

APPETIZERS

- CAJUN BOUDIN SPRING ROLLS w PONZU SAUCE 12
- SAVORY CREOLE BREAD PUDDING w FRIED SHRIMP, RED PEPPER CREAM 14
- COLOSSAL SHRIMP COCKTAIL w THREE SAUCES 22
- CHARBROILED OYSTERS (1/2 DZ) SPICY GARLIC BUTTER, PANKO BREAD CRUMBS, ROMANO 16
- CHARBROILED SHRIMP (1/2 DZ) SPICY GARLIC BUTTER, PEPPERJACK, GOUDA 26
- JUMBO LUMP CRAB CAKE w SPICY RAVIGOTE 24
- ONION RINGS w SPICY REMOULADE 10

SOUPS

- GUMBO c 12 B 18 TURTLE c 10 B 16 SOUP **OF THE DAY** c 10 B 16

SALADS

- HOUSE w CREAMY TABASCO JELLY VINAIGRETTE, CRISPY ONIONS 9
- CAESAR w CHOPPED EGG & CROUTONS 11
- SENSATION w RED WINE LEMON VINAIGRETTE 11
- CHOPPED w CREAMY GREEN GODDESS, SEASONAL VEGETABLES 12
- HEIRLOOM BLEU w RED ONION, MOZZARELLA, BLEU CHEESE, BALSAMIC REDUCTION 14
- WEDGE w BLUE CHEESE, LARDONS, BALSAMIC REDUCTION 13

ADD TO ABOVE: CHICKEN + 11, SHRIMP + 14, OR STEAK + 14

SANDWICHES

- 8 OZ. SIGNATURE BURGER w HOUSE CUT FRENCH FRIES 16
- SMOKED PRIME RIB DIP w FONTINA ON FOCACCIA 16

MEAT

- 6 OZ. PRIME FILET MIGNON IN CAST IRON SKILLET 33
- 9 OZ. PRIME FILET MIGNON IN CAST IRON SKILLET 43
- 16 OZ. SMOKED PRIME RIB w POTATO 38
- CAJUN RUBBED PRIME NEW YORK STRIP IN CAST IRON SKILLET w VEGETABLE 44
- 14 OZ. PRIME RIBEYE 49
- 22 OZ. PRIME BONE-IN COWBOY RIBEYE 74
- SLOW ROASTED BONE-IN SHORT RIB BRAISED IN RED WINE 48
- RACK OF LAMB w TABASCO MINT JELLY & CRISPY ONIONS 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 38
- JUMBO BBQ SHRIMP & GRITS w LEIDENHEIMER TOAST POINTS 32
- FISH **OF THE DAY** w VEGETABLE & BEURRE BLANC 29
- BLACKENED FISH w LOUISIANA JUMBO LUMP CRAB, HOLLANDAISE, SPINACH, MAQUE CHOUX 42
- BABY GULF TRIO GULF FISH, GRILLED SHRIMP, JUMBO LUMP CRAB, BEURRE BLANC w VEGETABLES 38
- SEARED AHI TUNA w GRILLED SHRIMP, WILTED SPINACH, PONZU, BEURRE BLANC 36
- FRIED GULF SHRIMP w SPICY REMOULADE & VEGETABLE 36
- RED FISH ON THE HALF SHELL FRIED SHRIMP, SPICY GARLIC BUTTER w VEGETABLE 39
- SURF & TURF (MAINE LOBSTER & 6 OZ. FILET) w VEGETABLE 69
- WHOLE MAINE LOBSTER MARKET PRICE

PASTA

- BLACKENED SHRIMP ALFREDO w FETTUCINE 24
- PASTA PRIMA VERA w FRESH VEGETABLES 15
- WILD MUSHROOM RAVIOLI w SAGE BROWN BUTTER, ROASTED PEPPER COULIS 21

SIDES 10 EA

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



- 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

ADDITIONS

- LUMP
CRABMEAT 16
- LOBSTER 16
- SHRIMP 14
- BONE
MALLOW 10
- HERB
BUTTER 6

SAUCES 6

- HOLLANDAISE
- BEARNAISE
- DEMI GLACE
- BUERRE BLANC