

Appetizers & Salads

Quesadilla | \$15

Braised Pork | Caramelized Onions and Peppers | Salsa Verde
Toasted Garlic Crème Fraiche

Crab Cakes | \$15

Lump Blue Crab | Beurre Blanc | Micro Greens

Bacon Wrapped Shrimp | \$15

Habanero Jack | Ancho-Chili Glaze

Seafood Gumbo | Cup \$11 | Bowl \$14

Shrimp | Crab | Sausage | Rice

House Salad | \$12

Mixed Greens | Candied Pecans | Dried Papaya | Dried Cranberries
Blood Orange Vinaigrette

***With Chicken | \$15 *With Shrimp | \$18**

Caesar Salad | \$15

Romaine | Garlic Croutons | Shaved Parmesan

***With Chicken | \$18 *With Shrimp | \$21**

Market Catch and Shrimp Salad | \$25

Mixed Greens | Seasonal Crunchy Vegetables | Southwest Cilantro Vinaigrette

Handhelds Served with French Fries

Beach Burger | \$18

Angus Patties | Lettuce | Tomato | Onion | Cheddar Cheese | Brioche

The Cavalla Press | \$15

Turkey | Lettuce | Tomato | Onion | Melted Swiss
Applewood Bacon | Avocado | Chipotle Aioli | French Baguette

Bourbon BLT | \$17

Smoked Bacon with Bourbon Glaze | Lettuce | Tomato | Garlic Aioli

Shiner Braised Short Rib Dip | \$20

Roasted Tomato Jam | Brie Cheese | French Baguette | Au Jus

Texas Pulled Pork | \$16

BBQ Sauce | Pickle | Island Slaw | Jalapeno Cheddar Bun

Po'boy

French Roll | Lettuce | Tomato | Tartar Sauce

*Fried/Grilled Fish \$17

Fried/Grilled Shrimp \$18

Fried Oysters \$19

Crawfish \$19

Consuming raw or undercooked food may increase your risk of foodborne illness. Especially in pregnant or nursing women, and those with a compromised immune system.

Please be aware that our food may contain or come in contact with common allergens such as: Wheat, Dairy, Eggs, Soybeans, Tree Nuts, Peanuts, Fish or Shellfish

Entrees

Cajun Chicken Pasta | \$30

Blackened Chicken Breast | Onions and Peppers | Spicy Cream Sauce

Shrimp and Grits | \$28

Gulf Shrimp | Smoked Cheddar Grits | Andouille Sausage
Peppers & Onions | Green Chili Sauce

Gulf Shrimp | \$32

Fried, Blackened or Grilled | French Fries & Island Slaw

Braised Short Rib | \$38

Smoked Cheddar Grits | Guajillo Demi | Seasonal Vegetable

Cowboy Ribeye | \$48 (16oz)

Cajun Dusted | Seasonal Sides

Shrimp Creole | \$32

Gulf Shrimp | House Creole Sauce | White Rice

Daily Catch

Fresh Catch | \$32

Seasonal Sides | Grilled or Blackened

Almondine Style | \$38

Grilled and Crusted with Fried Almonds |
Beurre Blanc

Pontchartrain Style | \$44

Blackened | Topped with Lump Blue Crab
and Shrimp | White Wine Cream Sauce

Creole Style | \$37

Blackened | Topped with Tangy Tomato,
Pepper and Onion Sauce

Chef's Choice Fresh from the Gulf

Ask your server for daily catch

Oysters

Fresh Raw Oysters | MKT

Cocktail | Mignonette | Lemon

Hand Battered Fried | \$18/\$24

Cocktail | Mignonette | Lemon

Oysters Rockefeller | \$19/\$25

Broiled with Spinach Parmesan Topping

Oysters Galvez | \$19/\$25

Grilled in the Shell | Red Chili Compound
Butter

Served by the Half/Full Dozen

Desserts

Cheesecake | Chef Inspired | \$10

Key Lime Pie | Key Lime Coulis | \$10

Vanilla or Chocolate Ice Cream | \$6

Chocolate Mousse Cake | White Chocolate Sauce | \$12

parties of 8 or more will be subject to 20% gratuity

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