

Entrées



Pecan Encrusted Catch*

Topped with a Creamy Crawfish Sauce. Also available Pan Seared.
\$22.99

Alaskan King Salmon*

Topped with a Tequila Lime Sauce
\$23.99

Porterhouse Pork Chop with Garlic Butter*

\$19.99

Pan Seared Tuna*

Fresh Sushi Grade Tuna, Seared and Finished with a Ginger Wasabi Sauce
\$25.99

Chicken Alfredo*

\$15.99

Fried Oyster or Shrimp Dinner*

\$21.99

Small \$11.99

Steamer Platter*

One Full Pound of Delicious Snow Crab Legs, and 1/2 Pound of Peel and Eat Shrimp
\$23.99

Shrimp and Grits*

Five Jumbo Shrimp, Served over a Grilled Gouda Grit Patty, Topped with a Crawfish Sauce. Served with a Salad.
\$10.99

Seafood Stuffed Catch*

Topped with a Creamy Lobster Sauce
\$24.99

Seafood Stuffed Porterhouse Pork Chop*

Topped with a Cranberry Jezebel Sauce
\$25.99



Soft Shell Crab*

Topped with a Tasso Hollandaise Sauce
\$24.99

Crab Cake Dinner*

\$24.99

Crabmeat Augratin*

\$20.99

Seafood Alfredo*

Shrimp, Scallops and Crabmeat in a Creamy Alfredo Sauce over Fettuccini Pasta. Available with Shrimp only \$18.99
\$20.99



Grilled Shrimp in a Firecracker Sauce*

\$21.99

Caribbean Jerk Chicken

Topped with a Tropical Fruit Salsa Sauce, an Island Favorite!
\$16.95

Shrimp étouffée

A Classic Homemade étouffée Served over Rice with French Bread. Served with a Salad.
\$12.99

Tin Top Platter*

A fresh Crab Cake, Golden Fried Shrimp, Oysters and Fish. Ask For it Broiled for an extra \$2.00
\$23.99

Small \$12.99

Add one of the following to any Entrée for only \$10.00

1/2 Pound Peel and Eat Shrimp, Crab Cake, 1 Soft Shell Crab, Coco Loco Shrimp, 6 Fried Oysters
1/2 Pound Snow Crab Legs, 6 Shrimp (Fried, Grilled or Steamed)

Aged Angus Beef

Rib Eye Steak*

16 Ounces of Tender, Juicy Aged Angus Beef.

\$23.99

12 ounce \$19.99

Petite Filet*

6 Ounces of the Most Tender Steak Available

\$23.99

New York Strip Steak*

16 Ounces of the Steak Lover's Steak.

\$23.99

12 ounces \$19.99

Steer Butt Tender*

10 Ounces of our Most Flavorful Cut of Beef

\$27.99

Most Entrées and Steaks come with Two Sides

Sides

Gouda Cheese Grits

Tasso Seasoned Green Beans*

Baked Potato with Butter and Sour Cream

French Fries

Fried Green Tomatoes

Fresh Collard Greens*

Lettuce Wedge or Caesar Salad*

Seasoned Lima Beans with Andouille Sausage*

Loaded Baked Potato*

Cheese, Bacon & Chives \$0.99

Dessert

Key Lime Pie

Buttermilk Chess Pie

Chocolate Bread Pudding in a White Chocolate Sauce

\$5.99

Crème Brule

Bread Pudding in Whiskey Sauce

Strawberry Bread Pudding in a White Chocolate Sauce

Printed Menu Pricing May Fluctuate

There will be a charge for split plates

Not Responsible for Medium Well or Well Done Steaks

A 20% Gratuity may be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness