ENTREES

FILET MIGNON OVER FRIED GRITS* • 42

Hand-cut and char-grilled filet Mignon Steak with Bordelaise sauce Served over Fried Grits with a grilled veggie medley

SALMON EMBEDDED WITH CRAB • 34

Pacific salmon stuffed with lump crab Served with Dirty Rice and Asparagus Topped with Beurre Blanc sauce

CRAB CAKES ENTREE • 39

Two of our famous crab cakes Served with Dirty Rice and Fresh Grilled Asparagus

DOUBLE CHOP LAMB • 42

Two grilled double-chop lamb individually sliced Served with our signature garlic noodles and accompanied with grilled broccoli steaks

BLACKENED CHICKEN & DIRTY RICE • 26

Hand-cut blackened chicken breast Served with Dirty Rice, grilled Broccoli Steaks, and étouffée sauce



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

ENTREES

DOUBLE FRIED SHRIMP & GRITS • 24

Six breaded and perfectly fried shrimp placed on top of our famous fried grit cake Topped with our NOLA southern gravy

BLACKENED SHRIMP & GRITS • 25

Six blackened grilled shrimp placed on top of our famous fried grit cake Topped with our NOLA southern gravy

SEVEN CATFISH SEAS • 42

Fried catfish placed over a famous fried grit cake Three fried shrimp and two fried oysters smothered in lobster creole Beurre Blanc Sauce Served with fresh grilled asparagus

SEVEN LOBSTER SEAS • 64

Full 8oz fried lobster tail placed over a famous fried grit cake Three fried shrimp and two fried oysters smothered in lobster creole Beurre Blanc Sauce Served with fresh grilled asparagus

STDES

French Fries +6 | Grilled Broccoli Steaks +6 | Grilled Asparagus +9 | Dirty Rice +9 Fried Grit Cake +11 | Garlic Noodles +12 | Grilled Veggies +12

