



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

CAJUN ABITA SHRIMP 18

Our signature favorite. Served with 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.