

OYSTERS & RAW BAR		
DOZEN HOUSE OYSTERS		
1 dozen raw - cocktail sauce & horseradish	25	
BLUE FISH MUSSELS		
tomatoes, garlic, shallots, white wine, cream, grilled ciabatta bread	19	
CLASSIC SHRIMP COCKTAIL		
6 large chilled shrimp, cocktail sauce, and lemon	16	
OYSTERS ROCKEFELLER		
6 house oysters, spinach, shallots, Pernod, parmesan cream stuffing		18
GRILLED PARMESAN OYSTER		
fresh oysters topped with a parmesan garlic butter		18
OYSTERS SAMPLER		
6 house oysters, half grilled parmesan and half baked rockefeller		18

STARTERS		
PAN SEARED CRAB CAKES		
2 lump crab cakes pan seared over a pool of cajun romulade	18	
CRAB STUFFED MUSHROOMS		
Baked crab stuffed mushrooms, topped with a spinach parmesan cream sauce and baked golden brown.	15	
CHEESEBURGER EGG ROLLS		
stuffed with ground beef, American & cheddar cheese, house made pickles and red onions. Served with ranch dressing	14	
CRISPY FRIED GREEN TOMATOES		
roasted red pepper coulis, goat cheese crumbles	14	
LOUISIANA CRAB DIP		
crab meat, pepper jack cheese, parmesan cheese and cream cheese baked golden brown, Served with ciabatta toast points		17
SOCK IT TO ME SHRIMP		
crispy fried, tossed in our own Thai spiced sauce		15
THE SPROUTS		
sautéed Brussels sprouts and caramelized onions tossed with smoked bacon and blistered cherry tomatoes. Topped with balsamic reduction and parmesan cheese		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	
CAESAR SALAD		
romaine, Caesar dressing, parmesan, croutons	10	
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	15	
SEAFOOD COBB SALAD		
romaine, blackened shrimp, crab corn salad, bacon, Gorgonzola cheese, red onion. boiled eggs and blistered tomatoes. Tossed in chipotle ranch		18
FRIED OYSTER CAESAR SALAD		
romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters		17
GRILLED ROMAINE WEDGE		
grilled romaine lettuce wedge with smoked bacon, blistered tomatoes, red onions, Gorgonzola cheese, crouton dust, blue cheese dressing		14

HOUSE SPECIALTIES		
PORCINI CRUSTED SCALLOPS		
fresh porcini crusted sea scallops pan seared golden brown and served over a smoked bacon caramelized onion jus. Served with a grilled asparagus parmesan orzo.	36	
BLACKENED MAHI TOPPED WITH LUMP CRAB		
over red beans and rice with andouille sausage and topped with lump crab meat and house made burre blanc	36	
FRIED SHRIMP		
simply the best, served with fries, coleslaw, and cocktail sauce	28	
ENGLISH STYLE FISH & CHIPS		
Battered New England cod fried golden brown and served with tartar sauce, cole slaw and malt vinegar fries	27	
MAGNOLIA CHICKEN		
2 breaded chicken cutlets seared golden brown with roasted tomato and smoked bacon butter sauce. Fresh starch and grilled asparagus	26	
PAN SEARED COD IN A WHITE WINE TOMATO BASIL SAUCE		
Pan seared cod topped with a white wine cherry tomato basil sauce, served over whipped potatoes and grilled asparagus	26	
CHICKEN PICATTA		
pan seared, lemon, capers, garlic, white wine. Served with fresh starch and vegetable du jour	24	
BLUEFISH SURF AND TURF		
pan seared bistro steak filet, scallops and shrimp sautéed in a garlic butter sauce. Served with whipped potatoes and grilled asparagus		38
NEW YORK STRIP AND CRAB CAKES		
hand cut 10 oz. New York strip steak pan seared and served with two lump crab cakes topped with Cajun remoulade. Served with fresh starch and vegetable du jour		36
LUMP CRAB CARBONARA		
smoked bacon, sun dried tomatoes and linguine pasta tossed in a traditional parmesan carbonara sauce. Topped with lump crab meat and toasted garlic lemon bread crumbs		34
SHERRY LOBSTER SEAFOOD PASTA		
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		35
CARIBBEAN SHRIMP SCAMPI		
shrimp, red peppers, and scallions tossed in a Caribbean scampi butter over linguine pasta; served with grilled Ciabatta bread		28
PEACH BBQ SALMON		
Fresh Salmon filet pan seared and brushed with our house made hoisin peach BBQ sauce. Served over a ginger rice cake and sautéed zucchini logs. Topped with scallion strings		29

SIDES (SUBSTITUTION 2.00, AL A CARTE 4.00)

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

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN
/ 20% gratuity added to parties of 7 or more. /