

# APPETIZERS

additional sauce 50¢ each

<b>CHICKEN WINGS</b>	<b>5 FOR 12   10 FOR 20</b>
BBQ, Garlic Parmesan, Buffalo, Shanghai	
<b>BEER BATTERED MUSHROOMS</b>	<b>12</b>
crispy fried button mushrooms, chipotle ranch dipping sauce	
 <b>CRAB AU GRATIN*</b>	<b>15</b>
jumbo lump crabmeat, creamy grated cheeses	
 <b>CRAB CLAWS</b>	<b>18</b>
sautéed or fried	
 <b>SHANGHAI SHRIMP</b>	<b>16</b>
five jumbo shrimp fried and tossed with sweet chili sauce served over crispy honey drizzled wonton strips	
<b>COCONUT SHRIMP</b>	<b>16</b>
five jumbo shrimp battered in coconut, fried and served with Shanghai dipping sauce	
<b>SPINACH AND ARTICHOKE DIP</b>	<b>15</b>
baked and served with focaccia crostinis	
<b>BAKED CHEESY CRAB TOAST</b>	<b>18</b>
lump crab, creamy cheese sauce baked on French bread	
<b>CHIMICHURRI STEAK</b>	<b>15</b>
sliced beef strip loin topped with chimichurri sauce	
<b>TATER KEGS</b>	<b>16</b>
stuffed with bacon, cheddar cheese and chives with choice of toppings: Loaded Potato or Pulled Pork	
<b>CHICKEN SLIDERS</b>	<b>2 FOR 10   4 PIECE SAMPLER 18</b>
 <b>Mushroom Swiss</b> - topped with Swiss cheese, sautéed mushrooms and honey mustard	
 <b>BLT</b> - topped with hot bacon jam, lettuce & tomato	
 <b>Fiesty &amp; Spicy</b> - topped with honey sriracha mayo, pepperjack cheese, bacon & pickles	
 <b>Nashville Hot</b> - tossed in Nashville hot topped with coleslaw & pickles	

# SALADS

additional dressing 50¢ each

<b>HOUSE BLT WEDGE SALAD</b>	<b>10</b>
baby iceberg wedge, bacon, grape tomatoes, blue cheese, onions, green goddess dressing or choice	
<b>CHEF SALAD</b>	<b>14</b>
mixed greens, shredded cheese, ham, turkey, tomato, cucumber, egg, bacon, croutons, choice of dressing	
<b>CAESAR SALAD*</b>	<b>10</b>
romaine lettuce, shredded parmesan cheese, croutons, classic Caesar dressing	
 <b>CALIFORNIA GRILLED CHICKEN</b>	<b>17</b>
topped with strawberries, mandarin oranges, candied pecans, dried cranberries, blue cheese crumbles and balsamic vinaigrette, substitute shrimp \$18	
<b>BLACK AND BLUE SALAD*</b>	<b>16</b>
blackened seasoned grilled ribeye, bacon, red onions, tomato and crumbled blue cheese with choice of dressing	
<b>FRIED OYSTER SALAD</b>	<b>19</b>
romaine lettuce, fried oysters, diced egg, red onion, grape tomatoes and Parmesan cheese with housemade buttermilk dressing	
<b>SALAD ADD ONS</b>	
grilled or fried chicken \$6, grilled or fried shrimp \$7, steak \$8	



Open Daily 11am to Midnight





SIGNATURE ITEM



HEART HEALTHY ITEM

# BURGERS & SANDWICHES

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

<b>CLASSIC 8oz BURGER*</b>	<b>14</b>
add cheese, bacon, avocado, mushrooms, egg \$1 each	
 <b>TEXAS SMOKE HOUSE BURGER*</b>	<b>15</b>
topped with BBQ sauce, bacon, fried jalapeños, sautéed onions and pepperjack cheese	
 <b>HANGOVER BURGER*</b>	<b>15</b>
topped with bacon, egg, hash browns, cheddar and Swiss cheese	
<b>FRENCH DIP AU JUS</b>	<b>18</b>
thin sliced prime rib, choice of cheese, au jus for dipping	
<b>CHICKEN WRAP</b>	<b>14</b>
grilled or fried chicken with lettuce, onions, tomato, avocado and Yum Yum sauce	
<b>CLUB SANDWICH</b>	<b>15</b>
ham, turkey, bacon, American and Swiss cheese with lettuce and tomato on Texas toast	
<b>GRILLED REUBEN</b>	<b>15</b>
Boar's Head corned beef, fresh sauerkraut, Swiss cheese and thousand island dressing on marble rye bread	
<b>STEAK SANDWICH*</b>	<b>16</b>
8oz strip steak, lettuce, tomato, onion, pickle	
<b>SHRIMP OR CATFISH PO-BOY</b>	<b>16</b>
hand breaded and fried, lettuce, tomato, onion, pickle	
<b>PULLED PORK SANDWICH</b>	<b>15</b>
smoked pulled pork topped with apple slaw on brioche bread	

# SOUPS

<b>FRENCH ONION</b>	<b>9</b>
<b>SEAFOOD GUMBO WITH RICE</b>	<b>CUP 6   BOWL 10</b>

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. Seafood is sourced locally from Louisiana and Mississippi and internationally from Argentina, Canada, China, Dominican Republic, India, Indonesia, Newfoundland, New Zealand, Norway and Vietnam.

HOUSE SPECIALTIES

pastas served with garlic bread

SHRIMP SCAMPI*	16
sautéed shrimp in lemon butter sauce served over fettuccine	
CHICKEN ALFREDO	17
grilled chicken, garlic, Parmesan, creamy Alfredo sauce, fettuccine	
 SHRIMP AND CRAWFISH PASTA	25
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 38   14oz 46
slow roasted beef, au jus and horseradish cream, served with one side	
12oz LOBSTER TAIL	50
1.5lb SNOW CRAB CLUSTERS	36

BREAKFAST

BUILD YOUR OWN OMELET*	15
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*	12
eggs any style, toast, choice of bacon or sausage with grits or hashbrowns	
8oz STRIP STEAK AND EGGS*	20
with toast and grits or hashbrowns	

ENTRÉES

served with choice of side and petit French roll

COUNTRY FRIED STEAK OR PORK CHOPS*	18
traditional southern fried steak or pork chops with mashed potatoes and cracked pepper gravy	
CHICKEN TENDERS	15
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	
CATFISH ACADIANA*	26
fried catfish over choice of wild rice or fettuccine topped with lemon caper Cajun shrimp cream sauce	
BLACKENED SNAPPER WITH SHRIMP	32
topped with Creole cream sauce over mushroom tomato wild rice	
BRAISED SHORT RIB	20
Rosemary braised beef short ribs with caramelized onion served over mashed potatoes	
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
MASHED POTATOES	4
COUNTRY FRIED GARLIC POTATOES	4
BAKED POTATO	4
PASTA ALFREDO	5

PREMIUM SIDES

ONION RINGS	6
 ASPARAGUS	6
SIDE SALAD	6
LOADED BAKED POTATO	6
CREAMED SPINACH	6
PARMESAN & ROSEMARY FRENCH FRIES	6

DESSERTS

CHOCOLATE OVERLOAD	8
CHEESECAKE	8
STRAWBERRY CHEESECAKE	9
TURTLE CHEESECAKE	10
CRÈME BRÛLÉE	10

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