



## APPETIZERS

### CRAB STUFFED AVOCADO 13

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

### CENTER CUT FILET BITES 15

Blue cheese crumbles, demi-glace, shallot Frisee, pretzel roll

### 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

### MANGO SHRIMP CEVICHE 16

Citrus marinated cooked shrimp, mangos, cucumbers, red onions, red bell peppers, cilantro, wonton chips

## 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*

Smoked 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

### PAN ROAST HERB CHICKEN 32

Stuffed chicken herb cream cheese, white wine, chicken au jus, garlic mashed potatoes, sautéed spinach

### 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

### PORK CHOP TOMAHAWK 42

Herb brined, lemon beurre blanc, sweet potato pecan casserole, citrus fried brussels sprouts

## À LA CARTE STEAK

### 8 OZ. CENTER CUT FILET MIGNON 44

Add Shrimp + 10 | Add Lump Crab + 11 | Add Lobster Tail + 14

## 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.*