



## Starters & Salads

### Jumbo Lump Crab Cakes 15

No Filler Just Seasoned Gulf Crabmeat  
W/ Firecracker Sauce

### Locally Harvested Oysters

1/2 dozen 10 full dozen 19

#### "Straight up"

On the Half with Cucumber Mignonette,  
Spicy Cocktail & Lemon

#### Coast Grilled

Oyster Festival "local's choice"  
Roasted Tomato Butter & Imported Asiago Cheese

### Coast Seafood Gumbo 8

Award Winning Recipe

### Cream of Mushroom 7

Finished with Rain Water Madeira

### Bacon Wrapped Scallops

15

Butternut Squash Puree  
& Braised Cabbage

### Marinated Gulf Shrimp 12

Shrimp Accented with Red  
Onion, Vinegar and Fresh Dill

### Chilled Seafood Tower 25

6 Raw Oysters, 3 Poached  
Shrimp, West Indies Crab Salad  
& 1/2 a Lobster Tail  
Cocktail Sauce & Remoulade

### Buffalo Shrimp 15

House Made Napa Slaw  
Creamy Oregano Dressing

### Pickled Beet Salad 7

with Arugula &  
Local Goat Cheese

Full / Small

### House Salad

7 / 4

Farm Greens, Shaved Apple  
Pistachio & Bleu Cheese  
Balsamic Vinaigrette

### Loose Leaf Caesar

8 / 5

Crisp Local Bacon  
Parmesan Crisp  
Traditional Dressing

### Spinach Salad

10 / 6

Bacon Vinaigrette  
Tomato, Red Onion &  
Bleu Cheese

## Main Courses

### Alabama Gulf Seafood

#### Potato Crusted Gulf Grouper 29

Brussel Sprouts & Glazed Carrots  
Red Wine Butter Sauce

#### Fresh Catch Steamed in Parchment 27

Fall Vegetables, Local Satsuma Oranges, Olive Oil & White Wine  
Brought to You Piping Hot Right From the Oven

#### Blackened Mahi Mahi 26

Dirty Rice, Fried Okra & Fresh Lemon

#### Crab Crusted Redfish 31

Stone Ground Grits & Garlic Green Beans  
Lemon Caper Sauce

#### Crab Cake Entrée 29

Two Pan Seared Crab Cakes with Grits, Garlic Green Beans  
Lemon Caper Sauce

#### Coast Shrimp Boil 29

Bayou La Batre Shrimp, Sweet Corn, Pink Eye Peas  
& Jasmine Rice In a Traditionally Spiced Boil Broth

### Steaks, Chicken, Pork & Pastas

#### Hand Cut New York Strip 27

Parmesan Polenta, Seasonal Vegetables  
Wild Mushroom Sauce

#### Filet Mignon 29

Parmesan Polenta, Seasonal Vegetables  
Wild Mushroom Sauce

#### Pork Tenderloin Medallions 19

Over Sweet Potato Gnocchi & Braised Cabbage

#### Frutti di Mare 34

Gulf Shrimp, Scallops, Lump Crab and Lobster  
over Hand Made Fettuccine Finished with Olive Oil

#### Breast of Chicken & Crawfish 19

Pan Seared Breast of Chicken  
over Dirty Rice & Seasonal Vegetables  
Topped with Crawfish Tasso Cream

#### House Crafted Mac & Cheese 9

Great for Sharing or Choose an Addition to Make it an Entrée

### Additions for any Main Course or Salad:

Crab Cake 12

Grilled Shrimp 12

Grilled Chicken 8

Grilled Lobster 16

Sautéed Tenderloin Tips 9

There may be a risk associated with consuming raw shellfish as is the case with other protein products. If you suffer from chronic illness of the liver, stomach, blood or have other immune disorders, you should eat these products fully cooked.

HEALTH ADVISORY: CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

Checks can only be separated into a Maximum Four.