



Cooking Fresh Since 1978

Dinner Salad

*With Our Homemade Ranch Dressing or Our Olive Mash "House" Dressing or Ranch
Or*

Traditional Style Gumbo

Thin Dark Roux with Your Choice of Seafood, Shrimp or Crawfish, Chicken

Entrees:

Choice of One

All Served With a Stuffed Potato or Sautéed Green Beans

Jumbo Gulf Shrimp

One Dozen Succulent Shrimp Sautéed, Fried, Broiled or Blackened

Rainbow Trout

5 oz. filet broiled or blackened topped with lemon butter and capers

Chicken Breast

10 oz. chicken breast broiled or blackened

Desserts:

Choice of One

Traditional Bread Pudding

*Cinnamon and Raisins Topped With Homemade Vanilla Whipped Cream
and a Bourbon Brown Sugar Sauce*

New York Style Cheesecake

Graham Cracker Crust Topped With Homemade Vanilla Whipped Cream and Fresh Strawberries

White Chocolate Poundcake

White chocolate, Champagne poundcake with strawberries and sauce

\$25.00 per person plus tax and gratuity



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or*

Traditional Style Gumbo

Thin Dark Roux with Your Choice of Seafood, Shrimp Or Crawfish

Entrees:

Choice of One

All Served With a Stuffed Potato and Asparagus with Lemon Butter

Mixed Grill Platter

5 oz. fish, shrimp, oysters, crawfish tails, crab cake, scallops, stuffed shrimp served on a bed of Cajun dirty rice.

Gulf Red Snapper

Either Broiled Or Blackened

True Gulf Red Snapper Topped With Our Lemon Butter Capers

Pork Chops

Two Frenched 8 oz. chops smothered in a dark brown roux cooked to perfection.

Marinated Chicken Breast

10 oz. chicken breast marinated in our season blends and cooked to juicy perfection.

Desserts:

Choice of One

Traditional Bread Pudding

Cinnamon and Raisins Topped With Homemade Vanilla Whipped Cream and a Bourbon Brown Sugar Sauce

New York Style Cheesecake

Graham Cracker Crust Topped With Homemade Vanilla Whipped Cream and Fresh Strawberries

Chocolate Pecan Pie

With An Oreo Cookie Crust Topped With Homemade Bluebell Vanilla Ice-Cream, Chocolate and Caramel

\$35.00 per person plus tax and gratuity



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or*

Traditional Style Gumbo

Thin Dark Roux with Your Choice of Seafood, Shrimp Or Crawfish

Entrees:

Choice of One

All Served With a Stuffed Potato and Asparagus with Lemon Butter

Jumbo Gulf Shrimp Scampi

One Dozen Succulent Shrimp Sautéed with Butter, Wine & Garlic

American Gulf Red Snapper

Either Broiled Or Blackened

True Gulf Red Snapper Topped With Our Lemon Butter Shrimp and Capers

10oz. Filet

Hand Selected Center Cut Tenderloin Served With a Natural Au Jus Finished With a Dark Roux

Desserts:

Choice of One

Traditional Bread Pudding

Cinnamon and Raisins Topped With Homemade Vanilla Whipped Cream and a Bourbon Brown Sugar Sauce

New York Style Cheesecake

Graham Cracker Crust Topped With Homemade Vanilla Whipped Cream and Fresh Strawberries

Chocolate Pecan Pie

With An Oreo Cookie Crust Topped With Homemade Bluebell Vanilla Ice-Cream, Chocolate and Caramel

\$45.00 per person plus tax and gratuity



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Dinner Salad

*With Our Homemade Ranch Dressing or Our Olive Mash "House" Dressing
or*

Traditional Style Gumbo

Thin Dark Roux with Your Choice of Seafood, Shrimp Or Crawfish

Entrees:

Choice of One

All Served With a Stuffed Potato and Asparagus with Lemon Butter

Mixed Grill Platter

5 oz. fish, shrimp, oysters, crawfish tails, crab cake, scallops, stuffed shrimp served on a bed of Cajun dirty rice.

American Gulf Red Snapper

Either Broiled Or Blackened

True Gulf Red Snapper Topped With Our Lemon Butter Lump Crabmeat Topping

Waygu Strip Steak

12oz. American Kobe beef served with a natural au jus.

Desserts:

Choice of One

Traditional Bread Pudding

Cinnamon and Raisins Topped With Homemade Vanilla Whipped Cream and a Bourbon Brown Sugar Sauce

New York Style Cheesecake

Graham Cracker Crust Topped With Homemade Vanilla Whipped Cream and Fresh Strawberries

Chocolate Pecan Pie

With An Oreo Cookie Crust Topped With Homemade Bluebell Vanilla Ice-Cream, Chocolate and Caramel

\$55.00 per person plus tax and gratuity