



OYSTERS & RAW BAR

DOZEN HOUSE OYSTERS
1 dozen raw - cocktail sauce & horseradish 19

FRIED OYSTERS CASINO
bacon, parmesan, green onions, garlic, shallot, fried oysters, butter sauce 15

BACON CHEDDAR STUFFED OYSTERS
6 house oysters stuffed with apple wood smoked bacon, white cheddar cheese & scallions 15

PAN SEARED CRAB CAKES
2 lump crab cakes, onion, peppers, celery, mayonnaise in a pool of beurre blanc 15

CLASSIC SHRIMP COCKTAIL
six large chilled shrimp, cocktail sauce, and lemon 13

BRUSCHETTA & BLACKENED SHRIMP FLATBREAD
flatbread topped with bruschetta mix, blackened shrimp, pepper jack cheese. Baked golden brown and drizzled with balsamic reduction. 13

KOREAN FRIED CHICKEN BITES
crispy fried chicken chunks tossed in a Korean chili sauce, served over ginger jasmine rice 12

CRISPY FRIED GREEN TOMATOES
roasted red pepper coulis, goat cheese crumbles 11

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 8

CAESAR SALAD
romaine, Caesar dressing, parmesan, croutons 7

RAINBOW TROUT 24

SALMON 25

MAHI 26

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 21

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 27

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 15
6 house oysters, half bacon cheddar, half rockefeller

OYSTERS ROCKEFELLER 15
6 house oysters, spinach, shallots, Pernod, parmesan cream stuffing

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

STARTERS

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

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

LOUISIANA CRAB DIP 13
crab meat, pepper jack cheese, parmesan cheese and cream cheese baked golden brown, Served with ciabatta toast points

TUSCAN BURRATA 13
fresh Burrata cheese, heirloom tomato basil mix, grilled ciabatta bread, balsamic reduction.

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

SOUPS & SALADS

FRIED OYSTER CAESAR SALAD 15
romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters

ARUGULA & PEAR SALAD 11
seasoned walnuts, dried cranberries, crumbled bleu cheese, slice pears, orange miso dressing

GOAT CHEESE SALAD 10
organic mixed greens with goat cheese medallion, chopped pecans, sun-dried tomatoes, house made balsamic vinaigrette

FRESH CATCH PREPARED YOUR WAY

SWORDFISH 28

SNAPPER 30

GROUPER 32

PREPARATION STYLES

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

OLD BAY MIXED GRILL 6
shrimp, scallops, beurre blanc

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

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

HOUSE SPECIALTIES

MAINE LOBSTER RAVIOLI 30
Maine lobster ravioli, sautéed string vegetables, lobster sherry cream sauce, shredded parmesan cheese, seared shrimp

CENTER CUT FILET 35
Maitre d' truffle butter, served with fresh starch and vegetable du jour

SIRLOIN STEAK FRITES 25
marinated hand cut sirloin, fries, house steak sauce

FRIED SHRIMP 27
simply the best, served with fries, coleslaw, and cocktail sauce

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

SIDES (SUBSTITUTION 2.00, AL A CARTE 4.00)

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