKEN ALFREDO</b> grilled chicken, garlic, Parmesan, creamy Alfredo sauce, fettuccine	17
Ð	SHRIMP AND CRAWFISH PASTA sautéed in blackened seasoning and Worcestershire sauce with bold flavors	25
	<b>FRIED SEAFOOD PLATTER</b> shrimp, fish, crab claws and oysters served over french fries with hush puppies, add \$1 for premium substitutions	34
	SEAFOOD PLATE shrimp, catfish or combination	18
	PRIME RIB 12oz 36   14oz 4 slow roasted beef, au jus and horseradish cream, served with one side	6
	12oz LOBSTER TAIL	50
	BREAKFAST	

## LARFAJ

<b>BUILD YOUR OWN OMELET*</b> 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	15 n
<b>TWO EGG BREAKFAST*</b> eggs any style, toast, choice of bacon or sausage with grits or hashbrowns	12
<b>8oz STRIP STEAK AND EGGS*</b> with toast and grits or hashbrowns	20

<b>ENTRÉES</b> served with choice of one side and petit French roll	
<b>COUNTRY FRIED STEAK*</b> traditional southern fried steak with mashed potatoes and cracked pepper gravy	18
CHICKEN TENDERS fresh tenders hand breaded and fried to order	15
BLACKENED SNAPPER WITH SHRIMP topped with a Creole cream sauce over mushroom tomato wild rice	32
<b>PORK CHOP</b> 12oz grilled frenched cut pork chop topped with a bour BBQ sauce and served with brown sugar glazed carrots	<b>32</b> bon
10oz SIRLOIN* center cut choice top sirloin	32
<b>8oz FILET*</b> tender cut of beef tenderloin	45
12oz RIBEYE* our most flavorful cut of beef	40
<b>SURF AND TURF*</b> 12oz ribeye and jumbo shrimp	49
ST. LOUIS STYLE SPARE RIBS HALF 19   F fall off the bone tender, grilled and served with BBQ sau	
<b>STEAK ADD ONS</b> blue cheese crumbles \$3, sautéed onions \$3, sautéed mushrooms \$4, jumbo grilled shrimp \$6, lump crab mec	at \$10



# 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

### **PREMIUM SIDES**

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

## DESSERTS

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

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