



STARTERS SOUPS AND SALADS

GULF COAST SEAFOOD BISQUE ... 16

Finished with Sherry

OYSTERS ON THE HALF SHELL ... 24/ 44

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

CHARBROILED OYSTERS ... 24/44

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

CITRUS MARINATED SHRIMP ... 18

Gulf Shrimp in Citrus Vinaigrette Over Baby
Arugula

WEDGE SALAD ... 15

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

FARM GREENS SALAD ... 14

Mixed Greens, Cucumber, Cherry Tomato, Feta
Cheese, Candied Pecans, and Balsamic
Vinaigrette

PARMESAN TRUFFLE FRIES ... 16

Fresh Herbs, White Truffle Oil, Aged Parmesan

COAST MAC AND CHEESE ... 22

Shrimp, Scallops and Crab Folded into Truffled Macaroni and Cheese

TODAY'S MARKET CATCH

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

BRONZED ... MKT

Tasso Cream Sauce

BROILED ... MKT

Lemon Caper Butter

FRIED ... MKT

Cajun Remoulade Sauce

FRESH GULF SEAFOOD PLATTERS

GULF COAST SAMPLER ... 48

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

ROYAL REDS ... 1 LB: 29

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

JUMBO LUMP CRABCAKES ... 45

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

FRIED GULF SHRIMP ... 18/29

Six or Ten Piece Fried Shrimp, Served with Fries,
Cole Slaw, Cocktail Sauce, and Lemon

SNOW CRAB LEGS ... 1 LB: 55

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



SIGNATURE DISHES

CRAB CRUSTED REDFISH ... 45

Pan Seared and Topped with Crab Imperial Over Gouda Grits, French Beans, and Finished with Lemon Caper Sauce

BLACKENED CHICKEN ALFREDO ... 31

Blackened Chicken Breast Over Fettuccini

SEARED DIVER SCALLOPS ... 39

Pan Seared U-15 Diver Scallops with Mushrooms, Garlic, Lemon & Cream, and Served Over Carolina Rice Pilaf and Giardiniera Vegetables

CERTIFIED ANGUS NEW YORK STRIP ... 39

Asparagus, Garlic Mashed Potatoes, Roasted Tomatoes, and Finished with Herbed Butter

FILET MIGNON ... 48

Half Pound Certified Angus Filet of Beef, Served with Asparagus, Garlic Mashed Potatoes, Roasted Tomatoes, and Finished with Herbed Butter

DRY AGED RIB EYE ... 75

Prime Ribeye Dry Aged 21 Days, Served with Asparagus, Garlic Mashed Potatoes, Roasted Tomatoes, and Finished with Herbed Butter

VEGAN OPTION ... 31

Roasted Cauliflower Over Fingerling Potato and Mushroom Ragout, Finished with Crispy Spicy Brussel Sprouts and Tomato Coulis

SIDES & ADDITIONS

Vegetables

STEAMED ASPARAGUS ... 8

SAUTÉED MUSHROOMS ... 6

SAUTÉED GREEN BEANS ... 6

STEAMED BROCCOLI ... 6

BRUSSEL SPROUTS ... 7

Proteins

LUMP CRABMEAT ... 26

JUMBO LUMP CRABCAKE ... 25

SEA SCALLOPS ... 29

GARLIC SHRIMP ... 15

Starches

TRUFFLE PARMESAN
FRIES ... 7

GOUDA CHEESE GRITS ... 6

BASMATI RISE ... 6

GARLIC MASHED POTATOES ... 6

HEALTH ADVISORY

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