

## Appetizers

### Chicken & Andouille Gumbo - 8

Traditional New Orleans Style with Chicken, Andouille Sausage and White Rice. **Add Shrimp + \$6**

### Chicken Wings - 14

Choice of Buffalo, Kung POW!, or Naked. Served with Celery and Blue Cheese or Ranch.

### Calamari - 14

Banana Peppers, Marinara.

### Spinach Dip - 12

Corn Tortilla Chips, Spicy Salsa, Sour Cream.

### Boom Boom Shrimp - 14

Panko Fried Jumbo Gulf Shrimp, Soy Chili Glaze.

### Four Oyster Sampler - 12

One Each Gulf, Bluepoint, Wellfleet, Beausoleil.

No substitutions, varietals subject to change based on seasonal availability.

## Entrees

### King Crab Legs - Mkt. Price

1 Pound of Cold-Water Crab Legs

### \*Filet - 37

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

### \*Ribeye - 37

14 oz. USDA Choice Aged Mid-Western Beef, Finished with Chef's Zip Sauce. Served with Choice of Side.

### \*Chargrilled Salmon - 23.50

Shallot Dill Aioli. Served with Choice of Side.

### BBQ Shrimp and Grits - 22

Spicy Jumbo Shrimp, BBQ Butter Sauce, Smoked Gouda Grits.

### Lemon Rosemary Chicken - 22

Roasted Organic Airline Chicken Breasts, Finished with White Wine Herb Pan Jus. Served over Smashed Potatoes.

### Chicken Parmesan - 22

Chicken Scaloppine, Breaded and Topped with Marinara, Parmesan and Muenster Cheeses. Served with Linguine and Garlic Bread.

## Salads, Sandwiches & Burgers

### House - 9

Mixed Greens, Romaine, Cucumber, Tomatoes, Carrots, Choice of Dressing.

### Classic Caesar - 11

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing.

#### ✦ SALAD ADDITIONS ✦

Grilled Chicken + \$6 Shrimp + \$9 Salmon + \$12

#### ✦ SALAD DRESSINGS ✦

Bleu Cheese, Caesar, Champagne Citrus Vinaigrette, Honey Mustard, Ranch, Sesame Soy Vinaigrette, Thousand Island.

### BBQ Chicken Club - 13.50

Brioche Bun, Bacon, Gruyère Cheese, Lettuce, Tomato. Served with French Fries.

### Nashville Cheesesteak - 14.50

Toasted Hoagie, Peppers, Onions, Yazoo Beer Cheese Sauce. Served with French Fries.

### \*Classic Cheeseburger - 13.50

Choice of Cheese, Lettuce, Tomato, Onion. Served with French Fries.

### Fish Tacos - 15

Flour Tortillas filled with Mahi Mahi, Cilantro Lime Cream, Napa Cabbage, Black Bean Corn Salsa. Served with French Fries.

\*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.



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# Oysters

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## Bluepoint

Slight Brine, Crisp Finish  
\$16 ½ Dozen    \$29 Dozen

## Gulf

Plump, Mild Salinity  
\$12 ½ Dozen    \$21 Dozen

## Market Selections

Ask Your Bartender  
for Today's Featured Oysters

## ✦ OYSTER ADDITIONS ✦

**Rockefeller** + \$4 ½ Dozen + \$7 Dozen  
**Garlic Parmesan** + \$3 ½ Dozen + \$5 Dozen  
**BBQ Butter** + \$3 ½ Dozen + \$5 Dozen

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# Sushi

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## California Roll - 11

Crab, Avocado, Cucumber, Toasted Sesame Seeds

## Tempura Shrimp Roll - 11

Crispy Fried Shrimp Tempura, Cucumber, Eel Sauce

## Nashville Roll - 11

Hot Chicken, SoBro Sauce

## \*Spicy Tuna Roll - 11

Big Eye Tuna, Green Onions, Jalapeños

## Philadelphia Roll - 11

Smoked Salmon, Avocado, Cream Cheese

## Veggie Maki Roll - 10

Avocado, Cucumber, Asparagus

## Roll of the Day - Market Price

Ask your bartender for today's selection

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# Sides

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**Yukon Gold Smashed Potatoes - 8**

**Grilled Asparagus - 8**

**Smoked Gouda Grits - 8**

**French Fries - 7**

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# Desserts

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## Cheesecake - 8

Rich & Creamy New York Style, Raspberry Sauce.

## Lemon Pie - 8

Tart Lemon with a Homemade Graham Cracker Crust

## Salted Caramel Brownie Cheesecake - 8

Brownie Bits, Salted Caramel Swirls, Creamy Cheesecake.

## Lemon Blueberry Mascarpone Cake - 8

Fluffy Lemon Vanilla Cake with Blueberries and Mascarpone Filling.

## Cappuccino Creme Brulee - 8

Chantilly Cream, Cocoa.

## Carrot Cake - 8

Topped with Sweet Cream Cheese Icing.

## Chocolate Lava Cake - 10

Decadent Molten Center, Served a la Mode.

## Vanilla Ice Cream - 4

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