

APPETIZERS

additional sauce 50¢ each

CHICKEN WINGS 5 FOR 12 | 10 FOR 20

BBQ, Garlic Parmesan, Buffalo, Shanghai, Cajun Craze

BEER BATTERED MUSHROOMS 12

crispy fried button mushrooms, chipotle ranch dipping sauce

CRAB AU GRATIN* 15

jumbo lump crabmeat, creamy grated cheeses

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

COCONUT SHRIMP 16

five jumbo shrimp battered in coconut, fried and served with Shanghai dipping sauce

SPINACH AND ARTICHOKE DIP 15

baked and served with focaccia crostinis

CHIMICHURRI STEAK 15

sliced beef strip loin topped with chimichurri sauce

TATER KEGS 16

stuffed with bacon, cheddar cheese and chives with choice of toppings: Loaded Potato or Pulled Pork

CHICKEN SLIDERS 2 FOR 10

BLT - topped with hot bacon jam, lettuce & tomato

Fiesty & Spicy - topped with honey sriracha mayo, pepperjack cheese, bacon & pickles

COASTAL SEAFOOD FRIES SINGLE 14 | SHAREABLE 24

fries topped with shrimp and crawfish Pontchartrain sauce

SALADS

additional dressing 50¢ each

HOUSE BLT WEDGE SALAD 10

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 18

topped with strawberries, mandarin oranges, candied pecans, dried cranberries, blue cheese crumbles and balsamic vinaigrette, substitute shrimp \$19

BLACK AND BLUE SALAD* 18

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

FRIED OYSTER SALAD 19

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

SALAD ADD ONS

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

CLASSIC 8oz BURGER* 15

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

TEXAS SMOKE HOUSE BURGER* 16

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

HANGOVER BURGER* 15

topped with bacon, egg, hash browns, cheddar and Swiss cheese

FRENCH DIP AU JUS 20

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 15

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

CAJUN CRAZE CHICKEN SANDWICH 15

fried chicken tossed in Cajun Craze dry rub topped with house made special sauce with spring mix and pickles

SOUPS

FRENCH ONION 9

SEAFOOD GUMBO WITH RICE CUP 6 | BOWL 10

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*	18
sautéed shrimp in lemon butter sauce served over fettuccine	
CHICKEN ALFREDO	18
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	
CATFISH ACADIANA*	26
fried catfish over choice of wild rice or fettuccine topped with lemon caper Cajun shrimp cream sauce	
SEAFOOD PLATE	18
shrimp, catfish or combination	
RED DIAMOND SHRIMP BOIL	25
half-pound boiled in a Cajun broth with corn, potatoes, sausage, mushrooms	
PRIME RIB	12oz 39 14oz 46
slow roasted beef, au jus and horseradish cream, served with one side	

BREAKFAST

BUILD YOUR OWN OMELET*	15
three egg omelet with choice of two ingredients served with toast and choice of smoked gouda grits or hashbrown casserole: 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 smoked gouda grits or hashbrown casserole	
8oz STRIP STEAK AND EGGS*	20
with toast and smoked gouda grits or hashbrown casserole	
SMOKED GOUDA GRITS AND GRILLADES	16
slow braised beef over smoked gouda grits	

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 served with house made special sauce and dressing of choice	
ST. LOUIS STYLE SPARE RIBS	HALF 19 FULL 29
fall off the bone tender, grilled and served with BBQ 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 BASEBALL CUT TOP 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	
sautéed onions \$3, sautéed mushrooms \$4, jumbo grilled shrimp \$6, mushroom crab cream sauce \$10	



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SIDE ITEMS

FRENCH FRIES	5
 BROCCOLI	5
COLESLAW	4
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
BALSAMIC HONEY ROASTED BRUSSELS SPROUTS	6

DESSERTS

LEMON ITALIAN CRÈME CAKE	7
CHOCOLATE OVERLOAD	8
CHEESECAKE	8
STRAWBERRY CHEESECAKE	9
TURTLE CHEESECAKE	10
CRÈME BRÛLÉE	10

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