



DINNER MENU

STARTERS

Smoked Sausage & Chicken Gumbo

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

Yucatan Spring Rolls

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

Oysters Rockefeller

Fresh gulf oysters topped with sautéed spinach, Parmesan chipotle cream, & a hint of Herbsaint. 11.00

Black n' Blue Ahi Ahi

Seared ahi tuna steak served rare & sliced thin on a bed of wakame seaweed salad topped with wasabi, sriracha, & General Tso glaze. 12.00

Escargot

Large helix snails roasted with garlic, Gorgonzola cheese, & brown butter, served with baked crostinis. 10.00

Shrimp Cocktail

Wild Louisiana shrimp served with fresh lemon & homemade cocktail sauce. 11.00

Thai Calamari

Tender calamari lightly breaded & fried until golden brown then tossed with fresh lime & sweet Thai chile glaze. 9.00

Fried Louisiana Crawfish

Crawfish tails dusted with flour, fried until golden brown & tossed with Cajun seasoning. Served with a side of Frank's "Red Hot" & Creole mustard. 8.50

Garlic Shrimp Feta

Wild gulf shrimp sautéed with roasted garlic, red peppers, onions, kalamata olives, capers, & feta cheese. 11.00

Crab Stuffed Portobello Caps

Marinated Portobello mushroom caps stuffed with a blue crab cake & fresh mozzarella topped with roasted garlic. 10.00

Fried Zucchini Tempura

Zucchini wedges seasoned, dipped in our homemade tempura batter, & fried until golden brown. Served with a lemon chipotle mayo. 8.00

SALADS

Fresco

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

Wedge

Crisp iceberg lettuce wedge topped with apple-wood smoked bacon & cherry tomatoes smothered with blue cheese crumbles. 9.00

Full Leaf Caesar

**Crisp lettuce, Parmesan croutons, asiago cheese, capers, & red onion.
Served with your choice of chicken, shrimp, or blackened salmon & topped with homemade dressing. 13.50**

Conch

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

Micro Caprese

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

Portobello Tower

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

FISH

Atlantic Salmon

Charred salmon filet topped with spicy black beans, roasted corn relish, cucumber tzatziki, & fresh basil pesto. 17.25

Mahi-Mahi

Lime peppered mahi- mahi steak with roasted garlic ponzu, cherry peppers, sweet peas, & mango salsa. 17.95

Amberjack

Sriracha marinated amberjack, fried spinach, crispy hickory-smoked bacon, sweet Thai chile glaze, wasabi sesame seeds, & grilled lemon. 17.95

Blackened Swordfish Etouffee

Blackened swordfish steak smothered in a traditional New Orleans spicy crawfish ragout. 21.00

Escolar Pomodoro

Fresh gulf escolar filet cooked to a golden brown topped with cherry tomatoes, roasted garlic cloves, fresh lemon, & basil. 21.00

PASTAS
(available in ½ orders)

Shrimp Ala Feta

Wild Gulf shrimp sautéed with garlic, roasted red peppers, bruschetta topping, kalamata olives, tossed with four-cheese tortellini, feta cheese, & a hint of anisette. 16.25

Chicken Fresco

Grilled chicken, red onion, spinach, shitake mushrooms, chipotle & red peppers, green onions, gemelli pasta tossed in a light Parmesan cream. 17.50

New Orleans Trio

Gulf shrimp, crawfish, sea scallops, andouille sausage, Tasso ham sautéed with a spicy Creole sauce tossed with gemelli pasta & finished with demi-glace, Cajun butter, & "Voodoo Hot Sauce." 21.00

Blackened Salmon & Goat Cheese Carbonara

Blackened salmon tossed with fresh spring vegetables, roasted garlic, four cheese tortellini, & cherry peppers in a light cream sauce, topped with soft goat cheese. 17.50

Linguine & Clams

Middle neck clams sautéed with roasted garlic, red pepper flake, chopped clams, & tossed in a Parmesan cream sauce. 16.25

Lobster Fra Diavolo

Split Maine lobster, roasted red peppers, cherry peppers, red pepper flake, roasted garlic, & fresh basil sautéed & tossed with Creole sauce & fusilli pasta. 21.00

MEATS

Stuffed Pork Chop Caprese

Center cut chop stuffed with Roma tomatoes, fresh mozzarella, & basil topped with crispy bacon & balsamic mustard. 24.00

Filet Niccolini

8 oz center cut filet lightly seasoned, grilled, & topped with gorgonzola cheese & Tabasco fried onion strings. 28.00

New York Strip

14 oz Peppered New York strip steak grilled to your liking & topped with horseradish fried mushrooms & a merlot reduction. 24.00

Beef Tenderloin Au Poivre

Marinated beef tips skillet seared with mushrooms & onions, finished with a classic au poivre sauce. 22.00

LITE SIDE

Black Bean Zucchini Quesadillas

Grilled zucchini & spicy black beans folded in a flour tortilla, topped with pepper jack cheese & tzatziki sauce. Served with cucumber salad. 12.00

Roasted Mediterranean Veggie Au Gratin

Marinated summer vegetables roasted on red potatoes & topped with a Parmesan cheese crust & fresh herbs. 11.00

Spicy Black Bean Chili Nachos

Homemade tortilla chips topped with chopped portobello mushroom, zucchini, red onion & roasted red pepper, smother with black bean chili & pepper jack cheese. 11.00

Smoked Salmon Flatbread Pizza

Alaskan smoked salmon, fresh spinach, cream cheese, red onion, capers, & extra virgin olive oil topped with Parmesan pesto. 12.00

LATE LUNCH

Kobe Burger

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

Haddock Po' Boy

Thick cut haddock filet fried golden brown, crisp cabbage, blackened seasoning, Frank's "Red Hot," Creole mustard, & fresh lemon on a hoagie roll. Served with Cajun curly fries. 13.50

Thai Chicken & Spinach Stir Fry

Crispy fried chicken tenderloin tossed with mango salsa & fresh spinach, a top Thai noodles, wasabi sesame seeds, & roasted vegetables, tossed in sriracha soy dressing & served warm. 13.50

Fish n' Shrimp Tempura

Shrimp & fish of the day, lightly fried until golden brown, served with tartar sauce & Cajun curly fries. 13.25

SIDES

Cajun Curly Fries	2.50
Cucumber Salad	1.50
Blue cheese	1.50
Home Potatoes	2.50
Asparagus	4.00