



EST 1997

Lunch

All plates served with choice of House Salad or Cup of Soup and Potatoes O'Brien or Tri-Colored Pasta Salad

Eggs Benedict with Choice of Ham 12.50

Smoked Salmon 13.50 or Beef Tenderloin 14.50

Two English Muffins Topped With Poached Eggs & Hollandaise Sauce

**Corn & Tomato Parmesan Pasta with Choice of Grilled Chicken 12.50
or Tiger Shrimp 13.50**

Pasta Noodles Made Fresh In-House & Tossed with Extra Virgin Olive Oil

Shrimp & Grits 13.50

Pan-Seared Tiger Shrimp, Louisiana Sausage, Green Onions, Green Peppers, Mushrooms
Served With White Wine Pan Gravy Over Stone-Ground Grits & Cheddar
Served with House Salad or Soup of the Day

Pan-Fried Grouper 13.50

Cooked until golden brown, served with Roasted Corn Hushpuppies, Tartar Sauce and Cocktail Sauce

Seafood Avocado Salad 13.50

Baby Mixed Greens with Jumbo Lump Crab Meat, Louisiana Grilled Shrimp,
Sliced Avocado, Almonds, Tangerine, & Champagne Dijon Vinaigrette
Served with Soup of the Day

Grilled Chilean Salmon 13.50

Topped with Lobster Champagne Sauce

Caesar Salad with Choice of Grilled Chicken 12.50

or Grilled Tiger Shrimp 13.50

Heart of Romaine Lettuce Tossed With Caesar Dressing Made Fresh In-House,
Garlic Croutons, Parmesan Cheese, Served with Soup of the Day

Chicken Caprese 12.50

Grilled Chicken Breast Topped & Broiled With Roma Tomatoes, Fresh Mozzarella and Basil Leaves

Maryland Jumbo Lump Crab Cake 14.50

Topped with Lemon Hollandaise

Seafood Trio Almondine 14.50

Pan-Seared Grouper, Jumbo Lump Crab Cake, & Grilled Tiger Shrimp
Topped With Roasted Almonds and Lemon Butter

* Gratuity of 20% Will Be Added For Parties of 6 or More

** Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.