

DINNER

Side Dishes

*Sweet Potato Casserole **Cole Slaw **Baked Potato*
***Steamed Vegetables **Yellow Rice French Fries Hush Puppies*
Fried Green Tomatoes
*Substitute **House or Caesar Salad for a Side Dish - Add \$1.99*

Steamed Seafood

(Served with new potatoes & one side)

- **Snow Crab Legs 2 lbs.** - seasoned with Old Bay and steamed to perfection **market**
****Royal Red Shrimp 1 lb.** - seasoned with Old Bay and steamed to perfection head on..... **market**
****Combo** - 1/2 pound Royal Reds & 1 pound Snow Crab & seasoned with Old Bay **market**

Tonight's Catches'

***(served with your choice of two side dishes)*

- **Blackened Catch** - dusted with Cajun spices and lightly seared..... **17.99**
****Grilled Catch** - lightly seasoned & char-grilled **17.99**
****Broiled Catch** - dusted with Paprika & Butter and topped with almond slivers **17.99**
Pecan Encrusted Catch..... **22.99**
Dipped in crushed pecan flour & flash fried ~ topped w/Béarnaise sauce
Paneed Catch..... **22.99**
Dipped in buttermilk & crushed crackers, pan seared in a garlic butter. Topped w/Béarnaise sauce
New Orleans Catch..... **"Seasoned with Blackening spices"**..... **22.99**
Blackened Fish over yellow rice and topped with crawfish Etouffee'..... Served with one side dish
Mediterranean Catch **"seasoned with Greek spices"** **22.99**
*Grilled Fish placed over angel hair pasta with basil pesto (*walnuts) and Roma tomatoes.... Served with one side dish*
****Caribbean Catch** **"seasoned with Island spices"** **18.99**
Grilled Fish over yellow rice and topped with a mango-fruit salsa. Served with one side dish

Land Lover's Fare

(served with your choice of two side dishes)

- Hawaiian Rib-eye (12oz)** **add Large Gulf Shrimp for \$5.00**..... **24.99**
Hand cut and marinated for 48hrs in fresh pineapple, ginger, soy and Worcestershire sauce
****Jamaica-Jerk Chicken** **"seasoned with Island spices"** **15.99**
Two grilled chicken breasts dusted with jerk seasonings & served with a spicy Orange Marmalade
****Grilled Chicken Breasts** **15.99**
Two grilled chicken breasts with a light touch of garlic herb olive oil & served with a spicy Orange Marmalade
Fried Chicken Tenders - **15.99**
Hand trimmed chicken breasts dipped in our Dark-Ale Beer Batter with house spices & side of Honey Mustard

Pasta

- Fettuccine Alfredo**..... **14.99**
*Heavy cream thickened with a blond roux & Parmesan cheese. Seasoned with dry basil, salt and pepper
Served with a side of steamed broccoli, cauliflower and carrots
Add: grill chicken 3.00 or blackened chicken 4.00
tailless shrimp 4.00 or crawfish tails 5.00*
Scallops Alfredo - Sea scallops sautéed in dry sherry and served over Fettuccine Alfredo **18.99**
Shrimp and Pasta Marsala **21.99**
Large Gulf Shrimp sautéed with mushrooms & Marsala wine sauce served with Fettuccine Alfredo
Basil-Pesto **15.99**
Angel Hair pasta tossed with fresh basil, olive oil, garlic, chopped walnuts and parmesan cheese. Garnished with fresh Roma tomatoes Add Grilled chicken or tail-less shrimp 3.00 Blackened 4.00

Starters

**Oysters on the Half Shell	1/2 dozen.....	8.99	1 dozen	16.99
Southern Style Crab Cakes - atop romaine lettuce and served w/Remoulade sauce..... 12.99				
**Shrimp Remoulade - boiled tailless shrimp, sliced hard boiled egg, roma tomato, atop romaine lettuce..... 8.99				
Spinach & Artichoke Crab Dip - served with seasoned tortilla chips..... 9.99				
Coconut Shrimp - Large Gulf Shrimp Dipped in our Ale beer batter, rolled in coconut flakes and flash fried .. 9.99				
Stuffed Mushrooms - stuffed w/ crabmeat dressing, baked and topped with white cheese 8.99				
Alligator Bites - The real thing. Fried tail meat served w/Remoulade 8.99				
Fried Blue Crab Claws - Served w/cocktail sauce..... 1/2 lb..market.... 1 lb.....market				
Smoked Yellow Fin Tuna Dip - Served with French bread crostinis 9.99				
Sweet Potato French Fry Basket - topped with powder sugar & a side Brown Sugar Sauce 9.99				
Fried Green Tomatoes Served w/ Remoulade..... 7.99				
Hush Puppy Basket 6.99				
Creole Seafood Gumbo	cup	4.75	bowl	6.99
Crab & Shrimp Bisque	cup	5.25	bowl	7.99



Fried Seafood Favorites

(Served with your choice of two side dishes)

Butterfly Shrimp	16.99
Tail-less Gulf Shrimp	15.99
Bon Secour Oysters	18.99
Blue Crab Claws Dinner	market
Fried Fish of the Day Fish filets dipped in buttermilk rolled in flour & cracker meal	17.99
Tail-less Shrimp and Flounder 2 Fish filets & Shrimp dipped in buttermilk rolled in flour & cracker meal	17.99
Tail-less Shrimp & Oysters	18.99
Fried Catfish 2 U.S. Farm raised catfish filets rolled in cornmeal	15.99

Seafood Platters

(Served with your choice of two side dishes)



Shrimp Lover's Platter - 4 Large Butterfly Shrimp, 3 Coconut & 4 grilled skewered shrimp	19.99
Fried Seafood Platter - Fish, Shrimp, Oysters and Crab Claws	19.99
**Broiled Seafood Platter - flounder almodine', sea scallops & shrimp, broiled and topped w/ paprika ...	19.99
Creole Platter Crawfish Etouffee and shrimp Creole with Blacken catfish on yellow rice	
Served with one side dish	22.99
Caribbean Platter Coconut shrimp, jerk chicken breast & grilled grouper on Caribbean rice	24.99
Topped with mango-fruit salsa. Served with one side dish	
Crab Platter - 1/2 Snow crab, fried crab claws & 1 crab cake ~ Served with one side dish	market

Seafood Specialties

(Served with your choice of two side dishes)

Stuffed Shrimp - bacon wrapped, baked w/crabmeat dressing & Monterey jack cheese	17.99
Shrimp Scampi - sautéed in garlic, mushrooms, scampi butter w/Fettuccine Alfredo. Served with one side	18.99
**Blackened Catfish - two delicate fillets, sprinkled with Cajun seasonings and lightly seared	17.99
Coconut Shrimp - dipped in beer batter, rolled in coconut flake and flash fried	16.99
**Grilled Skewer Shrimp - basted w/garlic butter & served on Caribbean yellow rice.....	17.99
Shrimp Creole - Stewed tomato, sweet peppers, celery, onion and flavored w/ sausage	17.99
over Caribbean yellow rice. Served with one side dish	
Crawfish Etouffee'	Served with one side dish 17.99
White onions, sweet bell peppers, and celery simmered in a <u>spicy</u> Cajun roux over Caribbean yellow rice.	
Crab Cake Dinner - 3 Southern style lump crab cakes sprinkled with parmesan cheese	17.99

-**Gluten Free -