APPETIZERS

additional sauce 50¢ each

	CHICKEN WINGS 5 FOR 12 10 FOR 3 BBQ, Garlic Parmesan, Buffalo, Shanghai, & Cajun Craze	20
	BEER BATTERED MUSHROOMS crispy fried button mushrooms, chipotle ranch dipping sauce	12
**	CRAB CLAWS sautéed or fried	18
*	SHANGHAI SHRIMP five jumbo shrimp fried and tossed with sweet chili sauce served over crispy honey drizzled wonton strips	16
	COCONUT SHRIMP five jumbo shrimp battered in coconut, fried and served with Shanghai dipping sauce	16
	CHIMICHURRI STEAK sliced beef strip loin topped with chimichurri sauce	15
	TATER KEGS stuffed with bacon, cheddar cheese and chives with choice of toppings: Loaded Potato or Pulled Pork	16
0	CHICKEN SLIDERS BLT - topped with hot bacon jam, lettuce & tomato Fiesty & Spicy - topped with honey sriracha mayo, pepperjack chee bacon & pickles	
	COASTAL SEAFOOD FRIES SINGLE 14 SHAREABLE fries topped with shrimp and crawfish Pontchartrain sauce	24
	COLIDS	

CUP 6 | BOWL 10

SEAFOOD GUMBO WITH RICE

SALADS

additional dressing 50¢ each

HOUSE BLT WEDGE SALAD 10 baby iceberg wedge, bacon, grape tomatoes, blue cheese, onions, green goddess dressing or choice 14 **CHEF SALAD** 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 eggs, 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



BURGERS & SANDWICHES

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

	CLASSIC 8oz BURGER* add cheese, bacon, avocado, mushrooms, egg \$1 each	15
**	TEXAS SMOKE HOUSE BURGER* topped with BBQ sauce, bacon, fried jalapeños, sautéed onions and pepperjack cheese	16
**	HANGOVER BURGER* topped with bacon, egg, hash browns, cheddar and Swiss cheese	15
	FRENCH DIP AU JUS thin sliced prime rib, choice of cheese, au jus for dipping	20
	CHICKEN WRAP grilled or fried chicken with lettuce, onions, tomato, avocado and Yum Yum sauce	14
	CLUB SANDWICH ham, turkey, bacon, American and Swiss cheese with lettuce and tomato on Texas toast	15
	GRILLED REUBEN Boar's Head corned beef, fresh sauerkraut, Swiss cheese and thousand island dressing on marble rye bread	15
	STEAK SANDWICH* 8oz strip steak, lettuce, tomato, onion, pickle	16
	SHRIMP OR CATFISH PO-BOY hand breaded and fried, lettuce, tomato, onion, pickle	16
*	CAJUN CRAZE CHICKEN SANDWICH fried chicken tossed in Cajun Craze dry rub topped with house made special sauce with spring mix and pickles	15

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



HOUSE SPECIALTIES pastas served with garlic bread	
SHRIMP SCAMPI* sautéed shrimp in lemon butter sauce served over fettuccine	18
CHICKEN ALFREDO grilled chicken, garlic, Parmesan, creamy Alfredo sauce, fettuccir	18 ne
SHRIMP AND CRAWFISH PASTA sautéed in blackened seasoning and Worcestershire sauce with bold flavors	25
FRIED SEAFOOD PLATTER shrimp, fish, crab claws and oysters served over french frie with hush puppies, add \$1 for premium substitutions	34
CATFISH ACADIANA* fried catfish over choice of wild rice or fettuccine topped with lemon caper Cajun shrimp cream sauce	26
SEAFOOD PLATE shrimp, catfish or combination	18
PRIME RIB slow roasted beef, au jus and horseradish cream, served with one side BREAKFAST	z 46
BUILD YOUR OWN OMELET* 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, greer peppers, onions, jalapeños, tomato, cheese, avocado \$1 each additional item	15
TWO EGG BREAKFAST* eggs any style, toast, choice of bacon or sausage with smoked gouda grits or hashbrown casserole	12
8oz STRIP STEAK AND EGGS* with toast and smoked gouda grits or hashbrown casserole	20
SMOKED GOUDA GRITS AND GRILLADES slow braised beef over smoked gouda grits	16

ENTRÉES served with choice of one side and petit French roll **COUNTRY FRIED STEAK OR PORK CHOPS*** traditional southern fried steak or pork chops with mashed potatoes and cracked pepper gravy **CHICKEN TENDERS** fresh tenders hand breaded and fried to order **HALF 19 | FULL 29** ST. LOUIS STYLE SPARE RIBS fall off the bone tender, grilled and served with BBQ sauce **BLACKENED SNAPPER WITH SHRIMP** topped with Creole cream sauce over mushroom tomato wild rice **BRAISED SHORT RIB** Rosemary braised beef short ribs with caramelized onion served over mashed potatoes 10oz BASEBALL CUT TOP SIRLOIN*

12oz ribeye and jumbo shrimp sautéed onions \$3, sautéed mushrooms \$4, jumbo grilled shrimp \$6, mushroom crab cream sauce \$10 The

SIDE ITEMS

EDENICH EDIEC

FRENCH FRIES	3
♥ 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

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

center cut choice top sirloin

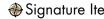
tender cut of beef tenderloin

12oz RIBEYE* our most flavorful cut of beef

SURF AND TURF*

STEAK ADD ONS

8oz FILET*





18

15

32

20

32

45

40

49

TO GO MENU