



LUNCH MENU

STARTERS & SALADS

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, bruschetta 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

Garlic Mussels

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

Chicken Satay

Skillet seared chicken tenderloin skewers peached on grilled pineapple and glazed with general tso and mango salsa then topped with fried Thai noodles. 10.00

Black n Blue Ahi Tuna Salad

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

Thai chicken Salad

Crispy chicken tenderloin fried then tossed with sweet Thai chile, wasabi sesame seeds and blood orange juice. Tossed with mango salsa, mixed greens, crisp Thai noodles with a srachi soy dressing. 13.50

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

Jalapeno Shrimp Cobb Salad

Bacon jalapeno wrapped shrimp, maple glaze, chopped chicken, diced tomatoes, roasted red peppers, sundried tomatoes, red onions, mesclun greens & fried plantains. 13.00

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

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, crisp apple bacon, shredded Napa 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

Grill 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

Patty Melt Sliders

Mini Kobe burgers served with caramelized onions, aged cheddar cheese, Creole ketchup & swirled pumpernickel rye served with Cajun curly fries. 12.00

Muffuletta

Classic New Orleans Style sandwich layered with Genoa salami, sweet capicola, Creole mustard, chopped olive salad, provolone cheese on round 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, onion strings & Cajun curly fries. 13.50

Mile High Meat Loaf Sandwich

Sicilian meatloaf with ground beef, pork and veal. Mixed with parmesan breadcrumbs, Italian Creole seasonings & roasted garlic. Glazed with house made ketchup served open faced with onion gravy topped with crispy onions. 12.50

Haddock Po Boy

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

Smoked Salmon Flatbread Pizza

Alaskan smoked salmon, fresh spinach, cream cheese, red onions, capers and extra virgin olive oil topped with parmesan pesto. 12.00

PASTAS

Shrimp Alla Vodka Pasta

Wild Gulf shrimp sautéed with crisp bacon, red onions, cherry peppers, roasted red peppers, sundried tomatoes, peppered vodka, four cheese tortellini reduction 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

Chicken Shrimp Carbonara

Grilled chicken, gulf shrimp, red onions, roasted garlic, green peas, crisp bacon, blackening seasoning, arugula tossed with fettuccini and a parmesan cream. 14.50

FRITTATAS & EGGS

Rockefeller Shrimp Benedict

Butter poached gulf shrimp, fried eggs, thick cut bacon, fresh spinach, Creole parmesan hollandaise baked on a golden English muffin with splash of Pernod. 12.00

Crab cake n Roasted Corn Benedict

Golden brown Chesapeake crab cakes topped with poached eggs, classic hollandaise, chipotle glaze and hickory roasted corn relish. 13.00

Smoked Salmon & Dill Benedict

Alaskan smoked salmon, poached eggs, fresh dill pesto, Creole hollandaise served on cream cheese potato pancakes. 13.00

Southwest Beef Frittata

Slow cooked beef, red onion, black beans, smoked corn, jack cheese, cilantro, and bacon crisps baked in an Italian style frittata. 12.00

Baked Pasta Frittata

Italian style frittata with gemelli pasta, Creole marinara, fresh basil, extra virgin olive oil and golden baked with parmesan & provolone cheese. 12.00

Spinach Smoked Salmon Frittata

Alaskan smoked salmon, fresh spinach, cream cheeses, red onions, capers baked in our classic Italian frittata and topped with fresh pesto. 12.50

MEATS & FISH

Sole Francaise'

Light and flakey sole filet egg battered and sautéed with capers, white wine, roasted lemon juice, green onions and butter. Served with roasted potatoes. 12.50

Amberjack

Srrachii marinated amberjack, fried spinach, crispy hickory bacon, sweet Thai chile glaze, wasabi sesame seeds, grilled lemon. 13.50

Mahi Mahi

Lime peppered mahi steak with roasted garlic ponzu, cherry peppers, sweet pea pods and mango salsa 13.50

Atlantic Salmon

Charred salmon filet topped with spicy black beans, roasted corn relish and topped with cucumber tzazaki and fresh basil pesto. 13.50

Pork chop Porterhouse Marsala

Thick cut porter house cut, peppered then grilled on open flame, topped with shitake mushrooms, marsala wine & demiglace served with curly fries. 13.50

Veal Chop Milanese

Tender veal pounded out thin, then egg washed, parmesan & rosemary breadcrumbs topped with a spinach caper balsamic reduction...15.00

SIDES

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

DESSERTS

6.00

Keylime Pie
Chocolate Madness Cake
Red Velvet Cake
White Chocolate Cake