

STARTERS

PAN SEARED CRAB CAKES 2 lump crab cakes pan seared over a pool of cajun romulade	17
CLASSIC SHRIMP COCKTAIL six large chilled shrimp, cocktail sauce, and lemon	15
CRISPY FRIED GREEN TOMATOES roasted red pepper coulis, goat cheese crumbles	14
CHEESEBURGER EGG ROLLS house-ground beef, American & cheddar cheese, house pickles, red onion, tomato, ranch dressing	13

DOZEN HOUSE OYSTERS 1 dozen raw - cocktail sauce & horseradish	24
SALMON CAKES 3 cakes made with fresh Atlantic salmon; coated in seasoned cracker meal and pan seared. Served with lemon dill sauce	16
SOCK IT TO ME SHRIMP crispy fried, tossed in our own Thai spiced sauce	15
CRAB STUFFED MUSHROOMS Baked crab stuffed mushrooms, topped with a spinach parmesan cream sauce and baked golden brown.	14

SOUPS & SALADS

CRAB BISQUE cream based soup with sherry & lots of crab meat 7.5 cup / 9.5 bowl	
HOUSE SALAD mixed greens, tomatoes, cucumbers, carrots, balsamic dressing	9
GOAT CHEESE AND ROASTED BEET SALAD 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
GRILLED ROMAINE WEDGE grilled romaine lettuce wedge with smoked bacon, blistered tomatoes, red onions, Gorgonzola cheese, crouton dust, blue cheese dressing	13

SOUP & SALAD Crab Bisque served with a house or Caesar salad	14
SEAFOOD COBB SALAD romaine, blackened shrimp, crab corn salad, bacon, Gorgonzola cheese, red onion. boiled eggs and blistered tomatoes. Tossed in chipotle ranch	17
GRILLED CHICKEN CAESAR SALAD Chopped romaine lettuce tossed in Caesar dressing, fresh parmesan cheese and croutons. Topped with a grilled chicken breast	15
FRIED OYSTER CAESAR SALAD romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters	16

SALAD ADD PROTEINS: CHICKEN 8, (5) SHRIMP 9, SALMON 11, MAHI 11, (6) FRIED OYSTER 12

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	15
BLUEFISH CHEESEBURGER 2 House ground beef patties, American cheese, lettuce, tomato, pickles, onion	14
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 and our house cole slaw	17
FRIED FISH SANDWICH tempura fried Atlantic cod, tartar sauce, lettuce, tomato and house cole slaw	15
PHILLY CHEESE STEAK SANDWICH sliced sirloin steak, peppers, onions, and white American cheese on a toasted hoagie roll	15
TUSCAN CHICKEN SANDWICH grilled chicken, bacon tomato jam, white American cheese and lettuce	15

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	19
CHICKEN PICATTA pan seared, lemon, capers, garlic, white wine. Served with jasmine rice and fresh vegetables	16
MAGNOLIA CHICKEN 2 breaded chicken cutlets seared golden brown with roasted tomato and smoked bacon butter sauce. Fresh starch and grilled asparagus	17
BLACKENED CHICKEN, RED BEANS & RICE sub (4) shrimp \$6.00, sub fish \$10.00	15
BAJA FISH TACOS fried cod, flour tortillas, cilantro lime slaw, sock it to me sauce, Cuban black beans, jasmine rice	15

FRIED SHRIMP a half dozen large fried shrimp served with french fries, cole slaw and cocktail sauce	17
SHRIMP & GRITS mushrooms, cajun spices, green onion, shrimp stock, stone ground grits GF	16
CARIBBEAN SHRIMP SCAMPI shrimp, red peppers, and scallions tossed in a Caribbean scampi butter over linguine pasta	17
LEMON CAPER RAINBOW TROUT pan sautéed; with a lemon caper butter sauce. Served with vegetables and jasmine rice. Sub salmon or mahi add \$8.00	17
FISH & CHIPS deep fried beer battered cod, fries, slaw, malt vinegar	17

SIDES (SUBSTITUTION 2.00/ A LA CARTE 4.00)

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