

APPETIZERS

FRIED GROUPER & SHRIMP or OYSTER BASKET 10
AL STEAMED SHRIMP with DRAWN BUTTER & COCKTAIL 9
BAKED OYSTER RAGTIME 12 * CRAB CAKES 9.9 *

Dinner Specials

Grilled Filet topped with Artichokes, Crab Meat & Béarnaise 30

Grilled 12oz Ribeye with Mushroom Wine Cream Sauce 25

*Grilled Filet topped with Caramelized Onions, Portobello Mushrooms
& Bleu Cheese Herb Butter 28*

Grilled 12oz Ribeye with Marsala Glazed Portobello Mushrooms 25

Crab Stuffed Tilapia Topped with Chardonnay Cream Sauce 15

Pan Sautéed or Fried Crab Cakes with Cajun Horseradish Sauce 16

Fresh Fish Entrees Prepared with Choice of Topping

Grouper - Mahimahi - Redfish - Tilapia

Shrimp Ragtime

Shrimp Sautéed in Cajun Cream

Crawfish Etouffee

Seasoned Crawfish Tail Meat with Onions, Celery & Peppers

Ponchartrain Sauce

Seasoned Shrimp & Crab with Mushrooms, Onion & Celery

Ginger Soy & Scallion Sauce

Pecan & Basil Crusted

Hand Battered & topped with Lemon Butter Sauce

Baked Grouper Parmesan

Entrees served with choice of two:

*Sautéed Vegetables, Baked Potato, Twice Baked Potato, Rice
or Garden, Greek, Spinach or Caesar Salad*