



LUNCH MENU

SERVED 11 AM - 3 PM



STARTERS

Crab Cake

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

Tuna Poke Stack

Poke tuna stacked over carrot-cashew slaw and cucumber. Topped with pineapple-mango salsa, avocado, sriracha aioli, and eel sauce. Served with wonton chips. 21

Boudin Balls

Cajun sausage of pork and rice-breaded and fried crispy. Served with special house remoulade 13

Shrimp Cocktail

Jumbo Gulf shrimp served chilled with house cocktail sauce. 16

HANDHELDS

Served with fries

Po Boys

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

Shrimp-18 Fish-18 Oyster-18 Shrimp/Oyster Combo 20

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. 18

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

SALADS AND BOWLS

Blackened Shrimp Salad

Butter lettuce, green chile ranch, pico de gallo, bacon, roasted corn, cotija cheese. 19

Grilled Chicken Salad

Butter lettuce, red bell pepper, red onion, roma tomato, cucumber, cheddar cheese. Choice of dressing. 18

Black and Bleu

Beef tenderloin chunks with the Wedge salad. Iceberg wedge, bleu cheese crumbles, bacon, tomatoes and red onion ~ drizzled with house ranch. 22

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. 22

Southwest Bowl

Steamed rice, cabbage, green chile ranch, pico de gallo, bacon, roasted corn, cotija cheese and avocado.

Chicken 17 Shrimp 18 Beef 20

ENTREES

Charbroiled or Blackened Fish of the Day

Fresh Gulf fish blackened or chargrilled with beurre blanc, rice and roasted vegetables. 24

Snapper Ponchartrain

Blackened Red Snapper topped with a house crawfish Creole sauce.

Served with a cheddar grit cake and roasted vegetables. 36

Southern Fried Seafood

Lightly breaded, crispy and perfectly seasoned. Served with fries and hush puppies Shrimp 23

Fish 21 Oysters 26 All Three 28

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.