

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 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.

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 Yukon Gold Smashed Potatoes.

*Ribeye - 37

14 oz. USDA Choice Aged Mid-Western Beef, Finished with Chef's Zip Sauce. Served with Yukon Gold Smashed Potatoes.

*Chargrilled Salmon - 23.50

Shallot Dill Aioli. Served with Grilled Asparagus.

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

Iceberg, 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, 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 - 14.5

Flour Tortillas filled with Mahi Mahi, Cilantro Lime Cream, 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.



Oysters

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 Parmesean + \$3 ½ Dozen + \$5 Dozen

Sushi

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

Sides

Yukon Gold Smashed Potatoes - 8

Smoked Gouda Grits - 8

Grilled Asparagus - 8

French Fries - 7

Desserts

Cheesecake - 8

Rich & Creamy New York Style, Raspberry Sauce.

Salted Caramel Brownie Cheesecake - 8

Brownie Bits, Salted Caramel Swirls, Creamy Cheesecake.

Chocolate Lava Cake - 10

Decadent Molten Center, Served a la Mode.

Choc'late Lovin' Spoon Cake - 8

Chocolate Pudding between Two Layers of Dark Chocolate Cake.

Lemon Pie - 8

Tart Lemon with a Homemade Graham Cracker Crust

Red Velvet Cake - 8

Brilliant Red Velvet Cake Layers, Stacked Four High, Spread with Deep Chocolate Truffle Filling, Topped with a Tangy Cream Cheese Icing.

Carrot Cake - 8

Topped with Sweet Cream Cheese Icing.

Vanilla Ice Cream - 4

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