

Appetizers & Salads

Crab Cakes | \$17

Lump Blue Crab | Dressed Arugula | Remoulade

Shrimp Cocktail (GF) | \$22

Large Poached Shrimp | Cocktail Sauce

Ceviche (GF) | \$20

Shrimp | Scallop | Mango | Pico

Seared Scallops | \$23

Pepper & Okra Coulis | Pickled Okra

Shrimp Embrochette | \$20

Hatch Green Chile Cream Cheese | Bacon | Tabbouleh

Seafood Gumbo | Cup \$12 | Bowl \$16

Shrimp | Crab | Sausage | Rice

Arugula Salad | \$17

Arugula | Apple | Red Onion | Candied Pecan | Goat Cheese | Maple Bacon Vinaigrette

*With Chicken | \$20 *With Shrimp | \$24

Caesar Salad | \$17

Romaine | Garlic Croutons | Shaved Parmesan

*With Chicken | \$20 *With Shrimp | \$24

Market Catch and Shrimp Salad (GF) | \$32

Mixed Greens | Cabbage | Tomato | Southwest Vinaigrette

Entrees

Seafood Pasta Diavolo | \$35

Scallops | Gulf Shrimp | Mussels | Linguini

Shrimp and Grits (GF) | \$35

Gulf Shrimp | White Cheddar, Pancetta & Hatch Green Chile Grits | Andouille Sausage
Peppers | Onions | Cream

Fried Shrimp | \$34

Large Fried Shrimp | French Fries | Coleslaw

Grilled Shrimp (GF) | \$36

Large Grilled or Blackened Shrimp | Rice Pilaf | Green Beans | Coleslaw

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

Fried Seafood Platter | \$40

Snapper Filet | Fried Shrimp | Shrimp Enbrochette | Oyster | Fries | Coleslaw

Grilled Chicken (GF) | \$28

Grilled Chicken | Rice Pilaf | Green Beans

6 oz Petite Filet Mignon (GF) | \$44

Blue Cheese Compound Butter | *Herb Roasted Potatoes | Asparagus | Creamy
Horseradish

12 oz Ribeye (GF) | \$48

Blue Cheese Compound Butter | *Herb Roasted Potatoes | Asparagus | Creamy
Horseradish

Daily Catch

Served with Rice Pilaf and Green Beans

Fresh Catch (GF) | \$42

Grilled or Blackened

Almondine Style | \$44

Grilled and Crusted with Fried Almonds |
Beurre Blanc

Pontchartrain Style (GF) | \$52

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

Chef's Choice Fresh from the Gulf

Ask your server for daily catch

Oysters

Fresh Raw Oysters (GF) | MKT

Cocktail | Mignonette | Lemon

Hand Battered Fried | \$20/26

Cocktail | Mignonette | Lemon

Oysters Rockefeller (GF) | \$21/27

Broiled with Spinach Parmesan Topping

Oysters Galvez (GF) | \$21/27

Grilled in the Shell | Red Chili Compound
Butter

Served by the half/dozen

Mix & Match Not Allowed

Desserts | \$10

Based on Daily Specials. Please Ask Your Server.

*** Parties of 8 or more will be subject to 20% gratuity***

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