

LUNCH

Starters

Oysters on the Half Shell	1/2 dozen.....8.99	1 dozen..... 16.99
Southern Style Crab Cakes - served w/Remoulade sauce		12.99
Shrimp Remoulade - boiled shrimp served over Romaine w/Remoulade sauce		8.99
*Crab, Spinach & Artichoke Dip - served w/tortilla chips.....		9.99
*Coconut Shrimp - dipped in beer batter, sprinkled w/coconut and deep fried		9.99
Stuffed Mushrooms - stuffed w/ crabmeat dressing, then baked		8.99
Alligator Bites - The real thing. Fried tail meat served w/Remoulade		9.99
*Fried Crab Claws - Served w/cocktail sauce	1/2 lb. 17.99	1 lb. 29.99
Smoked Tuna Dip - Served with toasted French bread		9.99
Sweet Potato French Fry Basket - Served with a Brown Sugar Butter.....		9.99
Hush Puppy Basket - corn meal battered and lightly fried.....		6.99
Fried Green Tomatoes - Served with remoulade.....		6.99
Seafood Gumbo	cup 4.75	bowl 6.49
Crab & Shrimp Bisque	cup 5.25	bowl 7.99

Salads

Dressings: Honey-Mustard, Ranch, Bleu Cheese, Italian, Thousand Island, French and Low-Fat Ranch, Raspberry Vinaigrette, Balsamic Vinegar, Balsamic Vinaigrette, Sesame Asian, Oil & Vinegar

Riviera Salad	7.99
A crisp bed of greens with scallions, bacon, tomatoes, cheddar cheese, eggs, almonds and croutons.	
with pecan chicken tenders	10.99
with chicken tenders	9.99
with boiled shrimp	9.99
with grilled chicken	9.99
with blackened chicken	9.99
Caesar Salad	7.99
Crisp Romaine lettuce tossed with olive oil, lemon juice, anchovies, egg yolks, parmesan cheese, bacon and croutons.	
w/ grilled or blackened chicken	9.99
w/boiled shrimp	9.99
Gumbo and Salad A cup of Seafood Gumbo and our House or Caesar salad.	7.99
Bisque and Salad A cup of Bisque and our House or Caesar salad.	8.50

Seafood Favorites

(Served with your choice of two side dishes)

Fried Butterfly Shrimp - lightly battered.....	11.99
Fried Oysters - Served w/ tartar sauce.....	14.99
Fried Crab Claws - Served w/cocktail sauce	16.99
*Coconut Shrimp - Dipped in beer batter, sprinkled with coconut then fried. Served w/spicy orange marmalade.....	13.99
Grilled Shrimp - Shrimp basted w/garlic butter and served on a bed of yellow rice	11.99
Fried Seafood Platter - Shrimp, oysters, crab claws & flounder.....	15.99
Broiled Seafood Platter - Flounder almandine, sea scallops and fresh shrimp, broiled in garlic butter.....	14.99
*Stuffed Shrimp - Bacon wrapped, baked with crabmeat dressing & Monterey jack.....	12.99
Trigger - Grilled, blackened or broiled almandine	11.99
Yellow-Fin Tuna - Grilled or blackened.....	11.99
Tilapia - Grilled, blackened, fried or broiled almandine.....	9.99
Grouper - Grilled, blackened, fried or broiled almandine.....	12.99
*Snow Crab Legs - 1 lb. - steamed to perfection ~served w/one side & new potatoes.....	market
*Royal Reds - 3/4 lb. - steamed peel & eat head on shrimp~ served w/one side & new potatoes.....	market
*Steamed Combo - 1/2 lb. Each ~served w/one side & new potatoes.....	market
*Crab Cakes - 2 cakes served w/Remoulade sauce	14.99

***Specialty of the House**

LUNCH

Pasta

Fettuccini Alfredo	10.99
Steaming fettuccini noodles tossed in a creamy garlic and basil sauce w/Parmesan cheese. Topped with fresh steamed broccoli, cauliflower and carrots.	
with grilled or blackened chicken	12.99
with shrimp or crawfish	13.99
Basil Pesto Pasta with Roma Tomatoes	11.99
Angel hair pasta tossed w/olive oil, fresh basil, garlic, chopped walnuts and sprinkled with grated Parmesan cheese. Garnished with fresh Roma Tomatoes.	
with grilled or blackened chicken	13.99
with shrimp or crawfish	14.99

Home-Style Lunch Specials

(Served with your choice of two side dishes)

Fried Shrimp - tail-less	8.25
Blackened Catfish - dusted w/Creole spices & lightly seared	8.25
Fried Catfish - corn meal battered.....	8.25
Broiled Flounder - broiled in lemon butter & topped with roasted almonds	8.25
Fried Flounder - lightly battered and fried golden brown.....	8.25
Grilled Chicken - with a light touch of lemon-herb olive oil.....	8.25
Chicken Creole - smothered in a spicy tomato & vegetable sauce. Served on yellow rice	8.25
Fried Chicken Tenders - batter-dipped tenders, deep-fried. Served w/ honey mustard.....	8.25
Country Fried Steak - served w/ cream gravy.....	8.25
Hamburger Steak - (6 oz) char-grilled & served w/brown gravy.....	8.25
Pork Chops - two tender chops grilled or fried.....	8.25
Country Ham - char-grilled	8.25
Vegetable Plate - your choice of four (4) side dishes.....	7.99

Saturday & Sunday - Add \$1.00

Sandwiches

(Served with French fries)

Po-boy Sandwich - Fried Shrimp, Oysters, Flounder or Crawfish	12.99
Piled high and dressed with lettuce, tomato, mayo and a pickle spear	
Cheeseburger	8.99
Choice ground chuck, hand patted & served to your specification with American cheese, mayo, lettuce, tomatoes and a pickle spear	
Crab Cake Po-Boy - 2 cakes dressed up w/lettuce & tomato, served w/Remoulade sauce	11.99
*Monte Cristo Sandwich	8.99
Ham, turkey, Monterey jack & American cheese on honey wheat bread battered & deep fried. Served w/strawberry preserves for dipping	

House or Caesar Salad - Add \$ 3.25 Substitute Salad for side dish - Add \$ 1.99

Complimentary Ice Tea and Bread Served with all Dine In Lunch Entrees

Side Dishes

Fried Green Tomatoes	Green Beans	Turnip Greens
Sweet Potato Casserole	Corn Fritters	Mac n Cheese
Mashed Potatoes w/Gravy	Fried Okra	Au Gratin Potatoes
Steamed Veggies	Kernel Corn	Yellow Rice
Black-Eyed Peas	Cole Slaw	Lima Beans
Hush Puppies		French Fries

18% Gratuity added to parties of 6 or more for your convenience