

## APPETIZERS

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|--|--|----|
| <u>PEEL &amp; EAT SHRIMP</u> <b>GF</b>             | Steamed shell-on shrimp, with old bay, cocktail & hot butter   |    |
| 1/2 lb \$12/1 lb \$20                              |  |    |
| <u>PIG WINGS</u> (6)                               | Pork shanks tossed in teriyaki sauce and garnished with sesame seeds   | 12 |
| <u>SPINACH AND ARTICHOKE DIP</u>                   | Fresh spinach and artichokes, cream cheese, sour cream, and green onions. Served with house made tortilla chips.   | 12 |
| <u>FRIED GREEN TOMATOES &amp; BLACKENED SHRIMP</u> | Blackened shrimp over fried green tomatoes. Topped with creole remoulade.  | 14 |
| <u>BRAISED SHORT RIB NACHOS</u>                    | Braised short rib, queso cheese, shredded cheddar cheese, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole, house made tortilla chips. | 16 |
| <u>CHEESE PLATE</u>                                | Gorgonzola, honey drizzled brie, smoked gouda, and manchego cheese. Served with fresh fruit, spiced pecans and crackers.                                     | 16 |
| <u>FRIED OYSTERS</u> (7)                           | Fried oysters with a side of remoulade sauce   | 16 |

## BAKED OYSTERS - 8 PER ORDER - \$18

|  |  |  |
|--|--|--|
| <u>BAKED BACON &amp; CHEDDAR</u> <b>GF</b> | Topped with bacon, cheddar, green onion, & jalapeno cream sauce. |  |
| <u>BAKED CAJUN ROCKEFELLER</u> <b>GF</b>   | Topped with spinach, tasso ham, onion, & cajun seasonings.       |  |
| <u>BAKED OYSTER DUO</u> <b>GF</b>          | (4) Baked Bacon & Cheddar and (4) Baked Cajun Rockefeller.       |  |

## SOUP & SALAD

|  |  |    |
|--|--|----|
| <u>PECAN AND PEAR SALAD</u> <b>GF</b>                          | Spring mix, goat cheese crumbles, candied pecans, fresh strawberries, pear slices. Served with raspberry vinaigrette                                       | 14 |
| <u>ASIAN CHICKEN SALAD</u>                                     | Grilled chicken, spring mix, romaine mix, red cabbage, carrots, green onion, mandarin oranges, crispy wonton strips. Served with sesame ginger vinaigrette | 14 |
| <u>ROASTED PORTEBELLA, SHRIMP &amp; TOMATO SALAD</u> <b>GF</b> | Portobella mushroom, grilled shrimp, mixed greens & shredded manchego cheese with balsamic vinaigrette dressing  | 12 |
| <u>CAPRESE</u>   | Burrata mozzarella balls, basil pesto, balsamic drizzle & sliced tomato  | 14 |
| <u>GARDEN SALAD</u>  | Mixed greens, carrots, grape tomatoes, red onion, red cabbage, mozzarella cheese, croutons & choice of dressing  | 8  |
| <u>CAESAR</u>  | Lettuce, grape tomato, parmesan, & croutons with caesar dressing   | 8  |
| <u>SEAFOOD GUMBO</u>   | Gulf shrimp, crawfish, sausage, bell peppers, tomatoes, yellow onions, creole seasoning. Topped with rice & green onions Cup 7 Bowl 10                     |    |

PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY LEAD TO POTENTIAL HEALTH RISKS. A 3.5% FEE IS APPLIED ON ALL CREDIT TRANSACTIONS. THIS FEE IS COLLECTED BY OUR CREDIT CARD PROCESSOR AND COVERS OUR COST TO ACCEPT CREDIT CARDS

# ENTREES

|   |   |    |
|---|---|----|
| <u>BAYOU GROPER</u> <b>GF</b>           | (7oz) Grouper topped with crab & lemon beurre blanc.<br>Served with mushroom risotto & glazed carrots   | 28 |
| <u>MAPLE GLAZED GRILLED SALMON</u>      | (6oz) Grilled salmon, served with polenta cake and asparagus  | 24 |
| <u>BBQ BACON WRAPPED SHRIMP</u>         | 2 skewers with 4 grilled gulf shrimp on each, wrapped in apple smoked bacon served with mashed potatoes & green beans                                 | 25 |
| <u>SEARED CRAB CAKES</u>                | Served with saffron rice, green beans, & remoulade sauce  | 28 |
| <u>SEAFOOD PASTA</u>                    | Gulf shrimp, crab, spinach, & peas in a creamy alfredo sauce over linguini  | 26 |
| <u>SHRIMP AND GRITS</u> <b>GF</b>       | Sautéed gulf shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, & garlic in a chardonnay cream sauce. Served over cheddar grits        | 24 |
| <u>FILET MIGNON</u> <b>GF</b>           | (8oz) Served with gouda smashed potatoes & broccolini. Topped with red wine demi glace  | 32 |
| <u>RIBEYE</u> <b>GF</b>                 | (14oz) Served with smoked gouda macaroni and cheese & asparagus. Topped with red wine demi glace  | 32 |
| <u>PECAN ENCRUSTED CHICKEN</u>          | Chicken breast breaded in candied pecans & lightly fried. Served with gouda smashed potatoes & shaved brussel sprouts. Served with lemon beurre blanc | 24 |
| <u>FRIED OYSTER PLATTER</u>             | (14) Fried oysters, lightly dusted & fried. Served with french fries, hush puppies, cole slaw & remoulade sauce                                       | 28 |
| <u>FRIED SHRIMP PLATTER</u>             | (14) Jumbo gulf shrimp, lightly dusted and fried. Served with french fries, hush puppies & cole slaw  | 24 |
| <u>STEAMED SHRIMP PLATTER</u> <b>GF</b> | 1/2 lb steamed shell-on shrimp seasoned with old bay seasoning. Served with french fries, hush puppies & cole slaw                                    | 26 |

# SIDES

French Fries, Mash Potatoes, or Green Beans 2  
Shaved Brussel Sprouts, Cheddar Grits, Hush Puppies (3) or Cucumber Salad 3  
Glazed Carrots, Risotto, or Fried Okra 4

# DESSERTS - \$8

|                      |  |
|----------------------|--|
| <u>BREAD PUDDING</u> | Warm, house made bread pudding. Served with white chocolate sauce & fresh berries.   |
| <u>LAVA CAKE</u>     | Warm chocolate cake flowing with chocolate ganache. Served with vanilla ice cream, fresh berries and whipped cream.          |
| <u>KEY LIME PIE</u>  | Authentic house made key lime pie with a graham cracker crust. Topped with kiwi lime sauce, fresh berries and whipped cream. |

# BAR LIST

## RED WINES

|   |           |
|---|-----------|
| RASCAL PINOT NOIR<br>Umpqua, Oregon '20             | 8/32      |
| MEIOMI PINOT NOIR<br>California '18                 | 10/38     |
| CHLOE CABERNET SAUVIGNON<br>Monterey County, CA '18 | 8/30      |
| HAHN CABERNET SAUVIGNON<br>California '19           | 9/36      |
| DECAY CABERNET SAUVIGNON<br>California '19          | Bottle 45 |
| GOUGUENHEM MALBEC RESERVA<br>Argentina '18          | 9/36      |
| KUNDE SONOMA VALLEY MERLOT<br>California, '14       | Bottle 35 |

## ROSE & BUBBLY

|   |           |
|---|-----------|
| HOUSE BUBBLES                                 | 5         |
| DECAY BRUT CHAMPAGNE                          | Bottle 35 |
| LA MARCA PROSECCO<br>Italy                    | 9/36      |
| GRAN CAMPO VIEJO CAVA<br>Brut Reserva - Spain | 9/36      |
| DIORA ROSE LA BELLE FÊTE<br>Monterey CA '19   | 10/38     |

## BEER

ASK YOUR SERVER ABOUT DRAFT BEER SELECTION

|   |     |
|---|-----|
| BUDWEISER                                   | 4   |
| BUD LIGHT                                   | 4   |
| COORS LIGHT                                 | 4   |
| MILLER LITE                                 | 4   |
| MICHELOB ULTRA                              | 4   |
| YUENGLING                                   | 4   |
| CORONA EXTRA                                | 4   |
| CORONA PREMIER                              | 4   |
| STELLA ARTOIS                               | 4   |
| EDMUND'S OAST SOMETHING COLD                | 6.5 |
| Blonde Ale 16oz<br>Charleston, SC           |     |
| LAGUNITAS IPA                               | 6   |
| GOAT ISLAND BLOOD ORANGE<br>Berliner Weisse | 6   |
| Cullman, AL                                 |     |
| FAIRHOPE AMBER<br>Fairhope, AL              | 6   |
| WHITE CLAW                                  | 4   |
| SAN PELLIGRINO<br>Sparkling Water           | 5   |

## WHITE WINES

|  |       |
|--|-------|
| LA FIERA PINOT GRIGIO<br>Italy '19                                   | 7/28  |
| SHOOTING STAR CHARDONNAY<br>Santa Barbara '18                        | 8/32  |
| SCHUGG CHARDONNAY<br>Sonoma County CA '19                            | 11/38 |
| BRANCOTT SAUVIGNON BLANC<br>New Zealand '20                          | 8/30  |
| DR. LOOSEN, RIESLING<br>Germany '20                                  | 8/30  |
| FORIS VINEYARDS MOSCATO<br>Oregon '19                                | 8/30  |
| KUNDE SONOMA COUNTY SAUVIGNON BLANC<br>California, 2015              | 9/30  |
| FIRESTEED PINOT GRIS<br>William Valley Oregon 2019                   | 8/30  |
| MORNING FOG, CHARDONNAY, LIVERMORE VALLEY<br>San Francisco Bay, 2019 | 9/27  |
| ZAC BROWN UNCAGED SAUVIGNON BLANC<br>Napa Valley, California 2019    | 9/27  |

## COCKTAILS

|  |    |
|--|----|
| GINNY LANE STRAWBERRY LEMONADE<br>Tito's Vodka, Strawberry Puree, & Lemonade                             | 9  |
| LEMON BASIL MARTINI<br>Bacardi Limon, Fresh Lemon Juice, Muddled Basil, Simple Syrup, Sugar Rim          | 10 |
| COASTAL<br>Mango Rum, Coconut Berry Red Bull   | 8  |
| VILLAGGIO BELLINI<br>Elizabeth Vodka, Peach Schnapps, Topped with Prosecco and Berries                   | 10 |
| ELIJAH CRAIG MANHATTAN MARTINI<br>Elijah Craig Bourbon, Sweet Vermouth, Bitters, Bourbon Soaked Cherries | 10 |

## FROZEN DRINKS

|   |    |
|---|----|
| BAILEY'S BANANA COLADA<br>Light Rum, Bailey's, Cream of Banana, Pina Colada Mix                   | 10 |
| WATERMELON MARGARITA<br>Camarena Tequila, Watermelon Puree, Fresh Lime, Sugar Rim                 | 10 |
| RASPBERRY LEMONADE<br>Bacardi Limon, Fresh Lemon Juice, Raspberry Puree                           | 10 |
| DAQUIRIS<br>Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange                         | 10 |
| FROSE<br>Noble Vines 515 Rose, Strawberry Mix and Lime Juice                                      | 10 |
| KEY LIME COLADA<br>Blue Chair Bay Key Lime Rum, Pineapple, Pina Colada Mix and Graham Cracker Rim | 10 |
| PEACH WHITE SANGRIA<br>Moscatto, Peach Puree and Fresh Lime Juice                                 | 10 |