

## Appetizers

<b>Loaded Fries</b> 6.99 house fries with cheese and bacon	<b>Lump Crab Cake</b> 10.99 lump and claw meat, trinity, New Orleans-style BBQ sauce.	<b>Oysters on the Half Shell</b> 1/2 dz. 5.99    1 dz. 9.99	<b>Oysters Rockefeller</b> 7.99 baked oysters, spinach, bacon, parmesan, topped with herbed bread crumbs.
<b>Crispy Shrimp</b> 7.99 tossed in a spicy sweet chili sauce over mixed greens.	<b>Fried Pickle Spears</b> 5.99 served with ranch.	<b>Fried Crab Claws</b> 12.99 1/3 lb.	
<b>Seafood Gumbo</b> shrimp, fish, and andouille. cup 4.99    bowl 6.99	<b>Soup of the Day</b> made fresh every day. cup 4.49    bowl 6.49	<b>Lobster and Shrimp Bisque</b> spiked with a hint of sherry. cup 5.99    bowl 7.99	<b>Soup &amp; Salad</b> 7.99 house salad and cup of soup of day sub lobster bisque or gumbo (+\$1)

## Salads

<b>Lump Crab &amp; Shrimp</b> 12.99 West Indies marinated lump crab and shrimp, mixed greens, orange supremes, avacado, grape tomatoes and shaved red onion.	<b>Salmon Caesar</b> 12.99 grilled salmon atop chopped romaine, with avocado, homemade Caesar dressing, herb croutons and shredded Parmesan -sub chicken for no charge -sub shrimp (+\$2)
<b>Caesar Salad</b> 4.99 chopped romaine, homemade Caesar dressing, herb croutons and shredded parmesan.	<b>Mediterranean Chicken</b> 9.99 grilled chicken served over spinach, marinated artichokes, sundriedtomatoes, black olives, feta, and herb balsamic vinaigrette.
	<b>House Salad</b> 4.99 mixed greens, julienne carrots, cucumber, shaved red onions, grape tomatoes, and a smoked tomato vinaigrette.

## Entrees

prepared Grilled, Blackened or Fried with your choice of 2 sides

<b>Fried Oysters</b>	11.99
<b>Chicken Breast</b>	8.99
<b>Shrimp</b>	9.99
<b>Salmon</b>	10.99
<b>Grouper</b>	12.99
<b>Flounder</b>	9.99

<b>Blackened Shrimp</b>	8.99
white sauce, trinity and mozerella.	

<b>Spinach and Artichoke</b>	8.49
topped with marinara, black olives, and feta cheese.	

<b>Roasted Chicken and Sundried Tomatoes</b>	8.49
topped with caramelized onions, rosemary and mozzarella	

<b>Flatbread of the Day</b>	
ask your server for today's selection.	

## Flatbreads

## House Specialties

<b>Shrimp and Grits</b> 13.99 grilled shrimp, andouille cheddar grits, New Orleans-style BBQ butter	<b>Seafood Sampler</b> 13.99 fried fish, oysters, and shrimp, house-cut fries and slaw
<b>Blackened Chicken Pasta</b> 10.99 house made alfredo, shredded Parmesan, over penne	<b>Shrimp Alfredo</b> 11.99 sundried tomatos, house made alfredo, shredded Parmesan, over penne pasta
<b>Ribeye</b> 19.99 10 oz ribeye, with mashed potatoes and vegetables	<b>Pecan Crusted Grouper</b> 14.99 roasted garlic mash, bacon braised collard greens, and a lemon butter sauce
<b>Garlic Rubbed Grouper</b> 14.99 roasted garlic mashed potatoes, vegetable of the day, and sherry scented cream	

## Sandwiches

served with house-cut fries or slaw.

<b>House Burger</b> 9.99 lettuce, tomato, pickle and red onion. <i>add cheese for .59.</i> <i>add bacon for .99</i>	<b>Grouper</b> 13.99 filet blackened or grilled, over shredded lettuce, tomato, and tartar	<b>Fried Flounder PoBoy</b> 7.99 fried flounder filet, tartar sauce, lettuce and tomato.
<b>Blackened Fish Tacos</b> 9.99 soft flour tortillas, shredded lettuce, and pico de gallo.	<b>Buffalo Chicken</b> 8.99 fried chicken breast tossed in Nick's buffalo sauce, swiss cheese bleu cheese dressing, shredded lettuce, and tomato	<b>Seafood PoBoy</b> 10.99 your choice of shrimp or oysters over shredded lettuce with tomato creole remoulade. -combination of oysters & shrimp (+\$1)

## Sides

3.50 ea

**Garlic Roasted Mash - Cheddar Cheese Grits - House Cut Fries  
Collard Greens - Zucchini and Squash - Rice Pilaf**