

APPETIZERS

OYSTERS MEDITERRANEAN 9.50

Oysters on the ½ shell, seasoned with garlic & herbs, charbroiled and topped with romano

CRAWFISH BEIGNETS 8.50

Crawfish tail meat and angel hair pasta, seasoned & deep-fried. Served with chipotle dipping sauce

FRIED CRAB CLAWS 9.50

Gulf crab fingers dipped in our seasoned batter and fried, served with remoulade sauce

KOREAN STEAK WRAPS 9.50

Marinated and grilled steak slices to wrap in lettuce leaves

FETA PUFFS** 8.50

Feta cheese, basil, tomato, ripe olives and seasonings baked into puff pastry

MEZZE PLATTER 9.00

A selection of Lebanese and Mediterranean salads and nibbles served pita bread

PEPPERCORN TUNA 11.00

Fresh Ahi seasoned with cracked black pepper and seared to your specification

JUMBO LUMP CRABCAKE 8.00

Served with mango coulis

FRIED MUSHROOMS 6.00

Served with ranch dressing

OYSTERS ON THE HALF SHELL*

Dozen 13.00

Half Dozen 8.00

FRIED OYSTERS 9.00

Fried Gulf oysters served with tartar sauce

CHICKEN NUGGETS 8.00

Served with honey dijon

CHIPOTLE BITES 9.00

Tender filet mignon seared with spicy chipotle demi-glace

VOODOO NACHOS 11.00

Intensely spiced grilled chicken topped with jack cheese, served with mango pico di gallo

COMBINATION PLATE 8.00

Fried mushrooms, stuffed jalapenos and chicken nuggets

CAJUN ESCARGOT ** 9.50

Snails with crawfish, wine, basil, garlic, butter and Romano served with baguette chips

STUFFED POBLANO 8.50

Fire-roasted poblano, stuffed with blackened chicken, jack cheese, pine nuts & cilantro

FRIED SHRIMP 9.00

Six jumbo shrimp served with cocktail sauce

SMOKED SHARK TACOS 7.50

Smoked shark tossed with grilled onions and our own BBQ sauce

FRIED CALAMARI 9.00

Dipped in our seasoned batter and deep-fried, served with remoulade

SHRIMP COCKTAIL 8.00

Six Gulf shrimp served with cocktail or remoulade sauce

STUFFED JALAPENOS 8.00

Hand-stuffed with chicken and cheddar cheese

THE WHOLE SHEBANG 55.00

Seared peppercorn tuna, grilled filet mignon, crawfish beignets, fried oysters, chipotle shrimp, escargot, and grilled oysters

HALF-A-BANG 35.00

SALADS

GREEK SALAD 8.00

Romaine tossed with feta cheese, Kalamata olives, capers, pine nuts and red onion

DINNER SALAD 5.00

Baby greens with balsamic vinaigrette, tomatoes and garlic toast

INSALATA CAPRESE 9.00

Fresh Dallas Mozzarella with vine-ripened tomatoes, fresh basil and balsamic glaze

SEAFOOD COBB SALAD 15.00

Fresh crabmeat, blackened crawfish tails, shrimp and seared Ahi tuna over fresh greens w/ choice of dressing

PEAR & GORGONZOLA SALAD 9.00

Fresh bosc pears and gorgonzola cheese tossed with baby greens, lemon, olive oil, pecans and black pepper

CAESAR SALAD 6.00

All the classic ingredients: olive oil, garlic, lemon, parmesan and anchovy

SPINACH SALAD 8.00

Baby spinach with mushroom, egg, bacon, tomato and hot bacon dressing

MAYTAG BLEU SALAD 8.00

Whole head of baby iceberg topped with apple wood-smoked bacon and Maytag bleu cheese

SEARED TUNA SALAD 12.00

Fresh Ahi tuna, seared with peppercorns or blackening seasoning, sliced and served over baby greens with balsamic vinaigrette

HOMEMADE SOUPS

SALMON BISQUE

5.00 / 7.00

TEQUILA CHICKEN

4.00 / 6.00

PHOENIX & DRAGON

9.00

DESSERTS

BROWN SUGAR-PECAN MASCARPONE CHEESECAKE 7.00

CHOCOLATE TERRINE 7.00

CRÈME BRULEE WITH PECAN TEA CAKES 7.00

CHOCOLATE MOLTEN** 7.00

WHITE CHOCOLATE BREAD PUDDING 7.00

SWEET POTATO PIE 4.00

BANANA PUDDING 6.00

PEACH COBBLER 5.00

STEAKS & MAIN COURSES

ALL STEAKS AND MAIN COURSES ARE SERVED WITH YOUR CHOICE OF SIDE

FILET MIGNON	33.50
Our best-cut: ten-ounce USDA choice filet, seasoned and grilled	
PETIT FILET MIGNON	28.00
Our best-cut: eight-ounce USDA choice filet, seasoned and grilled	
STEAK AU POIVRE	32.50
Pan-broiled tenderloin with green peppercorns, brown glaze, cream & cognac	
BONE-IN RIBEYE	39.00
A twenty-two ounce big rib steak rubbed with our house seasoning and grilled	
CHIPOTLE RIBEYE	34.00
Choice ribeye smoked with mesquite and topped with spicy chipotle demi-glaze	
PRIME RIBEYE	39.00
Eighteen-ounce USDA Prime ribeye seasoned and grilled to you specification	
CRAWFISH STUFFED FILET MIGNON	34.00
Stuffed with blackened crawfish tails, served over pesto pasta	
<i>Steaks cooked rare to medium are tender and juicy; steaks cooked any longer are <u>less</u> tender and juicy</i>	
PAN-FRIED GARLIC CHICKEN	17.00
Tender breast pan-fried with roasted garlic, stock and cream	
PORK TENDERLOIN	19.00
Two tenders seared with portabella mushrooms, marsala wine, & cream	
JUMBO FRIED SHRIMP	19.00
Ten Gulf shrimp battered and deep-fried. Served with cocktail sauce	
FRIED OYSTERS	16.00
Freshly shucked Gulf oysters, battered and deep-fried, served with tartar sauce	
SALMON AL AJILLO	19.00
Filet braised with shrimp, olive oil, chopped garlic & fine sherry wine	
MAHI-MAHI	18.00
Crusted with corn tortillas, sautéed, and served over habanero-corn sauce	
AUSTRALIAN LOBSTER TAIL	44.00
Nine-ounce Australian lobster tail broiled to perfection	
SURF & TURF DINNER	65.00
Australian lobster tail and eight-ounce filet mignon	
LOBSTER TAIL DINNER	29.00
Rock lobster tail broiled to perfection and served with drawn butter	
STEAK & LOBSTER DINNER	50.00
Rock lobster tail and eight-ounce filet mignon	
SOFT SHELL CRABS	28.00
Two soft-shell crabs, sautéed with garlic and butter, or deep-fried	

SIDES

POTATO GRATIN
SAUTEED SQUASH
BAKED POTATO
BUTTERED CORN
SWEET POTATO CASSEROLE
FRIED OKRA
POBLANO-RICE CASSEROLE

GARLIC MASHED
PURPLE HULL PEAS
ITALIAN GREEN BEANS
GRILLED VEGETABLES
MACARONI & CHEESE
STEAK FRIES
ONION RINGS

TOPPINGS

LUMP CRABMEAT \$7.00
AU POIVRE SAUCE \$3.00
HOLLANDAISE SAUCE \$3.00
BÉARNAISE SAUCE \$3.00
GRILLED SHRIMP \$6.00
BLEU CHEESE CRUMBLES \$4.00
SOUTHWEST SAUCE \$6.00

PASTA

GRILLED LOBSTER CAPELLINI 29.50
Grilled rock lobster over angel hair in a light cream sauce with asparagus

PENNE ALLA VODKA 16.00
A rich sauce of tomato, bacon, onion, cream & vodka-flamed shrimp

GRILLED SALMON CAPELLINI 19.00
Grilled salmon over angel hair in a light cream sauce with asparagus

We ask for patience in expediting large parties and special orders. Please add \$4. for split salads and entrees.
Parties of five or more, gratuity added and no separate checks.

We accept American Express, Mastercard, Visa, & Discover · No Checks Please **10/21/08**

****PLEASE ALLOW FOR LONGER COOK TIMES**

*THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE CRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD, OR YOU HAVE IMMUNE DISORDERS, YOU ARE AT GREATEST RISK OF ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED.
IF UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN

Price and availability of certain menu items are subject to change