

## SEAFOOD ENTREES

CHEF'S CATCH OF THE DAY	MKT.	YELLOW FIN TUNA	22
CHEF JEFF'S DOCKSIDE CHOICE OF FRESH FISH PREPARED BLACKENED, GRILLED, FRIED, OR PAN-SEARED		AHI TUNA STEAK COOKED TO YOUR CHOICE OF TEMPERATURE, PREPARED EITHER BLACKENED, GRILLED OR SESAME SEARED	
FRESH GULF SHRIMP	17	SOUTHERN FRIED SEAFOOD PLATTER	29
10 LARGE GULF SHRIMP PREPARED BLACKENED, GRILLED, FRIED, OR PAN-SEARED		SHRIMP, FISH, SCALLOPS, & A CRAB CAKE SERVED WITH HUSHPUPPIES, FRENCH FRIES, AND COLESLAW (FRIED ONLY)	
SALMON	18		
8OZ OF WILD CAUGHT SALMON PREPARED BLACKENED, GRILLED, OR PAN-SEARED			

## DINNER ENTREES

10OZ SIRLOIN	20	FRIED CHICKEN DINNER	14
CHOICE CUT SIRLOIN GRILLED TO YOUR PREFERENCE		YOUR CHOICE OF WHITE OR DARK MEAT	
8OZ CENTER CUT FILET	28	CAJUN PASTA	24
HOUSE CUT CHOICE CERTIFIED ANGUS BEEF FILET GRILLED TO YOUR PREFERENCE		CHICKEN, SHRIMP, AND ANDOUILLE SAUSAGE TOSSED IN A CAJUN CREAM SAUCE	
14OZ RIB EYE	29	TUSCAN CHICKEN	20
HOUSE CUT CHOICE CERTIFIED ANGUS BEEF RIBEYE GRILLED TO YOUR PREFERENCE		PAN-SEARED & STUFFED WITH ARTICHOKEs, ONIONS, SUN DRIED TOMATOES, MUSHROOMS, OLIVES, & FRESH MOZZARELLA WITH LEMON BUTTER CAPER SAUCE	

ALL DINNER ENTREES SERVED WITH YOUR CHOICE OF  
GARDEN OR CAESAR SALAD

AND CHOICE OF TWO SIDES LISTED BELOW

BAKED POTATO  
MASHED POTATOES  
BAKED SWEET POTATO  
GRILLED ASPARAGUS  
STEAMED BROCCOLI  
TURNIP GREENS

