



APPETIZERS

CRAB STUFFED AVOCADO 14

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 16

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, tomato, 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 40 *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 ROASTED HERB CHICKEN 32

Stuffed chicken herb cream cheese, white wine, chicken au jus, herb fingerling 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 36 *Gluten-Free*

Garlic mashed potatoes, asparagus, wild mushroom merlot sauce

PORK CHOP TOMAHAWK 42

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

À LA CARTE STEAK

8 OZ. CENTER CUT FILET MIGNON 46

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

SWEET POTATO PECAN CASSEROLE



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.*