



BRUNCH MENU

STARTERS & SALADS

Fresco's Salad

Mixed greens tossed with our homemade Italian dressing and topped with cherry tomatoes, kalamata olives, gorgonzola & sundried tomatoes. 9.00
(with salmon, shrimp or chicken add 5.00)

Black n' Blue Ahi Tuna Salad

Seared tuna steak served rare and sliced thin over mesclun greens, cherry tomatoes, capers, kalamata olives, red onions, seaweed salad, wasabi soy & sriracha glaze. 14.50

Full Leaf Caesar Salad

Crisp lettuce, parmesan croutons, asiago cheese, capers & red onions. Served with chicken, shrimp, blackened salmon & topped with homemade dressing 13.50

Caprese Micro Salad

Cherry tomatoes, fresh basil, buffalo mozzarella, balsamic glaze, coarse salt & cold pressed extra virgin olive oil. 9.00

Marinated Conch Salad

Thin sliced citrus marinated conch mixed with capers, onion, lemon juice, garlic, scallions, roasted red peppers & extra virgin olive oil. 11.00

Garlic Mussels

Fresh black mussels sautéed with fennel, bruscetta, roasted garlic and steamed in "Abita Turbo Dog" beer, grilled lemons & red pepper butter. 12.50

Smoked Sausage & Chicken Gumbo

Smoked andouille sausage, roasted chicken and rice simmered in a Cajun holy trinity & a classic dark roux. 8.00

Portobello Tower

Marinated Portobello mushroom, grilled zucchini, yellow squash, roasted red peppers, bruscetta and feta cheese neatly stacked & dressed in a lime balsamic glaze. 9.00

Yucatan Spring Rolls

Blackened chicken, apple smoked bacon, roast corn, black beans, pepper jack cheese & cilantro wrapped in wonton & topped with sweet Thai chile glaze. 9.00

PASTAS

Shrimp Alla Vodka Pasta

Wild Gulf shrimp sautéed with crisp bacon, red onions, cherry peppers, roasted red peppers, sundried tomatoes, peppered vodka, 4 cheese tortellinis reduced in a pink cream butter. 14.50

Chicken Fresco Pasta

Grilled chicken, red onion, spinach, shitake mushrooms, chipotle peppers, red peppers, green onions gemelli pasta tossed with a light parmesan alfredo cream. 14.50

New Orleans Trio Pasta

Gulf shrimp, crawfish, sea scallops, andouille sausage, tasso ham sautéed with Creole sauce tossed with gemelli pasta and finished with demiglace, Cajun butter & "Voodoo Hot Sauce". 15.00

Blackened Salmon & Goat Cheese Carbonara

Blackened salmon tossed with fresh spring vegetables, roasted garlic, 4 cheese tortellinis, cherry peppers in a light cream topped with soft ripened goat cheese 14.50

BURGERS & SANDWICHES

Chicken Veggie Wrap

Roasted chicken breast, marinated Portobello mushrooms, roasted peppers, feta cheese, red onions, spinach, zucchini, sun dried tomato & balsamic glaze in chipotle wrap served with cucumber salad. 12.00

Blackened Louisiana Wild Shrimp n Bacon Wrap

Blackened wild shrimp rolled with crisp apple bacon, shredded cabbage, red onions, roasted red peppers, cherry peppers, jalapeno jack cheese in a chipotle wrap. Served with cucumber salad. 12.00

Blackened Steak Sandwich

Blackened NY strip, caramelized BBQ beer onions, provolone, sharp cheddar cheese, garlic chipotle mayo on garlic bread hoagie roll served with Cajun curly fries. 13.00

Kobe Burger

Grilled American Kobe beef, sharp cheddar cheese, provolone, Tabasco fried green tomato, chipotle mayo on a roasted onion bun. Served with Cajun curly fries. 14.00

Muffuletta

Classic New Orleans Style sandwich layered with Genoa salami, sweet capicola, Creole mustard, chopped olive salad, provolone cheese on roasted onion bun with Cajun curly fries. 13.00

Southern Fried Steak Po Boy

Tender top sirloin pounded thin, buttermilk battered and fried golden brown. Topped with horseradish creamed gravy, crispy onion s& Cajun curly fries. 13.50

Haddock Po Boy

Thick cut haddock filet fried golden brown, crisp cabbage, blackened seasoning, red hot sauce, Creole mustard & lemon served on a hoagie roll with Cajun curly fries. 13.50

LITE ENTREES

New York Strip n' Eggs

Petit New York strip served with fried eggs, cucumber salad, crispy bacon and homemade country style cheesy grits. 14.50

Shrimp n' Grits

Blackened Louisiana shrimp sautéed with roasted garlic, jalapenos, crumbled bacon placed over country grits and smothered in Cajun gravy. 14.00

Sole Francaise'

Egg battered sole filet pan fried until golden brown and topped with a lemon caper butter & served with homefries and asparagus. 12.50

Pork Porterhouse Marsala

Grilled thick cut pork porterhouse smothered with mushrooms and marsala wine & served with home fries and asparagus. 13.50

SIDES



Cajun Curly Fries	2.50
Cucumber Salad	1.50
Blue Cheese	1.50
Home Potatoes	1.50
Asparagus	2.50

DESSERTS

7.00

Keylime Pie
Chocolate Madness Cake
Red Velvet Cake
White Chocolate Cake