



## APPETIZERS

### CRAB STUFFED AVOCADO 16

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

### PIMENTO CHEESE AND CARAMELIZED ONION DIP 13

Served with pita chips

### ABITA BBQ SHRIMP 18

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

### CRAB CAKE 18

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

### BACON WRAPPED SHRIMP 18

Jumbo bacon wrapped shrimp, topped with a spicy brown sugar mango glaze

## SOUPS AND SALADS

### SOUP OF THE DAY

cup 10 or bowl 12

### SHE-CRAB SOUP *Gluten-Free*

cup 10 or bowl 12

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

### TRADITIONAL WEDGE SALAD 12 *Gluten-Free*

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

### FIELD GREENS 12 *Gluten-Free*

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

### CHOPPED BLT SALAD 14 *Gluten-Free*

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

### CAESAR 12 *Gluten-Free*

Chopped Romaine, house-made Caesar dressing, Parmesan crisps

## ENTRÉES

### JUMBO SHRIMP & GRITS 40 *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\* 35 *Gluten-Free*

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

### PAN ROASTED HERB CHICKEN 35

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

### CAJUN PASTA 38

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

### PAN-SEARED RED SNAPPER\* 40 *Gluten-Free*

Creamy spinach and red pepper Florentine

### BONELESS BRAISED SHORT RIBS 45 *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 STEAKS

### 8 OZ. CENTER CUT FILET MIGNON 55

Add Shrimp + 14 | Add Lump Crab + 11

## FAMILY-STYLE SIDES 10

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.*

*We do not guarantee any proteins prepared medium well or above.*