

# 6<sup>TH</sup> DINNER

Served 3pm – 11pm

## OYSTERS

Available 11:00am- 11:00pm

### **Blue Point**

½ Doz. - \$16      1 Doz. - \$32

### **James River**

½ Doz. - \$14      1 Doz. - \$28

## SUSHI

Available 11:00am- 11:00pm

### **California Roll – 12**

Crab, Avocado, Cucumber

### **\*Spicy Tuna Roll- 12**

Big Eye Tuna, Jalapenos

### **Tempura Shrimp Roll - 12**

Crispy Shrimp Tempura, Cucumber. Eel Sauce

### **\*Philadelphia Roll– 12**

Choice of Cheese; Lettuce, Tomato, Onion.

### **Nashville Roll - 12**

Hot Chicken, Buldak Sauce

### **Veggie Maki Roll - 12**

Asparagus, Avocado, Cucumber, Jalapenos

## STARTERS

### **Gumbo - 9**

Chicken and Sausage Gumbo.

### **Hell-Fire Chili - 9**

Garnished with Cheddar and Jalapenos.

### **Boom Boom Shrimp - 14**

Panko Fried Jumbo Gulf Shrimp, Soy Chili Glaze.

### **Chicken Wings - 16**

Choice of Buffalo, Kung POW!, or Naked.

Served with Celery and Ranch.

## SALADS

### **Arugula and Watermelon - 14**

Baby Arugula, Diced Watermelon, Tossed with Feta Cheese. Served with a Champagne Citrus Vinaigrette.

### **Southern Salad - 17**

Fried Chicken (**No Spice, Mild, or Hot**), Iceberg, Romaine, Tomato, Cucumber, Bacon, Boiled Egg, Topped with Cheddar Cheese.

**Choice of Dressing: Ranch, Honey Mustard,**

**Citrus Vinaigrette, or Bleu Cheese.**

## SANDWICHES

All Sandwiches Served with French Fries

### **\*Classic Cheeseburger – 14**

Choice of Cheese; Lettuce, Tomato, Onion.

### **Nashville Cheesesteak - 14.50**

Toasted Hoagie, Peppers, Onions, Yazoo Beer Cheese Sauce.

### **BBQ Chicken Club - 14**

Grilled Chicken Breast, Bacon, Gruyere Cheese, Lettuce, Tomato, and BBQ Sauce. Served on a Brioche Bun.

## ENTREES

### **Hot Chicken and Waffle - 18**

Nashville Hot Chicken Tenders Served over a Belgian Waffle. Served with Maple Syrup.

### **Lemon Herb Chicken – 24**

Roasted Airline Chicken Marinated in Herb Oil, Finished with a Dijon Cream Sauce. Served over Smashed Potatoes and Asparagus.

### **Rattlesnake Pasta - 23**

Linguine, Shaved Roasted Chicken, Spicy Alfredo, Mixed Peppers, Onions, Parmesan Cheese.

Served with Garlic Bread.

**Add (3) Shrimp \$9**

### **Louisiana Shrimp Boil - 21**

Cajun Seasoned Shrimp, Kielbasa, Corn, and Potatoes Served with Spicy Cocktail Sauce and Butter.

**Available 11:00am- 11:00pm**

### **Shrimp and Grits - 24**

Spicy Jumbo Shrimp Topped with a BBQ Butter Sauce, Served over Smoked Gouda Grits.

### **\*Chargrilled Salmon – 24**

8oz. Salmon Filet Served with Rice Pilaf and Asparagus, with a side of Shallot Dill Aioli.

### **\*Filet - 48**

8 oz. Center Cut, USDA Choice Aged Butcher Block Reserve, Finished with Chef's Zip Sauce.

Served with Asparagus and Smashed Potatoes.

**Topped with (3)Shrimp and a BBQ Butter Sauce \$9**

## SHARABLE SIDES

French Fries - 8

Grilled Asparagus - 8

Sautéed Broccoli - 8

Smoked Gouda Grits - 8

Smashed Potatoes - 8

## DESSERTS

Caramel Brownie

Cheesecake - 9

New York Cheesecake – 9

Chocolate Lava Cake - 10

Carrot Cake - 10

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients

**18% Gratuity Will Be Added To Parties of Six or More**