



## FOR THE TABLE

<b>TRIO OF SPREADS</b> <i>Pimento Cheese, Smoked Tuna Deviled Ham</i>	11
<b>CREOLE BRUSSELS</b> <i>Fried Brussels Sprouts, Capers, Housemade Boursin</i>	12
<b>FRIED FISH BITES</b> <i>Fried Pickles, Cocktail &amp; Tarter Remoulade</i>	13
<b>FRIED CALAMARI</b> <i>Crumbled Goat Cheese, Creole Mustard-Sugar Cane</i>	14
<b>JUMBO SHRIMP COCKTAIL</b> <i>Shredded Lettuce Slaw, Lemon Vinaigrette</i>	15
<b>SMOKED TUNA DIP</b>	14

## SOUPS & SALADS

<b>CRAB BISQUE</b> <i>Lump Crab, Croutons</i>	8/12 cup/bowl
<b>SEAFOOD GUMBO</b> <i>Medium Roux, Steamed Rice</i>	9/12 cup/bowl
<b>FISH HOUSE SALAD</b> <i>Baby Arugula, Roasted Almonds, Grated Pecorino, Lemon Vinaigrette</i>	7/12 side/entrée
<b>BLUE CHEESE CHOP SALAD</b> <i>Smoked Bacon, Tomato, Pickled Red Onions</i>	7/12 side/entrée
<b>CAESAR SALAD</b> <i>Grated Pecorino, Croutons</i>	7/12 side/entrée
<i>Add Fried Oysters, Shrimp, Chicken or Fish to any entrée salad</i>	9

## SIGNATURE SEAFOOD ENTRÉES

<b>SHRIMP AURORA</b> <i>Sherry Tomato Cream, Sweet Peas, Fresh Basil, Capellini Pasta</i>	26
<b>SHRIMP &amp; GRITS</b> <i>Smoked Bacon, Peppers &amp; Onions, Bayou Cream Sauce</i>	28
<b>HOUSE FRIED SEAFOOD PLATTER</b> <i>Fish, Oysters, Shrimp, Calamari, French Fries, Cole Slaw, Cocktail &amp; Tartar Remoulade</i>	29
<b>CRAB CAKES</b> <i>Capellini Pasta, Cherry Tomatoes, Nana's Garden Herbs, Beurre Blanc</i>	35
<b>GROUPE FISH HOUSE</b> <i>Grouper, Crab, Shrimp, Green Beans, Whipped Yukon Gold Potatoes, Lemon Beurre Blanc</i>	38
<b>BLACKENED SHRIMP</b> <i>Creole Rice, Green Beans, Lemon Beurre Blanc</i>	25
<b>FRIED BASKET</b> <i>French Fries, Cole Slaw, Lemon Wedge, Cocktail &amp; Tartar Remoulade</i> Choice of: <b>SHRIMP 23, REDFISH 24, SNAPPER 25</b>	

## FROM THE DOCK

*Prepared Sautéed, Blackened or Grilled*

<b>REDFISH</b>	28	<b>SNAPPER</b>	29
<b>TODAY'S CATCH</b>	MKT		
<i>(ask server)</i>			
<i>Creole Rice, Green Beans &amp; Lemon Beurre Blanc</i>			
<i>Add Jumbo Lump Crabmeat</i>	8		

## FROM THE GRILL

<b>HALF AMISH HEN</b>	26	<b>7 OZ FILET</b>	39
<b>TOMAHAWK PORK CHOP</b>	45	<b>14 OZ PRIME RIBEYE</b>	49
<b>DOUBLE COLORADO LAMB CHOPS</b>	55	<b>BUTCHER'S CUT</b>	MKT
<i>(ask server)</i>			
<i>Whipped Yukon Gold Potatoes, Green Beans &amp; Garlic Butter Sauce</i>			
<i>Add Jumbo Lump Crabmeat</i>	8		

## SIDES

<b>MAC &amp; CHEESE</b>	8	<b>GREEN BEANS</b>	8
<b>WHIPPED YUKON GOLD POTATOES</b>	8	<b>GRITS</b>	8

## KIDS BASKETS

*Kids 10 & under  
Served with French Fries*

<b>CHICKEN FINGERS</b>	12	<b>FRIED FISH</b>	12
<b>FRIED SHRIMP</b>	12	<b>MAC &amp; CHEESE</b>	9

## SWEETS

<b>DEEP DISH KEY LIME PIE</b> <i>Nilla Wafer Crust, Whipped Cream</i>	9
<b>WARM CHOCOLATE BROWNIE</b> <i>Vanilla Ice Cream, Chocolate Sauce</i>	9
<b>BANANAS FOSTER BRIOCHE BREAD PUDDING</b> <i>Whipped Cream</i>	9

