

# Dinner Menu

## Starters

### **Rum Glaze Shrimp ~ 10**

Grilled shrimp glazed with a rum sauce served over coconut rice

### **Seared Tuna ~ 12**

Served with a mango Asian sauce

### **(1) Crab Cake ~ 7**

Cake served with a ginger aioli

### **(2) Smoked Gouda Sliders ~ 6**

Two Slider beef patties, with Gouda cheese, bacon, grilled red onion and chipotle mayo

### **(2) Pull Pork Slider ~6**

Two BBQ pull pork sliders served with Cajun Cole Slaw

## Soup and Salads

### **Greek Salad ~ 7**

Fresh mixed greens, feta cheese, grape tomatoes, queen olive and feta dressing

### **Drunken Goat Cheese and Roasted Beet Salad ~ 8**

Fresh mix greens, goat cheese, slice beets, candied walnuts with a sherry wine vinaigrette

### **Fried Crawfish or Shrimp Salad ~ 10**

Southern fried Crawfish tails or Shrimp topped with egg, shredded cheese, bacon and croutons  
With choice of dressing

### **Crab Cake Salad ~ 12**

Two Crab Cakes served over Fresh mix greens, grape tomatoes, parmesan cheese served with remoulade dressing

### **Shrimp and Sausage Gumbo Cup ~ 5 – Bowl ~ 7**

### **Shrimp Bisque Cup ~ 5 -Bowl ~ 7**

## **Entrée**

All dish served with side salad and your choice of side

### **Portobello Steak~ 12**

4' Grilled Portobello Mushroom served with wild rice, sautéed spinach, tomato and grilled green onion

### **Gourmet Hamburger ~12**

10oz Char grilled fresh ground Beef patty served on a griddle toasted onion roll with Crisp lettuce, red onion, pickle and vine ripened tomato

### **Seared Pork Tenderloin ~20**

Grilled Tenderloin served with a mushroom risotto and a raspberry bourbon sauce

### **Shrimp and Sausages Pasta ~ 18**

Jumbo shrimp, andouille sausage and angel hair tossed with a cajun alfredo

### **Veal Piccata~ 16**

Parmesan battered veal cutlet served with a creamy caper lemon sauce on a bed of angel hair pasta

## **Seafood**

All meals served with side salad and your choice of side

### **Catfish Angie ~ 20**

Southern Fried or Blackened Catfish Filet Topped with a Shrimp and Crabmeat Cream Sauce served over Rice Pilaf

### **Soft Shell Crab~ 35**

Two soft shell crabs fried to perfection, served with our signature crab cake topped with a shrimp and crabmeat cajun sauce.

### **Jumbo Shrimp Dinner ~ 20**

8 Jumbo Shrimp Fried or Grilled

### **Stuffed Seabass ~ 34**

Blacken Seabass stuffed with Crab Meat served with jasmine rice and lemon Cream Sauce

## **Steaks**

Served with a small salad and your choice of two sides.

**Tipsy filet - 8oz~ 38**

**Bone In Ribeye~ 45**

18oz bone-in Ribeye

**Ribeye~ 28**

16oz grilled Ribeye

## **Sides**

**Fresh Green beans~ 4**

**Asparagus~ 6**

**Creamed Spinach ~ 4**

**Sautéed Wild Mushroom~ 4**

**Baked Potato ~ 4**

**Loaded Twice Baked Potato ~ 4**

**Fries ~ 4**

**Sweet Potato Fries ~ 5**

**Cajun Fries ~ 5**

## **Desserts**

**Pecan Pie ~ 8**

**Strawberry Short Cake ~ 6**

**Bread pudding ~ 6**