



DINNER

APPETIZERS

- CAJUN BOUDIN SPRING ROLLS w PONZU SAUCE 10
- SAVORY CREOLE BREAD PUDDING w FRIED SHRIMP, RED PEPPER CREAM 12
- COLOSSAL SHRIMP COCKTAIL w THREE SAUCES 19
- CHARBROILED OYSTERS (1/2 DZ) SPICY GARLIC BUTTER, PANKO BREAD CRUMBS, ROMANO 14
- CHARBROILED SHRIMP (1/2 DZ) SPICY GARLIC BUTTER, PEPPERJACK, GOUDA 24
- JUMBO LUMP CRAB CAKE w SPICY RAVIGOTE 20
- ONION RINGS w SPICY REMOULADE 10

SOUPS

- GUMBO c 10 b 16
- TURTLE c 8 b 14
- SOUP OF THE DAY

SALADS

- HOUSE w CREAMY TABASCO JELLY VINAIGRETTE, CRISPY ONIONS 7
- CAESAR w CHOPPED EGG & CROUTONS 9
- SENSATION w RED WINE LEMON VINAIGRETTE 9
- CHOPPED w CREAMY GREEN GODDESS, SEASONAL VEGETABLES 10
- HEIRLOOM BLEU w RED ONION, MOZZARELLA, BLEU CHEESE, BALSAMIC REDUCTION 12
- WEDGE w BLUE CHEESE, LARDONS, BALSAMIC REDUCTION 11

ADD TO ABOVE: SHRIMP + 12, CHICKEN + 9, OR STEAK + 12

SANDWICHES

- 8 OZ. SIGNATURE BURGER w HOUSE CUT FRENCH FRIES 15
- SMOKED PRIME RIB DIP w FONTINA ON FOCACCIA 15

MEAT

- 6 OZ. PRIME FILET MIGNON IN CAST IRON SKILLET 32
- 9 OZ. PRIME FILET MIGNON IN CAST IRON SKILLET 41
- 16 OZ. SMOKED PRIME RIB w POTATO 36
- CAJUN RUBBED PRIME NEW YORK STRIP IN CAST IRON SKILLET w VEGETABLE 39
- 14 OZ. PRIME RIBEYE 42
- 22 OZ. PRIME BONE-IN COWBOY RIBEYE 64
- SLOW ROASTED BONE-IN SHORT RIB BRAISED IN RED WINE 48
- RACK OF LAMB w TABASCO MINT JELLY 42
- HALF CHICKEN, ORGANIC SERVED CRISPY w DIRTY RICE 22
- BONE-IN PORK CHOP w BACON ONION JAM 27

SEAFOOD

- SEA BASS w VEGETABLE & BEURRE BLANC 34
- JUMBO BBQ SHRIMP & GRITS w LEIDENHEIMER TOAST POINTS 28
- FISH OF THE DAY w VEGETABLE & BEURRE BLANC 26
- BLACKENED FISH w LOUISIANA JUMBO LUMP CRAB, HOLLANDAISE, SPINACH, MAQUE CHOUX 38
- BABY GULF TRIO GULF FISH, GRILLED SHRIMP, JUMBO LUMP CRAB, BEURRE BLANC w VEGETABLES 34
- SEARED AHI TUNA w GRILLED SHRIMP, WILTED SPINACH, PONZU, BEURRE BLANC 34
- FRIED GULF SHRIMP w SPICY REMOULADE & VEGETABLE 32
- RED FISH ON THE HALF SHELL FRIED SHRIMP, SPICY GARLIC BUTTER w VEGETABLE 36
- SURF & TURF (MAINE LOBSTER & 6 OZ. FILET) w VEGETABLE 60
- WHOLE MAINE LOBSTER MARKET PRICE

PASTA

- BLACKENED SHRIMP ALFREDO w FETTUCINE 22
- PASTA PRIMA VERA w FRESH VEGETABLES 13
- WILD MUSHROOM RAVIOLI w SAGE BROWN BUTTER, ROASTED PEPPER COULIS 19

SIDES 8 EA

- GRILLED ASPARAGUS
- LOADED BAKED POTATO
- VEGETABLE OF THE DAY
- MACQUE CHOUX
- THREE CHEESE MAC
- ROASTED NEW POTATOES
- CABERNET MUSHROOM
- CREAMED SPINACH

ADDITIONS

- LUMP CRABMEAT 14
- LOBSTER 14
- SHRIMP 12
- BONE MARROW 8
- HERB BUTTER 4

SAUCES 6

- HOLLANDAISE
- BEARNAISE
- DEMI GLACE
- BUERRE BLANC



RARE

OUTER AREA SEARED, RED ON THE INSIDE, COOL TO TOUCH

MEDIUM RARE

SLIGHTLY CHARRED SEAR ON THE OUTSIDE, MOSTLY RED ON THE INSIDE, WARM CENTER

MEDIUM

CRUSTED OUTSIDE, WARM PINK WITHIN

MEDIUM WELL

DARK CRUST OUTSIDE, THE LIGHTEST OF PINK WITHIN, HOT ALL THE WAY THROUGH

WELL

CHARRED OUTSIDE, HOT THROUGHOUT, NO SIGN OF PINK