

• **OYSTERS** •

RAW OYSTERS

Freshly shucked oysters, served with crackers, cocktail sauce and horseradish
1/2 dozen 14.99 | dozen 23.99

CHARBROILED OYSTERS

Freshly shucked oysters, topped with a garlic butter blend, parmesan and romano cheeses
1/2 dozen 15.99 | dozen 27.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

• **STARTERS** •

BROCCOLI & BRIE SOUP

*Creamed brie cheese, seafood stock, and broccoli with crumbled seasoned
biscuit croutons. 7.99
Kendall Jackson, Sauvignon Blanc 9*

SEAFOOD AU GRATIN

*Louisiana crawfish tails and Gulf shrimp au gratin. Served with our unique
fried bow tie pasta. 14.99
La Crema, Pinot Noir 11*

FRIED RAVIOLI WITH SPICY MARINARA

*Breaded cheese stuffed ravioli, spicy tomato cream sauce, and banana
peppers. 14.99
Bonanza, Cabernet Sauvignon 10 or La Crema, Pinot Noir 11*

• **ENTREES** •

SEAFOOD SALAD ROLL

*Louisiana crawfish tails, Gulf shrimp and
lump crab meat, spicy vegetable aioli, on
a toasted garlic butter roll 14.99
Kendall Jackson, Sauvignon Blanc 9*

EGGPLANT NAPOLEON

*Fried eggplant medallions with
Maryland crabcake stuffing over angel
hair pasta topped crawfish au gratin
sauce and parmesan cheese. 22.99
Kendall Jackson, Chardonnay 11*

ITALIAN CRAB SALAD

*Spring mix, lump crab meat, olive salad,
fried eggplant croutons, parmesan
cheese, mozzarella cheese, sliced banana
peppers, and a lemon wedge. 16.99
Kendall Jackson, Sauvignon Blanc 9*

**FRIED REDFISH WITH
CRAWFISH CREAM**

*Fresh redfish, lightly fried over garlic
butter angel hair pasta topped with
crawfish cream 29.79
Kendall Jackson, Chardonnay 11 or
Bonanza, Cabernet Sauvignon 10*

• **DESSERT** •

PEACH FOSTER CHEESECAKE

*Cinnamon Streusel Cheesecake, cinnamon sauteed peaches, and
fosters syrup. 8.99
Avisi, Prosecco 13*