



STARTERS SOUPS AND SALADS

CRAB BISQUE ... 10

Creamy Crab Soup Finished with Sherry

WEDGE SALAD ... 12

Iceberg Lettuce, Crisp Bacon, Blue Cheese and Tomato with Blue Cheese Dressing

FARM GREENS SALAD ... 10

Baby Lettuce Varieties, Heirloom Tomatoes, Shaved Cucumber and Feta Cheese

* Creamy Ranch, Balsamic or Blue Cheese Dressing *

GULF COAST CEVICHE ... 12

Shrimp, Scallops, and Fresh Catch Marinated in Fresh Lime Juice with Cilantro, Red Peppers, Jalapenos, Garlic, Scallion and Avocado. Served on a Corn Tostada.

LOBSTER MAC AND CHEESE ... 22

Butter Poached Lobster Folded into Truffled Macaroni and Cheese

BAKED OYSTERS W/ ARTICHOKE & PRESERVED LEMON ... 6: 20/ 12: 36

Navy Cove Oysters Topped with Toasted Panko and Artichoke Hearts. Scented with Lemon, Oregano and Cracked Peppercorn.

SMOKED LOBSTER TAILS ... 28

Pecan Smoked, Warm Water Lobster, Stone Ground Mustard Sauce

OYSTERS ON THE HALF SHELL ... 6: 19/ 12: 35

Navy Cove Oysters Shucked Fresh to Order. Half Dozen or Dozen. Served with Lemon and Cocktail.

CHARBROILED OYSTERS ... 20/36

Half Dozen or Dozen Navy Cove Oysters with Tasso Butter and Parmesan

PARMESAN TRUFFLE FRIES ... 9

Fresh Herbs, White Truffle Oil, Aged Parmesan.

TODAY'S MARKET CATCH

We source daily several varieties of fresh Gulf fish. Your server will inform you about today's selections.

BRONZED ... MKT

Tasso Cream Sauce

BROILED ... MKT

Lemon Caper Butter

FRIED ... MKT

Cajun Remoulade Sauce.

FRESH GULF SEAFOOD PLATTERS

GULF COAST SAMPLER ... 41

Gulf Crab Cake, Daily Selection Fresh Catch and Gulf Shrimp Prepared: Bronzed, Broiled or Fried.

ROYAL REDS ... 1 LB: 28 | 2LB: 49

Rich Flavorful Gulf Coast Delicacy. Steamed to Perfection Served with Corn on the Cob, New Potatoes and Conecuh Sausage.

SNOW CRAB LEGS ... 3/4 LB: 65 1 1/4 LB: 78

Jumbo Alaskan Snow Crab, Steamed to Perfection Served with Corn on the Cob, New Potatoes and Conecuh Sausage.

FRIED GULF SHRIMP ... 6 PC 21 | 9 PC 29

6 or 9 Piece Fried 16/20 Gulf Shrimp Served with Fries and Coleslaw. Cocktail Sauce & Lemon

JUMBO LUMP CRABCAKE ... 17 /34

One or Two 3oz. Cakes Served with Fries, Cole Slaw and Remoulade Sauce

SIGNATURE DISHES

PARMESAN CRUSTED RED SNAPPER ... 38

Sweet corn and crab maque choux and Basil
Cream Sauce

CERTIFIED ANGUS NEW YORK STRIP ... 30

Caramelized shallot mashed potatoes, grilled
asparagus and roasted tomatoes

CHICKEN AURORA ... 21

Crispy chicken over wilted spinach and arugula,
heirloom tomato emulsion finished with
Parmesan cheese

FILET MIGNON ... 35

Half pound Certified Angus Filet of beef with
grilled asparagus and .smashed redskin potatoes
and roasted tomatoes

SIDES & ADDITIONS

STEAMED ASPARAGUS ... 7

SAUTÉED LUMP CRAB ... 15

TRUFFLE PARMESAN FRIES ... 5

SAUTÉED MUSHROOMS ... 5

GARLIC SHRIMP ... 10

GOUDA CHEESE GRITS ... 5

GREEN BEANS ALMONDENE ... 5

GRILLED LOBSTER TAIL ... 17

SHALLOT MASHED POTATOES ... 5

CRISP BRUSSEL SPROUTS ... 7

JUMBO LUMP CRABCAKE ... 23

LEMON BASMATI RICE ... 5

HEALTH ADVISORY

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.