



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

CRISPY FRIED GREEN TOMATOES

roasted red pepper coulis, goat cheese crumbles 10

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

½ DOZEN HOUSE OYSTERS

½ dozen raw - cocktail sauce & horseradish 9

SOUPS & SALADS

CRAB BISQUE

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

SOUP & SALAD

Crab Bisque served with a house or Caesar salad 11

QUICHE OF THE DAY WITH SOUP OR SALAD

daily quiche with choice of house salad or a cup of crab bisque 11

ARUGULA & PEAR SALAD

seasoned walnuts, dried cranberries, crumbled bleu cheese, slice pears, orange miso dressing 10

HOUSE SALAD

mixed greens, tomatoes, cucumbers, carrots, balsamic dressing 7

FRIED OYSTER CAESAR SALAD

romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters 14

ORANGE MISO CHICKEN SALAD

spring mix, sliced grilled chicken, seasoned walnuts, shredded carrots, cucumbers and crainsins tossed in a orange miso vinaigrette 12

GRILLED CHICKEN CAESAR SALAD

Chopped romaine lettuce tossed in Caesar dressing, fresh parmesan cheese and croutons. Topped with a grilled chicken breast 11

GOAT CHEESE SALAD

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

SALAD ADD PROTEINS: CHICKEN 5, (5) SHRIMP 6, SALMON 8, MAHI 8, (6) FRIED OYSTER 6

SANDWICHES & BURGERS
All sandwiches served with fries

FRIED OYSTER PO BOY

lettuce, tomato, remoulade 14

FRIED SHRIMP PO BOY

lettuce, tomato, remoulade 13

BLUEFISH CHEESEBURGER

2 House ground beef patties, American cheese, lettuce, tomato, house-made pickles, onion 12

BACON JAM BURGER

2 House ground beef patties, tomato bacon jam, American Cheese, lettuce 11

THE MUSHROOM ONION BURGER

2 House ground beef patties, caramelized onion & mushrooms, lettuce, tomatoes 11

BLACKENED FISH SANDWICH

blackened fresh fish, lettuce, tomato, remoulade, slaw 14

FRIED FISH SANDWICH

tempura fried Atlantic cod, tartar sauce, lettuce, tomato and cole slaw 12

PHILLY CHEESE STEAK SANDWICH

sliced sirloin steak, peppers, onions, and white American cheese on a toasted hoagie roll 13

TUSCAN CHICKEN SANDWICH

grilled chicken, bacon tomato jam, fontina cheese, lettuce 12

KOREAN CHICKEN SANDWICH

fried chicken breast in spicy Korean sauce on a toasted challah bun. Topped with house made pickles and cilantro lime slaw 12

HOUSE SPECIALTIES
Served with a side salad

CHICKEN PICATTA

pan seared, lemon, capers, garlic, white wine. Served with jasmine rice and fresh vegetables 13

BLACKENED CHICKEN, RED BEANS & RICE

sub (4) shrimp \$5.00, sub fish \$9.00 12

GRILLED CHICKEN WHITE CHEDDAR MAC & CHEESE

cavatappi pasta, asparagus, white truffle oil 15

BAJA FISH TACOS

fried cod, flour tortillas, cilantro lime slaw, sock it to me sauce, Cuban black beans, jasmine rice 14

CHICKEN TACOS

seasoned chicken, blanco, cilantro lime slaw, flour tortilla, Cuban black beans, jasmine rice 12

BEEF TACOS

seasoned ground beef, lettuce, tomato, flour tortilla, Cuban black beans, jasmine rice 11

SEARED SCALLOPS & SHRIMP WHITE CHEDDAR MAC & CHEESE

cavatappi pasta, asparagus, white truffle oil 17

CRESCENT CITY MAHI

bronzed mahi filet topped with lump crabmeat and shrimp in a tomato vegetable cream sauce. Served over jasmine rice 16

CRISPY MAHI BOWL

panko breaded Mahi over jasmine rice with fresh ginger, carrots, edamame and pineapple. With house-made pineapple sweet chili sauce 16

FISH & CHIPS

deep fried beer battered cod, fries, slaw, malt vinegar 15

SHRIMP & GRITS

mushrooms, cajun spices, green onion, shrimp stock, stone ground grits GF 15

LEMON CAPER RAINBOW TROUT

pan sautéed; with a lemon caper butter sauce. Served with vegetables and jasmine rice. Sub salmon or mahi add \$7.00 15

SIDES (SUBSTITUTION 2.00/ A LA CARTE 4.00)

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