



Appetizers

Bacon Wrapped Shrimp 9

Six Shrimp wrapped in Applewood Smoked Bacon served with Sriracha Mayo

Cajun Popcorn 9

Corn Crusted Crawfish Tails served with Creole Dipping Sauce

Deep Fried Calamari 8

Delicious, golden fried Calamari served with VooDoo Sauce

Lump Crab Dip & Chips 9

Cheesy Crab Dip served with Tortilla Chips

Homemade Jalapeno Poppers 7

Split Jalapenos stuffed with our Homemade Pimento Cheese then breaded & fried

Salads/Soups

House Salad 11

Crisp Lettuce Leaves topped with Tomato, Onion, Cucumber, Shredded Cheese and Homemade Croutons. Served with your choice of Blackened or Grilled Chicken, Salmon or Shrimp

Caesar 12

Crisp Romaine Lettuce tossed with homemade Caesar dressing and topped with shaved Parmesan and Homemade Croutons. Served with your choice of Blackened or Grilled Chicken, Salmon or Shrimp

French Onion Soup 6

Caramelized Onions in a rich Beef Broth topped with Crostini & Melted Gruyere

Entrées

Ribeye Steak 32

Cooked to Order, Juicy 20oz Ribeye, topped with Onion Straws, & Scampi Butter and served with Roasted Potatoes & Seasonal Vegetables

Chicken Rockefeller 16

Split Chicken Breast stuffed with Spinach, Bacon & Cheese Stuffing topped with Creamed Spinach. Served with Wild Rice Blend & Seasonal Vegetables

Jumbo Seared Scallops 28

Fresh, Jumbo Scallops, Seared with Bacon & Tomato Marmalade and served with Rice & Seasonal Vegetables

Rack of Lamb 26

Rosemary & Mustard Crust topped with Red Wine Bordelaise with Mushrooms. Served with Roasted Potatoes & Seasonal Vegetables

Shrimp & Grits 18

Blackened Shrimp & Pepper Jack Grits served with Fried Green Tomatoes

Chef's Special Market Price

Ask your server for details

Desserts

Ask your server about this week's delicious homemade desserts