

**DOZEN HOUSE OYSTERS**  
1 dozen raw - cocktail sauce & horseradish 18

**FRIED OYSTERS CASINO**  
bacon, parmesan, green onions, garlic, shallot, fried oysters, butter sauce 14

**BACON CHEDDAR STUFFED OYSTERS**  
6 house oysters stuffed with apple wood smoked bacon, white cheddar cheese & scallions 14

**PAN SEARED CRAB CAKES**  
2 jumbo lump crab cakes, onion, peppers, celery, mayonnaise, beurre blanc 13

**KOREAN FRIED CHICKEN BITES**  
crispy fried chicken chunks tossed in a Korean chili sauce, served over ginger jasmine rice 11

**SPICY CHICKEN SAMOSAS**  
chicken, peppers, house-made pineapple sweet chili sauce 11

**CRISPY FRIED GREEN TOMATOES**  
roasted red pepper coulis, goat cheese crumbles 10

**CRAB BISQUE**  
rich cream based soup laced with sherry & lots of crab meat  
6.5 cup / 8.5 bowl

**HOUSE SALAD**  
mixed greens, tomatoes, cucumbers, carrots, balsamic dressing 7

**CAESAR SALAD**  
romaine, Caesar dressing, parmesan, croutons 7

**RAINBOW TROUT** 20

**SALMON** 23

**MAHI** 23

**GRILLED**  
house-made beurre blanc

**PAN SEARED LEMON CAPER**  
white wine, lemon, capers

**PAN SEARED RAINBOW CURRY**  
jasmine rice, stir fried vegetables, curry sauce

**CUBAN MOJO**  
lime-mojito sauce, cuban black beans, yucca fries GF

**CHICKEN MARSALA**  
chicken breast, prosciutto, fontina cheese, mushroom Marsala wine sauce. Served with fresh starch and vegetable du jour 22

**CHICKEN PICATTA**  
pan seared, lemon, capers, garlic, white wine. Served with fresh starch and vegetable du jour

**SEARED SCALLOPS & SHRIMP WHITE CHEDDAR MAC & CHEESE**  
cavatappi pasta, asparagus, white truffle oil 30

**SHRIMP & GRITS**  
mushrooms, cajun spices, green onion, shrimp stock, stone ground grits GF 26

**BLACKENED CHICKEN POMODORO**  
Blackened chicken, creamy pomodoro sauce, asparagus and grape tomatoes over bucatini pasta. Topped with shredded parmesan cheese 21

**OYSTERS SAMPLER**  
6 house oysters, half bacon cheddar, half rockefeller 14

**OYSTERS ROCKEFELLER**  
6 house oysters, spinach, shallots, Pernod, parmesan cream stuffing 14

**BLUE FISH MUSSELS**  
tomatoes, garlic, shallots, white wine, cream, grilled ciabatta bread 15

**STARTERS**

**SOCK IT TO ME SHRIMP**  
tossed in our own Thai spiced sauce 13

**CHEESEBURGER EGG ROLLS**  
house-ground beef, American & cheddar cheese, house pickles, red onion, tomato, ranch dressing 11

**LOUISIANA CRAB DIP**  
crab, scallops, pepper jack cheese, parmesan, ciabatta toast points 12

**BRAISED ITALIAN MEATBALLS**  
House-made meatballs in a pool of pomodoro sauce topped with shredded parmesan cheese 11

**SOUPS & SALADS**

**FRIED OYSTER CAESAR SALAD**  
romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters 14

**ARUGULA & PEAR SALAD**  
seasoned walnuts, dried cranberries, crumbled bleu cheese, slice pears, orange miso dressing 10

**GOAT CHEESE SALAD**  
organic mixed greens with goat cheese medallion, chopped pecans, sun-dried tomatoes, house made balsamic vinaigrette 9

**FRESH CATCH PREPARED YOUR WAY**

**SNAPPER** 26

**SWORDFISH** 26

**GROUPER** 29

**PREPARATION STYLES**

**OLD BAY MIXED GRILL**  
shrimp, scallops, beurre blanc 6

**HERB CRUSTED & JUMBO LUMP CRAB**  
pan seared, white wine, house-made beurre blanc 6

**BLACKENED & JUMBO LUMP CRAB**  
andouille sausage, red beans & rice 6

**HOUSE SPECIALTIES**

**MAINE LOBSTER RAVIOLI**  
Maine lobster ravioli, sautéed string vegetables, lobster sherry cream sauce, shredded parmesan cheese, seared shrimp 29

**CENTER CUT FILET**  
Maître d' truffle butter, served with fresh starch and vegetable du jour 33

**SIRLOIN STEAK FRITES**  
marinated hand cut sirloin, fries, house steak sauce

**FRIED SHRIMP**  
simply the best, served with fries, coleslaw, and cocktail sauce 26

**SIDES (SUBSTITUTION 2.00, AL A CARTE 4.00)**

**MAC & CHEESE, ASPARAGUS, SAUTÉED SPINACH, RED BEANS & RICE, COLE SLAW, FRIES, FRESH VEGETABLES**