

APPETIZERS

BACON WRAPPED SHRIMP GRILLED WITH SWEET HORSERADISH MUSTARD SAUCE	8.99				
SHRIMP COCKTAIL CHILLED SHRIMP WITH COCKTAIL SAUCE	8.99				
BLUE FIN CRAB CAKE CILANTRO CHILI LIME RÉMOULADE SAUCE	11.99				
WALNUT SEA SCALLOPS BROILED WITH BROWN SUGAR, HORSERADISH BUTTER & PORT WINE REDUCTION	10.99				
OVEN BAKED OYSTER COMBINATION THREE ROCKEFELLER: PERNOD, BACON, SPINACH AND HOLLANDAISE SAUCE THREE SAVANNAH: SHRIMP, CRAB, SCALLOPS, BACON AND CHEDDAR CHEESE	9.99				
LOBSTER TEMPURA CREOLE HONEY MUSTARD SAUCE	15.99				
NORTH AMERICAN COAST COLD WATER OYSTERS RAW ON THE HALF SHELL	<table><tr><td>1/2 DOZEN</td><td>12.00</td></tr><tr><td>DOZEN</td><td>24.00</td></tr></table>	1/2 DOZEN	12.00	DOZEN	24.00
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SOUPS & SALADS

**ANDOUILLE SAUSAGE &
CHICKEN GUMBO**
6.50

SOUP DU JOUR
CHEF'S DAILY SELECTION
6.50

HOUSE SALAD MIXED GREENS, CUCUMBERS, TOMATOES, SPROUTS, RED ONION & CROUTONS (<i>choice of parmesan peppercorn or raspberry vinaigrette</i>)	5.99
CAESAR CLASSIC CAESAR SALAD	6.99
SPINACH SALAD BABY SPINACH, SMOKED CHEDDAR, APPLEWOOD BACON, MUSHROOMS, HARDBOILED EGG, TOMATO & WARM BACON DRESSING	7.99
ICEBERG WEDGE CRISP WEDGE OF ICEBERG LETTUCE WITH APPLEWOOD BACON, TOMATO, CUCUMBER, RED ONION RELISH, POINT REYES CRUMBLER BLUE CHEESE & GORGONZOLA DRESSING	8.99
GOAT CHEESE SALAD MIXED GREENS WITH PUMPKIN SEEDS, SUN DRIED CRANBERRIES, HONEY MUSTARD & RASPBERRY COULIS	8.99