



## STARTERS & SALADS

### **Soup Of The Day**

it may be a soup, bisque, gumbo, or chowder  
your server will inform you ....priced accordingly..

### **BBQ Pork Rillets 9-**

seared pork rillets, cornbread, pickled jalapeno coleslaw  
ancho chile bbq sauce

### **Voodoo Shrimp 11-**

sautéed shrimp, spicy worcestershire cream sauce, jalapeno cornbread  
as an entrée for \$24 with cornbread, smashed, cheese grits or rice

### **Clams & Andouille 12-**

pan-roasted little neck clams & andouille sausage, garlic tomato broth

### **Eggplant 'Parm' Quesadilla 9-**

eggplant caponatta, mozzarella, balsamic syrup

### **Jumbo Lump Crab Cake 10-**

chipotle tartar sauce

### **Spicy Garlic Crawfish 9-**

Garlic toast

### **Bistro Flatbread 9-**

southern style pimiento cheese, Benton's bacon  
field greens, pepper jelly

### **House Salad 8-**

field greens & garden vegetables, balsamic vinaigrette  
add goat cheese or crumbled gorgonzola \$2 additional

### **Southwestern Caesar Salad 9-**

grilled heart of romaine, roast poblano & tomato salsa  
bbq croutons, queso blanco, red chile caesar dressing

## ENTREES

### **Pork Du Jour P/A**

we love pork chops, shanks, shoulder, butt & tenderloins  
it's so versatile, we want to keep our options open!

### **Grilled NY Strip Steak 28-**

14oz angus strip, 'loaded' smashed potatoes, seasonal vegetables, shallot butter  
housemade spicy steak sauce

### **Chicken Avery Island 18-**

pan-fried chicken breast, pepper-jack cream sauce  
smashed potatoes, seasonal vegetables

### **Seared Day-Boat Sea Scallops 27-**

jersey corn, poblano & Benton's bacon ragout, white truffle oil

### **Grilled Salmon 24-**

tomato vinaigrette, sundried tomato smashed potatoes, seasonal vegetables  
balsamic reduction

### **Jumbo Lump Crab Cakes 25-**

jersey corn, poblano & bacon ragout, chipotle tartar sauce

### **Sautéed Tilapia 22-**

cornmeal dusted, pecan & lump crab muneire sauce  
smashed potatoes, seasonal vegetables

### **The "Veg" Plate 18-**

**south-western black-bean cakes, grilled vegetable couscous,  
seasonal vegetables, two salsas**

### **Shrimp & Grits 24-**

shrimp, Benton's bacon, mushrooms, tomato, scallions  
Guilford Mills green chile cheese grits

### **Crawfish Etouffee 24-**

crawfish tails, trinity vegetables, etouffee sauce, long grain rice

### **Jambalaya 23-**

it is spicy!!! our version includes chicken, andouille sausage, holy trinity vegetables & tomato  
topped with shrimp creole (without shrimp Creole \$18)

**There will be a \$5.00 charge for a split or shared Main Course**

**\*\*\*\* There is a \$20 minimum on credit card transactions \*\*\*\***

**\*\*\*\* Not including gratuity \*\*\*\***

**Chef – Andrew Araneo**

**Sous-Chef Eric Parayos**

### **On The Side...**

**Smashed Potatoes 3- Sautéed Mushrooms 5-**

**'Loaded' Smashed Potatoes 5- Green Chile Cheese Grits 5-  
Jersey Corn, Poblano & Bacon Ragout 6- Jalapeno Cornbread W/Honey Butter 5-**

**Beverages**

**coke, diet coke, sprite 2-  
pellegrino 750ml 5-  
coffee, decaf & iced tea (free refills) 2-**

**Do to the current Gulf disaster; we have been forced to raise our prices on  
menu items that include shrimp. All other seafood is either sourced locally  
or purchased farm raised.**