

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 lump crab cakes, onion, peppers, celery, mayonnaise in a pool of beurre blanc 14

CLASSIC SHRIMP COCKTAIL
six large chilled shrimp, cocktail sauce, and lemon 12

BRUSCHETTA & BLACKENED SHRIMP FLATBREAD
flatbread topped with bruschetta mix, blackened shrimp, pepper jack cheese. Baked golden brown and drizzled with balsamic reduction. 12

KOREAN FRIED CHICKEN BITES
crispy fried chicken chunks tossed in a Korean chili sauce, served over ginger jasmine rice 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 PICATTA
pan seared, lemon, capers, garlic, white wine. Served with fresh starch and vegetable du jour 20

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

KEY LIME SHRIMP PASTA
shrimp, shallot & garlic, tossed in a rich and creamy key lime butter sauce. Served over bucatini pasta: topped with tomato concasse 25

ENGLISH STYLE FISH & CHIPS
Battered New England cod fried golden brown and served with tartar sauce, Cole slaw, and malt vinegar fries 24

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

SALMON CAKES
3 cakes made with fresh Atlantic salmon; coated in seasoned cracker meal and pan seared. Served with lemon dill sauce 13

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

LOUISIANA CRAB DIP
crab meat, pepper jack cheese, parmesan cheese and cream cheese baked golden brown, Served with ciabatta toast points 12

TUSCAN BURRATA
fresh Burrata cheese, heirloom tomato basil mix, grilled ciabatta bread, balsamic reduction. 12

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

CRESCENT CITY SEARED
crabmeat, shrimp, tomato cream, jasmine rice 6

OLD BAY MIXED GRILL
shrimp, scallops, beurre blanc 6

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

BLACKENED & 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
Maitre d' truffle butter, served with fresh starch and vegetable du jour 33

SIRLOIN STEAK FRITES
marinated hand cut sirloin, fries, house steak sauce 23

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

CRISPY MAHI BOWL
panko breaded Mahi over jasmine rice mixed with fresh ginger, carrots, edamame and pineapple. Topped with house-made pineapple sweet chili sauce 26

SIDES (SUBSTITUTION 2.00, AL A CARTE 4.00)

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