



APPETIZERS

CRAB STUFFED AVOCADO 13

Lump crab salad, cornmeal breaded and flash-fried, house remoulade, pico de gallo

PIMENTO CHEESE AND CARAMELIZED ONION DIP 12

Served with pita chips

ABITA BBQ SHRIMP 17

'Nawlins-style' barbecue jumbo shrimp, house-made Abita beer bread

SCALLOPS AND GRITS 16 *Gluten-Free*

Seared jumbo scallops, smoked gouda Delta Grind grits, corn crab cream sauce

CRAB CAKE 15

Louisiana-style jumbo lump baked crab cake topped with citrus mango salsa

COLOSSAL SHRIMP COCKTAIL 16 *Gluten-Free*

Horseradish cocktail, lemon

SOUPS AND SALADS

SOUP OF THE DAY

cup 8 or bowl 10

SHE-CRAB SOUP *Gluten-Free*

cup 9 or bowl 11

Lump crab meat, cream, dry sherry, chives, red pepper flakes

TRADITIONAL WEDGE SALAD 10 *Gluten-Free*

Iceberg lettuce, applewood smoked bacon, cherry tomatoes, blue cheese crumbles, buttermilk blue cheese dressing

FIELD GREENS 9 *Gluten-Free*

Spring mix, Granny Smith apples, candied pecans, goat cheese, pickled red onion, red wine vinaigrette

CHOPPED BLT SALAD 10 *Gluten-Free*

Chopped Romaine, avocado, gorgonzola, applewood smoked bacon, white French dressing

CAESAR 10 *Gluten-Free*

Chopped Romaine, house-made Caesar dressing, Parmesan crisps

ENTRÉES

JUMBO SHRIMP & GRITS 30 *Gluten-Free*

Gouda Delta Grind grits, bacon, shallots, garlic, shiitake mushrooms, white wine

GRILLED NEW ZEALAND LAMB CHOPS 38 *Gluten-Free*

Parmesan risotto, cabernet demi-glace, fried mint leaves

ATLANTIC SALMON* 28 *Gluten-Free*

Served over wild rice, garnished with green beans, and topped with a lemon butter caper cream sauce

ROTISSERIE CHICKEN 28

Southern gravy, garlic mashed potatoes, green beans

CAJUN PASTA 26

Andouille sausage, blackened chicken, jumbo shrimp, penne, spicy tomato cream

PAN-SEARED SEA BASS* 38 *Gluten-Free*

Creamy spinach and red pepper Florentine

BONELESS BRAISED SHORT RIBS 35 *Gluten-Free*

Garlic mashed potatoes, asparagus, wild mushroom merlot sauce

À LA CARTE STEAK

8 OZ. CENTER CUT FILET MIGNON 42

Add Shrimp + 10 | Add Lump Crab + 11 | Add Scallops + 12

FAMILY-STYLE SIDES 8

LOADED MASHED POTATOES

OVEN BAKED MAC N' CHEESE

SHERRY BUTTON MUSHROOMS

HAND-CUT PARMESAN FRIES

CREAMED BABY SPINACH

SMOKED GOUDA DELTA GRIND GRITS

MAPLE BACON BRUSSEL SPROUTS



A \$5 charge may apply for splitting any menu item. Parties of six or more are subject to an automatic gratuity of 20%. No split checks please.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

DESSERTS 8

ICE CREAM - \$6 *Gluten-Free*

Vanilla bean

WHITE CHOCOLATE BREAD PUDDING

Caramel sauce

CRÈME BRÛLÉE *Gluten-Free*

Vanilla bean, fresh strawberry

COBBLER OF THE DAY

Fresh seasonal fruit

GODIVA LIQUEUR CHEESECAKE

Oreo cookie crust

CHOCOLATE CHUNK BROWNIE

White chocolate butter scotch chips, scoop of vanilla bean ice cream

SIGNATURE DESSERT DRINKS 10

NUTS AND BERRIES

Frangelico, Chambord and Cream (Tommy's Recommendation!)

ITTA BENA COFFEE

Arabica Coffee, Baileys, Amaretto, and Crème de Cocoa

AMARETTO ALEXANDER

Amaretto and Godiva with a hint of cream

BLUES BERRY MARTINI

Blueberry Vodka, Vanilla Vodka, Chambord Simple Syrup Cream

KEY LIME MARTINI

Vanilla Vodka, Rose's Lime and Licor 43

CHOCOLATE MARTINI

Vanilla Vodka and Godiva Chocolate

AFTER DINNER DELIGHTS 8

AMARETTO DI SARONNO

BAILEY'S IRISH CREAM

B&B

COINTREAU

DRAMBUIE

FRANGELICO

GRAND MARNIER

KAHLUA

SAMBUCA

TIA MARIA

