

## OYSTERS & RAW BAR

<b>DOZEN HOUSE OYSTERS</b> 1 dozen raw - cocktail sauce & horseradish	24	<b>OYSTERS ROCKEFELLER</b> 6 house oysters, spinach, shallots, Pernod, parmesan cream stuffing	18
<b>BLUE FISH MUSSELS</b> tomatoes, garlic, shallots, white wine, cream, grilled ciabatta bread	18	<b>GRILLED PARMESAN OYSTER</b> fresh oysters topped with a parmesan garlic butter	18
<b>CLASSIC SHRIMP COCKTAIL</b> six large chilled shrimp, cocktail sauce, and lemon	15	<b>OYSTERS SAMPLER</b> 6 house oysters, half grilled parmesan and half baked rockefeller	18

## STARTERS

<b>PAN SEARED CRAB CAKES</b> 2 lump crab cakes pan seared over a pool of cajun romulade	17	<b>FRIED BLUE CRAB CLAWS</b> Blue crab cocktail claws, lightly battered and served with chili mustard sauce	16
<b>BRUSCHETTA &amp; BLACKENED SHRIMP FLATBREAD</b> flatbread topped with bruschetta mix, blackened shrimp, pepper jack cheese. Baked golden brown and drizzled with balsamic reduction.	15	<b>SALMON CAKES</b> 3 cakes made with fresh Atlantic salmon; coated in seasoned cracker meal and pan seared. Served with lemon dill sauce	16
<b>CRISPY FRIED GREEN TOMATOES</b> roasted red pepper coulis, goat cheese crumbles	14	<b>LOUISIANA CRAB DIP</b> crab meat, pepper jack cheese, parmesan cheese and cream cheese baked golden brown, Served with ciabatta toast points	16
<b>DATIL PEPPER DEVEILED EGGS WITH FRIED OYSTERS</b> 3 deviled eggs seasoned with St. Augustine Datil pepper spice over warm tomato bacon jam, topped with fried oysters and balsamic reduction	14	<b>CRAB STUFFED MUSHROOMS</b> Baked crab stuffed mushrooms, topped with a spinach parmesan cream sauce and baked golden brown.	14
<b>CHEESEBURGER EGG ROLLS</b> house-ground beef, American & cheddar cheese, house pickles, red onion, tomato, ranch dressing	13	<b>SOCK IT TO ME SHRIMP</b> crispy fried, tossed in our own Thai spiced sauce	15

## SOUPS & SALADS

<b>CRAB BISQUE</b> cream based soup with sherry & lots of crab meat	7.5 cup / 9.5 bowl	<b>SEAFOOD COBB SALAD</b> romaine, blackened shrimp, crab corn salad, bacon, Gorgonzola cheese, red onion. boiled eggs and blistered tomatoes. Tossed in chipotle ranch	17
<b>HOUSE SALAD</b> mixed greens, tomatoes, cucumbers, carrots, balsamic dressing	9	<b>FRIED OYSTER CAESAR SALAD</b> romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters	16
<b>CAESAR SALAD</b> romaine, Caesar dressing, parmesan, croutons	10	<b>GRILLED ROMAINE WEDGE</b> grilled romaine lettuce wedge with smoked bacon, blistered tomatoes, red onions, Gorgonzola cheese, crouton dust, blue cheese dressing	13
<b>GOAT CHEESE AND ROASTED BEET SALAD</b> salad mix and romaine tossed in balsamic vinaigrette. Topped with goat cheese, candied pecans, roasted beets, red onions, mandarin oranges, and torn mint leaves	14		

## FRESH CATCH PREPARED YOUR WAY

<b>RAINBOW TROUT</b>	27	<b>SWORDFISH</b>	31
<b>SALMON</b>	28	<b>SNAPPER</b>	34
<b>MAHI</b>	30	<b>GROUPER</b>	36

## PREPARATION STYLES

<b>GRILLED</b> house-made beurre blanc		<b>BLACKENED &amp; LUMP CRAB</b> andouille sausage, red beans & rice	8
<b>PAN SEARED LEMON CAPER</b> white wine, lemon, capers		<b>CRAB CRUSTED</b> pan seared crusted in crab meat roasted golden brown	8
<b>RAINBOW CURRY</b> jasmine rice, stir fried vegetables, curry sauce		<b>CRESCENT CITY SEARED</b> crabmeat, shrimp, tomato cream, jasmine rice	8
<b>THE FRENCH QUARTER</b> pecan crusted, fried shrimp, fried oysters, lump crab,beurre blanc	10	<b>HERB CRUSTED &amp; JUMBO LUMP CRAB</b> pan seared, white wine, house-made beurre blanc	8

## HOUSE SPECIALTIES

<b>CENTER CUT FILET</b> Maitre d' truffle butter, served with fresh starch and vegetable du jour	38	<b>NEW YORK STRIP AND CRAB CAKES</b> hand cut 10 oz. New York strip steak pan seared and served with two lump crab cakes topped with Cajun remoulade. Served fresh starch and vegetable du jour	36
<b>CHICKEN PICATTA</b> pan seared, lemon, capers, garlic, white wine. Served with fresh starch and vegetable du jour	24	<b>SHERRY LOBSTER SEAFOOD PASTA</b> 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	36
<b>ENGLISH STYLE FISH &amp; CHIPS</b> Battered New England cod fried golden brown and served with tartar sauce, Cole slaw, and malt vinegar fries	27	<b>MAINE LOBSTER RAVIOLI</b> Maine lobster ravioli, sautéed string vegetables, lobster sherry cream sauce, shredded parmesan cheese, seared shrimp	32
<b>SEAFOOD STUFFED COD NANTUCKET</b> fresh Atlantic Cod with a shrimp, scallop and cornbread stuffing. Topped with a sherry lobster sauce. Fresh starch and grilled asparagus	32	<b>CARIBBEAN SHRIMP SCAMPI</b> shrimp, red peppers, and scallions tossed in a Caribbean scampi butter over linguine pasta; served with grilled Ciabatta bread	28
<b>MAGNOLIA CHICKEN</b> 2 breaded chicken cutlets seared golden brown with roasted tomato and smoked bacon butter sauce. Fresh starch and grilled asparagus	26	<b>FRIED SHRIMP</b> simply the best, served with fries, coleslaw, and cocktail sauce	28
<b>SHRIMP &amp; GRITS</b> mushrooms, cajun spices, green onion, shrimp stock, stone ground grits GF	28		

## SIDES (SUBSTITUTION 2.00, AL A CARTE 4.00)

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