

## STARTERS

### PAN SEARED CRAB CAKES

2 lump crab cakes, onion, peppers, celery, mayonnaise in a pool of beurre blanc 16

### CLASSIC SHRIMP COCKTAIL

six large chilled shrimp, cocktail sauce, and lemon 14

### CRISPY FRIED GREEN TOMATOES

roasted red pepper coulis, goat cheese crumbles 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

### ½ DOZEN HOUSE OYSTERS

½ dozen raw - cocktail sauce & horseradish 11

## SOUPS & SALADS

### CRAB BISQUE

cream based soup with sherry & lots of crab meat 7 cup / 9 bowl

### SOUP & SALAD

Crab Bisque served with a house or Caesar salad 13

### HOUSE SALAD

mixed greens, tomatoes, cucumbers, carrots, balsamic dressing 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 CHICKEN CAESAR SALAD

Chopped romaine lettuce tossed in Caesar dressing, fresh parmesan cheese and croutons. Topped with a grilled chicken breast 13

### GRILLED ROMAINE WEDGE

grilled romaine lettuce wedge with smoked bacon, blistered tomatoes, red onions, Gorgonzola cheese, crouton dust, blue cheese dressing 12

**SALAD ADD PROTEINS: CHICKEN 7, (5) SHRIMP 8, SALMON 10, MAHI 10, (6) FRIED OYSTER 10**

## SANDWICHES & BURGERS

All sandwiches served with fries

### CRAB CAKE SLIDERS

two crispy seared lump crab cake sliders with lettuce, tomato and onion. Topped with zesty house sauce 18

### WESTERN BACON CHEESEBURGER

2 house ground patties, American cheese, smoked bacon, BBQ aioli, fried onion rings 14

### BLUEFISH CHEESEBURGER

2 House ground beef patties, American cheese, lettuce, tomato, pickles, onion 13

### FRIED OYSTER PO BOY

lettuce, tomato, remoulade 15

### FRIED SHRIMP PO BOY

lettuce, tomato, remoulade 14

### BLACKENED MAHI SANDWICH

blackened Atlantic Mahi filet, lettuce, tomato, remoulade, slaw 16

### CHICKEN CAESAR CLUB

warm ciabatta with sliced grilled chicken, shredded romaine lettuce, sun dried tomatoes, parmesan cheese and Caesar dressing 14

### FRIED FISH SANDWICH

tempura fried Atlantic cod, tartar sauce, lettuce, tomato and cole slaw 14

### PHILLY CHEESE STEAK SANDWICH

sliced sirloin steak, peppers, onions, and white American cheese on a toasted hoagie roll 14

### TUSCAN CHICKEN SANDWICH

grilled chicken, bacon tomato jam, fontina cheese, lettuce 14

## HOUSE SPECIALTIES

**Add a small Caesar salad or House salad for \$2.00 or a basket of four rolls and butter for \$4.00**

### CRESCENT CITY MAHI

bronzed Mahi filet topped with lump crabmeat and shrimp in a tomato vegetable cream sauce. Served over jasmine rice 18

### CHICKEN PICATTA

pan seared, lemon, capers, garlic, white wine. Served with jasmine rice and fresh vegetables 15

### MAGNOLIA CHICKEN

2 breaded chicken cutlets seared golden brown with roasted tomato and smoked bacon butter sauce. Fresh starch and grilled asparagus 16

### BLACKENED CHICKEN, RED BEANS & RICE

sub (4) shrimp \$6.00, sub fish \$10.00 14

### BAJA FISH TACOS

fried cod, flour tortillas, cilantro lime slaw, sock it to me sauce, Cuban black beans, jasmine rice 15

### FISH & CHIPS

deep fried beer battered cod, fries, slaw, malt vinegar 16

### SEARED SCALLOPS & SHRIMP WHITE CHEDDAR MAC & CHEESE

cavatappi pasta, asparagus, white truffle oil 18

### CHICKEN BACON MAC

chicken, smoked bacon, mushrooms, sun dried tomatoes, cavatappi pasta, fontina cheese, buttery panko 17

### ITALIAN PAPPARDELLE BOLOGNESE

pappardelle pasta with beef and Italian sausage bolognese sauce, julienne basil, shaved Parmigiano Reggiano 15

### FRIED SHRIMP

a half dozen large fried shrimp served with french fries, cole slaw and cocktail sauce 16

### SHRIMP & GRITS

mushrooms, cajun spices, green onion, shrimp stock, stone ground grits GF 16

### 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 16

## SIDES (SUBSTITUTION 2.00/ A LA CARTE 4.00)

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