

OYSTERS & RAW BAR

DOZEN HOUSE OYSTERS 1 dozen raw - cocktail sauce & horseradish	20
BLUE FISH MUSSELS tomatoes, garlic, shallots, white wine, cream, grilled ciabatta bread	16
CLASSIC SHRIMP COCKTAIL six large chilled shrimp, cocktail sauce, and lemon	14

OYSTERS ROCKEFELLER 6 house oysters, spinach, shallots, Pernod, parmesan cream stuffing	16
OYSTERS SAMPLER 6 house oysters, half bacon cheddar, half rockefeller	16
BACON CHEDDAR STUFFED OYSTERS 6 house oysters stuffed with apple wood smoked bacon, white cheddar cheese & scallions	16

STARTERS

PAN SEARED CRAB CAKES 2 lump crab cakes, onion, peppers, celery, mayonnaise in a pool of beurre blanc	16
GRILLED STEAK FLATBREAD flat bread topped with thinly sliced marinated NY Strip loin, peppers, onions, smoked gouda, fontina and Gruyere cheeses. Drizzled with Thai chili sauce	15
BRUSCHETTA & BLACKENED SHRIMP FLATBREAD flatbread topped with bruschetta mix, blackened shrimp, pepper jack cheese. Baked golden brown and drizzled with balsamic reduction.	14
CRISPY FRIED GREEN TOMATOES roasted red pepper coulis, goat cheese crumbles	12
CHEESEBURGER EGG ROLLS house-ground beef, American & cheddar cheese, house pickles, red onion, tomato, ranch dressing	12

SALMON CAKES 3 cakes made with fresh Atlantic salmon; coated in seasoned cracker meal and pan seared. Served with lemon dill sauce	14
SOCK IT TO ME SHRIMP crispy fried, tossed in our own Thai spiced sauce	14
LOUISIANA CRAB DIP crab meat, pepper jack cheese, parmesan cheese and cream cheese baked golden brown, Served with ciabatta toast points	14
DATIL PEPPER DEVILED EGGS WITH FRIED OYSTERS 3 deviled eggs seasoned with St. Augustine Datil pepper spice over warm tomato bacon jam, topped with fried oysters and balsamic reduction	13
CRAB STUFFED MUSHROOMS Baked crab stuffed mushrooms, topped with a spinach parmesan cream sauce and baked golden brown.	13

SOUPS & SALADS

CRAB BISQUE cream based soup with sherry & lots of crab meat	7 cup / 9 bowl
HOUSE SALAD mixed greens, tomatoes, cucumbers, carrots, balsamic dressing	9
CAESAR SALAD romaine, Caesar dressing, parmesan, croutons	9
GOAT CHEESE SALAD organic mixed greens with goat cheese medallion, chopped pecans, sun-dried tomatoes, house made balsamic vinaigrette	11

SEAFOOD COBB SALAD romaine, blackened shrimp, crab corn salad, bacon, Gorgonzola cheese, red onion. boiled eggs and blistered tomatoes. Tossed in chipotle ranch	16
FRIED OYSTER CAESAR SALAD romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters	15
GRILLED ROMAINE WEDGE grilled romaine lettuce wedge with smoked bacon, blistered tomatoes, red onions, Gorgonzola cheese, crouton dust, blue cheese dressing	12

FRESH CATCH PREPARED YOUR WAY

RAINBOW TROUT	25
SALMON	26
MAHI	28

SWORDFISH	29
SNAPPER	32
GROUPE	34

PREPARATION STYLES

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-mojo sauce, cuban black beans, yucca fries GF	

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

CHICKEN PICATTA pan seared, lemon, capers, garlic, white wine. Served with fresh starch and vegetable du jour	22
MAGNOLIA CHICKEN 2 breaded chicken cutlets seared golden brown with roasted tomato and smoked bacon butter sauce. Fresh starch and grilled asparagus	24
SHRIMP & GRITS mushrooms, cajun spices, green onion, shrimp stock, stone ground grits GF	27
SEAFOOD STUFFED COD NANTUCKET fresh Atlantic Cod with a shrimp, scallop and cornbread stuffing. Topped with a sherry lobster sauce. Fresh starch and grilled asparagus	30
CENTER CUT FILET Maitre d' truffle butter, served with fresh starch and vegetable du jour	36
ENGLISH STYLE FISH & CHIPS Battered New England cod fried golden brown and served with tartar sauce, Cole slaw, and malt vinegar fries	25

STEAK & RAVIOLI pan seared 10 oz. NY strip steak and four cheese ravioli tossed in a roasted shallot cream sauce. Served over sautéed string vegetables	32
MAINE LOBSTER RAVIOLI Maine lobster ravioli, sautéed string vegetables, lobster sherry cream sauce, shredded parmesan cheese, seared shrimp	31
SEARED SCALLOPS & SHRIMP WHITE CHEDDAR MAC & CHEESE cavatappi pasta, asparagus, white truffle oil	31
FRIED SHRIMP simply the best, served with fries, coleslaw, and cocktail sauce	28
CARIBBEAN SHRIMP SCAMPI shrimp, red peppers, and scallions tossed in a Caribbean scampi butter over linguine pasta; served with grilled Ciabatta bread	26
ITALIAN PAPPARDELLE BOLOGNESE pappardelle pasta with beef and Italian sausage bolognese sauce, julienne basil, shaved Parmigiano Reggiano, and grilled ciabatta bread.	24

SIDES (SUBSTITUTION 2.00, AL A CARTE 4.00)**MAC & CHEESE, ASPARAGUS, SAUTÉED SPINACH, RED BEANS & RICE, COLE SLAW, FRIES, FRESH VEGETABLES**

CUSTOMER ADVISORY: THERE IS AN INCREASED HEALTH RISK ASSOCIATED WITH EATING UNDERCOOKED OR RAW MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS. GF DENOTES GLUTEN FREE. 20% GRATUITY ADDED TO PARTIES OF 7 OR MORE.