

Merry Christmas 2024

Appetizers

<b>Dozen House Oysters</b> .....	\$20
1 dozen raw - cocktail sauce & horseradish	
<b>Pan Seared Crab Cakes</b> .....	\$16
2 lump crab cakes pan seared over a pool of Cajun remoulade	
<b>Oysters Rockefeller</b> .....	\$16
6 house oysters, spinach, shallots, Pernod, parmesan cream stuffing	
<b>Fried Calamari</b> .....	\$14
Fresh from Alaska. Never Frozen! Served with sweet Thai chili sauce for dipping	
<b>Datil Pepper Deviled Eggs with Fried Oysters</b> .....	\$13
3 deviled eggs seasoned with St. Augustine Datil pepper spice over warm tomato bacon jam, topped with fried oysters and balsamic reduction	
<b>Crispy Fried Green Tomatoes</b> .....	\$12
roasted red pepper coulis, goat cheese crumbles	

Soups & Salads

<b>Crab Bisque</b> .....	7 cup / 9 bowl
rich cream based soup laced with sherry & lots of crab meat	
<b>Fried Oyster Caesar Salad</b> .....	\$15
romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters	
<b>Grilled Romaine Wedge</b> .....	\$12
grilled romaine lettuce wedge with smoked bacon, blistered tomatoes, red onions, Gorgonzola cheese, crouton dust, blue cheese dressing	
<b>Goat Cheese Salad</b> .....	\$11
fried goat cheese, mixed greens, sun dried tomatoes, chopped pecans, balsamic vinaigrette	
<b>House Salad</b> .....	\$9
mixed greens, tomatoes, cucumbers, carrots, sunflower seeds	
<b>Caesar Salad</b> .....	\$9
romaine tossed with house made Caesar dressing, parmesan & croutons	

Fresh Fish Selections December 25th 2024

Alaskan Salmon, Carolina Rainbow Trout, Atlantic Snapper, Gulf Grouper, Atlantic Mahi, Virginia Flounder

Entrées

<b>French Quarter Halibut</b> .....	\$36	<b>Fillet Oscar</b> .....	\$34
pecan crusted, topped with fried shrimp, fried oysters, lump crab and beurre blanc. Served with fresh starch and vegetable du jour.		House cut steak steamed asparagus, lump crab, béarnaise, fresh starch	
<b>Old Bay Mixed Grill</b> .....	\$32	<b>Maine Lobster Ravioli</b> .....	\$31
grilled fish, shrimp, scallop, side of beurre blanc		Maine lobster ravioli, sautéed string vegetables, lobster sherry cream sauce, shredded parmesan cheese, seared shrimp	
<b>Herb Crusted with Lump Crab</b> .....	\$32	<b>Seared Scallops &amp; Shrimp over White Cheddar Mac &amp; Cheese</b>	\$31
pan seared with white wine served with house made beurre blanc		cavatappi pasta, asparagus, white truffle oil	
<b>Blackened Topped with Lump Crab</b> .....	\$32	<b>Fried Shrimp</b> .....	\$28
over red beans and rice, andouille sausage		simply the best, served with fries, coleslaw, and cocktail sauce	
<b>Lemon &amp; Caper</b> .....	\$32		
pan seared, with white wine, lemon, capers			



Menu & Prices may be subject to changes before 12/25 due to market prices and availability of some items