



# LUNCH MENU

SERVED 11 AM - 3 PM



## STARTERS

### Crab Cake

Jumbo lump Blue crab mixed with a perfect blend of spices. Served with house remoulade. 15

### Poke Nachos

Crispy won ton chips topped with shredded cabbage, poke-style sashimi tuna, pineapple-mango salsa, fresh jalapeno and drizzle of sriracha aioli. 15

### Boudin Balls

Cajun sausage of pork and rice-breaded and fried crispy. Served with special house remoulade 10

### Shrimp Cocktail

Jumbo Gulf shrimp served chilled with house cocktail sauce. 15

### Chargrilled

Crusted with garlic-butter, panko, parmesan, and jack cheese. half dozen - 14 dozen - 26

## OYSTERS

### On the half shell

Ask your server or check the chalkboard for availability. Market Price

## HANDHELDS

Served with fries

### Po Boys

A toasted hoagie roll stuffed full of fried seafood. Dressed with lettuce, tomato and remoulade.

Shrimp 17 Fish 17 Oyster - 17 Shrimp/Oyster Combo 19

### Fish or Shrimp Tacos

Crispy shrimp or fish served on warm tortillas with cabbage, roasted corn, avocado, pico de gallo, cotija cheese and green chile ranch. 15

### The Big Cheesy Burger

YOU'RE GOING TO LOVE IT!!! Creamy house cheese blend (lots of it), lettuce, tomatoes and fried jalapenos. 18

### Candied Bacon Burger

The BEST BURGER you'll ever put in your mouth! House candied bacon, swiss cheese, lettuce, tomato, red onion and mayo. 18

### Speechless Burger

This Burger Will Leave You Speechless with Peach Marmalade, Grilled Onions, Bacon, and Brie Cheese. 19

## SALADS AND BOWLS

### Blackened Shrimp Salad

Butter lettuce, green chile ranch, pico de gallo, bacon, roasted corn, cotija cheese. 16

### Grilled Chicken Salad

Butter lettuce, red bell pepper, red onion, roma tomato, cucumber, cheddar cheese. Choice of dressing. 13

### Black N Bleu

Beef tenderloin chunks with butter lettuce, bleu cheese crumbles, tomatoes and red onion ~ drizzled with house ranch. 18

### Poke Tuna Bowl

Sashimi tuna, steamed rice, cabbage, pineapple-mango salsa, apple-carrot slaw, cucumber, jalapeno, avocado, crispy wonton strips, poke vinaigrette and sriracha aioli. 16

### Southwest Bowl

Steamed rice, cabbage, green chile ranch, pico de gallo, bacon, roasted corn, cotija cheese and avocado. Chicken 13 Shrimp 15 Beef 18

## ENTREES

### Southern Fried Seafood

Lightly breaded, crispy and perfectly seasoned. Served with fries and hush puppies Shrimp 22

Fish 19 Oysters 24 All Three 27

### Charbroiled or Blackened Fish of the Day

Fresh Gulf fish blackened or chargrilled with lemon butter, rice and roasted vegetables. 24

### Shrimp and Grits

A fan favorite! Gulf shrimp sauteed with crispy bacon, pablano and sweet corn. Served over cheddar grit cakes, topped with a decadent pan sauce. Garnished with green onion and diced tomato. 28

Consumption of raw or under cooked meat, poultry, eggs, or seafood may increase the risk of illness. This facility serves raw oysters. Eating these oysters may cause severe illness and even death, especially in persons with liver disease or other chronic illnesses that weaken the immune system. If you eat raw oysters and become ill, you should seek immediate medical attention. If you are unsure if you are at risk, you should consult your physician.

Please Note that all parties 6 or greater are subject to an automatic 18% gratuity and split plates are subject to a \$2 upcharge.

Please be aware that this facility handles products containing allergens-including, but not limited to-wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy. We cannot completely guarantee that any menu item will be completely free of allergens. If you have an allergy, please ask to speak with a manager and we can see what accommodations can be made.