

6TH 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

Smoked Salmon, Avocado, Cream Cheese.

Nashville Roll - 12

Hot Chicken, Buldak Sauce

Veggie Maki Roll - 12

Asparagus, Avocado, Cucumber, Jalapenos

STARTERS

Gumbo - 9

Chicken and Sausage Gumbo.

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.

Big Pretzel – 13.50

Warm Bavarian Style Pretzel.
Served with a Beer Cheese Sauce

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 \$12

Louisiana Shrimp Boil - 21

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

Available 11:00am- 10:00pm

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 \$12

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