

APPETIZERS SALADS & SOUPS

SERVING DINNER
5:30 – TIL
TUESDAY THRU SUNDAY
SUNDAY BRUNCH
11:30 – 2:30



CRAB CAKES.....10

WITH CREOLE MUSTARD AND CORN RELISH

SEAFOOD STUFFED MUSHROOMS.....9

SHRIMP, CRAWFISH, CRABMEAT & LEMON BUTTER SAUCE

CALAMARI FRITTI.....9

WITH MARINARA SAUCE

CRAWFISH GIOVANNI.....10

CRAWFISH TAILS SAUTEED IN OLIVE OIL WITH GREEN ONIONS, MUSHROOMS, ITALIAN HERBS & SIMMERED IN A WHITE WINE CREAM SAUCE SERVED OVER TOASTED GARLIC BREAD

CAPRESE9

VINE RIPENED TOMATO, FRESH MOZZARELLA, FRESH BASIL, OLIVE OIL & A TOUCH OF BALSAMIC VINEGAR

HOUSE SALAD5

MIXED GREENS WITH TOMATOES, CUCUMBERS, & WALNUTS

SENSATION SALAD.....5

ICEBERG LETTUCE WEDGE5

HOT CRAWFISH SALAD.....12

FRIED CRAWFISH TAILS, MIXED GREENS, TOMATOES & CUCUMBERS WITH HOMEMADE HONEY MUSTARD

MEDITERRANEAN SALAD.....8

MIXED GREENS, FETA CHEESE, BLACK OLIVES, RED ONIONS, WALNUTS, HERBS, RED VINEGAR, & OLIVE OIL

ADD LUMP CRABMEAT..... 9

ADD SHRIMP OR CHICKEN.....5

SOUP OF THE DAY CUP...4 BOWL...5

SEAFOOD GUMBO CUP...5 BOWL...6

SIDE ORDERS

SAUTEED SPINACH W/ GARLIC.....5

PASTA W/ WHITE OR MARINARA...5

GARLIC MASHED POTATOES.....5

ASPARAGUS.....5

SMALL PLATES

GRILLED CHICKEN WITH VEGETABLES...8

CHICKEN TENDERS...7

PASTA WITH MEATBALL.....7

HOUSE SPECIALTIES

FILET MIGNON.....32

8 OUNCE BLACK ANGUS BEEF AGED 21 DAYS SERVED WITH AU JUS, ROASTED GARLIC MASHED POTATOES & MIXED VEG.

RIBEYE.....29

14 OUNCE BLACK ANGUS BEEF AGED 21 DAYS SERVED WITH AU JUS, ROASTED GARLIC MASHED POTATOES & MIXED VEG.

GRILLED FISH LOUISIANA.....20

TOPPED WITH SHRIMP, CRAWFISH, MUSHROOMS, & ITALIAN SEASONING IN A WHITE WINE CREAM SAUCE & SERVED WITH A SIDE OF VEGETABLES

CAJUN FISH.....20

GRILLED REDFISH, TOPPED WITH SPICY BABY SHRIMP IN A LEMON BUTTER SAUCE & SERVED WITH A SIDE OF VEGETABLES

VEAL PARMIGIANA.....17

BREADED VEAL SCALLOPINI, PAN-SEARED, BAKED WITH MOZZARELLA CHEESE & TOPPED WITH FRESH TOMATO SAUCE SERVED WITH A SIDE OF PENNE PASTA

VEAL MEZZA LUNA.....23

SEARED VEAL TENDERLOIN MEDALLION ON A BED OF SAUTEED SPINACH & ARRANGED WITH ROASTED GARLIC SAUCE & WILD MUSHROOM RAVIOLI

SHRIMP PROVENCIALE.....21

JUMBO SHRIMP SAUTEED IN OLIVE OIL WITH GARLIC & SIMMERED IN A LIGHT TOMATO SAUCE SERVED OVER ANGELHAIR PASTA

SHRIMP SCAMPI.....21

JUMBO SHRIMP SAUTEED IN GARLIC & BUTTER, ITALIAN HERBS IN A WHITE WINE LEMON BUTTER SAUCE SERVED OVER ANGELHAIR PASTA

CHICKEN SALTINBOCCA.....17

CHICKEN BREAST STUFFED WITH PROSCIUTTO HAM, PROVOLONE CHEESE, & FRESH SAGE TOPPED WITH SAUTEED MUSHROOMS, ARTICHOKE HEARTS & CAPERS IN A LEMON BUTTER SAUCE SERVED WITH A SIDE OF PENNE PASTA

CHICKEN PARMIGIANA.....16

BREADED CHICKEN BREAST, PAN-SEARED, BAKED WITH MOZZARELLA CHEESE & FRESH TOMATO SAUCE SERVED WITH A SIDE OF PENNE PASTA

DAILY CHEF'S FEATURES

HOMEMADE DESSERTS

PRIVATE BANQUET FACILITY

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE