

# Merry Christmas 2021

## Appetizers

<b>Dozen House Oysters</b> .....	\$18
1 dozen raw - cocktail sauce & horseradish	
<b>Pan Seared Crab Cakes</b> .....	\$14
2 lump crab cakes, onion, peppers, celery, mayonnaise in a pool of beurre blanc	
<b>Oysters Rockefeller</b> .....	\$14
6 house oysters, spinach, shallots, Pernod, parmesan cream stuffing	
<b>Louisiana Crab Dip</b> .....	\$12
crab meat, pepper jack cheese, parmesan cheese and cream cheese baked golden brown, Served with ciabatta toast points	
<b>Crispy Fried Green Tomatoes</b> .....	\$10
roasted red pepper coulis, goat cheese crumbles	

## Soups & Salads

<b>Crab Bisque</b> .....	5 cup / 7 bowl
rich cream based soup laced with sherry & lots of crab meat	
<b>Fried Oyster Caesar Salad</b> .....	\$14
romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters	
<b>Arugula &amp; Pear Salad</b> .....	\$10
seasoned walnuts, dried cranberries, crumbled bleu cheese, slice pears, orange miso dressing	
<b>Goat Cheese Salad</b> .....	\$9
fried goat cheese, mixed greens, sun dried tomatoes, chopped pecans, balsamic vinaigrette	
<b>House Salad</b> .....	\$6
mixed greens, tomatoes, cucumbers, carrots, sunflower seeds	
<b>Caesar Salad</b> .....	\$6
romaine tossed with house made caesar dressing, parmesan & croutons	

## Fresh Fish Selections December 25th 2021

Norwegian Salmon, Atlantic Mahi, Carolina Trout, Gulf Grouper, Virginia Flounder, Atlantic Snapper, Atlantic Swordfish

## Entrées

<b>French Quarter</b> .....	\$36	<b>Fillet Oscar</b> .....	\$34
fresh flounder pecan crusted topped with fried shrimp, fried oysters, jumbo lump crab, beurre blanc. Served with fresh starch and vegetable du jour.		steamed asparagus, jumbo lump crab, bearnaise, fresh starch	
<b>Old Bay Mixed Grill</b> .....	\$29	<b>Seared Scallops &amp; Shrimp over White Cheddar Mac &amp; Cheese</b>	\$29
grilled fish, shrimp, scallop, side of beurre blanc		cavatappi pasta, asparagus, white truffle oil	
<b>Herb Crusted with Jumbo Lump Crab</b>	\$29	<b>Maine Lobster Ravioli</b> .....	\$29
pan seared with white wine served with house made beurre blanc		Maine lobster ravioli, sautéed string vegetables, lobster sherry cream sauce, shredded parmesan cheese, seared shrimp	
<b>Blackened Topped with Jumbo Lump Crab</b>	\$29	<b>Fried Shrimp</b> .....	\$26
over red beans and rice, andouille sausage		simply the best, served with fries, coleslaw, and cocktail sauce	
<b>Lemon &amp; Caper</b> .....	\$28		
pan seared, with white wine, lemon, capers			





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- Dozen House Oysters** ..... \$18  
1 dozen raw - cocktail sauce & horseradish
- Salmon Cakes** ..... \$13  
3 cakes made with fresh Atlantic salmon; coated in seasoned cracker meal and pan seared. Served with lemon dill sauce
- Bronzed Scallops** ..... \$13  
jumbo scallops seared golden brown and served with tomato bacon jam and drizzled with olive oil and chiffonade basil
- Sock It To Me Shrimp** ..... \$11  
crispy fried, tossed in our own Thai spiced sauce

## *Entrée Specials*

- Surf & Turf** ..... \$42  
grilled filet mignon and Maine Lobster tail. Served with fresh starch and vegetable du jour
- Chilean Sea Bass with Butter Poached Shrimp** ..... \$39  
pan seared Chilean Sea Bass topped with butter and herb poached Atlantic shrimp. Served fresh starch and vegetable du jour.
- Rosemary Garlic Lamb Chops** ..... \$38  
New Zealand lamb chops marinated in rosemary and garlic, seared golden brown and topped with a gremolata crust. Served with fresh starch and vegetable du jour
- Pan Seared NY Strip & Crab Cake** ..... \$36  
12 oz. New York Strip and 2 crab cakes pan seared and served with fresh starch & vegetable du jour

## *Drink Features*

- House-made Sangria** ..... \$6.50

