

# - MENU -

## FOOD LIST

### APPETIZERS

<b>Steamed Clams with Guinness</b>	12.95
A pail of our finest, steamed with Ireland's finest	
<b>Oysters Rockefeller</b>	6.95
Oysters baked with spinach, cheese, butter, garlic and Panko bread crumbs	
<b>Cajun Popcorn Shrimp</b>	8.95
A heaping bowl full of crispy fried popcorn shrimp with Cajun BBQ sauce	
<b>Buffalo Shrimp Skewers</b>	9.95
Two skewers of grilled marinated shrimp	
<b>Fried Calamari Strips</b>	7.95
Breaded in spicy Panko bread crumbs and served with ranch dressing	
<b>Breadsticks &amp; Sauce</b>	4.95
A basket of freshly baked bread sticks slathered in garlic butter and served with marinara sauce	
<b>Potato Skins</b>	6.50
Six hot potato skins stuffed with cheddar, sour cream and crispy bacon	
<b>Sweet Onion Rings</b>	6.50
Sweet Vidalias glazed with honey, deep fried in beer batter	
<b>Sweet Potato Fries</b>	4.95
Basket of tasty strips of sweet potatoes deep fried and served with a side of honey mustard	
<b>Chili Cheese Tots</b>	7.95
One pound of tater tots topped with homemade black bean chili, melted cheddar, and chopped jalapeños	
<b>Buffalo Shrimp Skewers</b>	9.95
Two skewers of grilled marinated shrimp	
<b>Fried Clams</b>	9.95
A dozen whole clams breaded and fried, served with lemon and house-made tartar sauce	
<b>Potato Skins</b>	6.50
Six hot potato skins stuffed with cheddar, sour cream and crispy bacon	

### RAW BAR

<b>Oysters of the Day</b>	2.50 ea
<b>Littlenecks</b>	2.25 ea
<b>Cherrystones</b>	2.25 ea
<b>Shrimp Cocktail</b>	2.95 ea
<b>Lobster Cocktail</b>	MKT

### LUNCH SPECIALS

<b>Tilapia Ledeaux</b>	14.95
Blackened tilapia with sautéed shrimp, crawfish butter, spinach & butternut squash	
<b>Pan-Grilled Tilapia</b>	14.95
Toasted hazelnuts & brown butter, with spaghetti squash	
<b>Costa Rican Mahi &amp; Crab</b>	12.50
Pan-grilled mahi, lump crab, light lemon butter & buttered Yukon gold potatoes	
<b>Louisiana Gumbo &amp; Po-Boy</b>	14.95
Choice of half fried catfish or shrimp po-boy & a cup of gumbo or crawfish	
<b>Grilled Shrimp &amp; Grits</b>	11.95
Grilled shrimp & creamy cheese grits with andouille & sweet corn	
<b>Cajun Combo</b>	12.50
Blackened catfish fillet, with dirty rice & shrimp Creole over white rice	
<b>Mississippi Catfish &amp; Yukon Gold Potatoes</b>	13.50
Blackened catfish, wilted spinach in a light lemon butter, with toasted almonds	
<b>Ginger Glazed Salmon</b>	13.95
Seared salmon with shrimp, sweet ginger glaze, green beans, toasted almonds & white rice	
<b>Moroccan Salmon</b>	13.95
Grilled salmon, shrimp, smoky tomato harissa, lemon butter, broccolini & rice	

