

Merry Christmas 2020



Appetizers

Dozen House Oysters	\$17
1 dozen raw - cocktail sauce & horseradish	
Oysters Rockefeller	\$13
6 house oysters, spinach, shallots, Pernod, parmesan cream stuffing	
Mexican Ceviche	\$13
shrimp and fresh white fish cooked in citrus juice with cilantro, and tomato. Served with corn tortilla chips	
Louisiana Crab Dip	\$12
crab, scallops, pepper jack cheese, parmesan, ciabatta toast points	
Sock It To Me Shrimp	\$11
crispy fried, tossed in our own Thai spiced sauce	
Crispy Fried Green Tomatoes	\$10
roasted red pepper coulis, goat cheese crumbles	

Soups & Salads

Crab Bisque	5 cup / 7 bowl
rich cream based soup laced with sherry & lots of crab meat	
Fried Oyster Caesar Salad	\$12
romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters	
Arugula & Pear Salad	\$10
seasoned walnuts, dried cranberries, crumbled bleu cheese, orange miso dressing	
Goat Cheese Salad	\$9
fried goat cheese, mixed greens, sun dried tomatoes, chopped pecans, balsamic vinaigrette	
House Salad	\$6
mixed greens, tomatoes, cucumbers, carrots, sunflower seeds	

Entrées

The French Quarter	\$34	Fillet Oscar	\$34
pecan crusted, fried shrimp, fried oysters, jumbo lump crab, beurre blanc.		steamed asparagus, jumbo lump crab, bearnaise, fresh starch	
Old Bay Mixed Grill	\$29	Seared Scallops & Shrimp over	\$29
grilled fish, shrimp, scallop, side of beurre blanc		White Cheddar Mac & Cheese	
Herb Crusted with Jumbo Lump Crab ...	\$29	cavatappi pasta, asparagus, white truffle oil	
pan seared with white wine served with house made beurre blanc		Maine Lobster Ravioli	\$28
Blackened Topped with Jumbo Lump Crab	\$29	Maine lobster ravioli, sautéed string vegetables, lobster sherry cream sauce, shredded parmesan cheese, seared shrimp	
over red beans and rice, andouille sausage		Fried Shrimp	\$19
Lemon & Caper	\$28	jumbo shrimp, fries, slaw, cocktail sauce	
pan seared, with white wine, lemon, capers			

