

Happy Valentines Day 2025

Appetizers

- Fried Blue Crab Claws** \$16
Blue crab cocktail claws, lightly battered and served with chili mustard sauce
- Pan Seared Crab Cakes** \$17
2 lump crab cakes pan seared over a pool of cajun romulade
- Oysters Rockefeller** \$18
6 house oysters, spinach, shallots, Pernod, parmesan cream stuffing
- Fried Calamari** \$14
Fresh from Alaska. Never Frozen! Served with sweet Thai chili sauce for dipping
- Datil Pepper Deviled Eggs with Fried Oysters** \$14
3 deviled eggs seasoned with St. Augustine Datil pepper spice over warm tomato bacon jam, topped with fried oysters and balsamic reduction
- Crispy Fried Green Tomatoes** \$14
roasted red pepper coulis, goat cheese crumbles

Soups & Salads

- Crab Bisque** 7 cup / 9 bowl
rich cream based soup laced with sherry & lots of crab meat
- Fried Oyster Caesar Salad** \$16
romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters
- Goat Cheese and Roasted Beet Salad** \$14
salad mix and romaine tossed in balsamic vinaigrette. Topped with goat cheese, candied pecans, roasted beets, red onions, mandarin oranges, and torn mint leaves
- Grilled Romaine Wedge** \$13
grilled romaine lettuce wedge with smoked bacon, blistered tomatoes, red onions, Gorgonzola cheese, crouton dust, blue cheese dressing
- House Salad** \$9
mixed greens, tomatoes, cucumbers, carrots
- Caesar Salad** \$9
romaine tossed with house made Caesar dressing, parmesan & croutons

Fresh Fish Selections February 14th 2025

Alaskan Salmon, Carolina Rainbow Trout, Atlantic Snapper, Gulf Grouper, Atlantic Mahi, Atlantic Swordfish

Entrées

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| French Quarter Mahi \$38
pecan crusted, topped with fried shrimp, fried oysters, lump crab and beurre blanc. Served with fresh starch and vegetable du jour. | Fillet Oscar \$38
House cut steak steamed asparagus, lump crab, béarnaise, fresh starch |
| Herb Crusted with Lump Crab \$36
pan seared with white wine served with house made beurre blanc | Maine Lobster Ravioli \$32
Maine lobster ravioli, sautéed string vegetables, lobster sherry cream sauce, shredded parmesan cheese, seared shrimp |
| Blackened Topped with Lump Crab \$36
over red beans and rice, andouille sausage | Lemon & Caper \$36
pan seared, with white wine, lemon, capers |
| Sherry Lobster Seafood Pasta \$34
seared diver scallops, shrimp, asparagus and grape tomatoes tossed with pappardelle pasta in a sherry lobster cream sauce. Topped with a lump crab cake and julienne basil | Fried Shrimp \$28
simply the best, served with fries, coleslaw, and cocktail sauce |

