

We are NOT a fast food restaurant.
We strive to provide great food as fast as we can!
Thanks in advance for your patience.

APPETIZERS

Crab Fingers (Fried or Marinated) 13.95

Fried Green Tomatoes 7.30

Fried Pickles 6.95

Crispy Fried Dill Pickles Served With Ranch Dressing

Lump Crab Cakes (2) 13.95

Fresh Made, Served With Our Zesty Remoulade Sauce on the Side

Smoked Yellow Fin Tuna Dip 8.35

Prepared Fresh From the Smoker!

Debris Gravy & Cheese Fries 6.95

Crispy French Fries Layered With Melted Cheddar Cheese, Roast Beef Debris Gravy and Topped With Jalapeños

GRILLED SELECTIONS

Served with Steamed Vegetables & New Potatoes

Ahi Tuna* 17.50

Mahi 17.50

Catfish (U.S. farm raised) 16.95

Shrimp 16.95

Lump Crab Cake Platter (2) 18.85

Fresh Made, Served With Our Zesty Remoulade Sauce on the Side

FRIED SEAFOOD

Served with French Fries, Coleslaw & Hushpuppies

Gulf Shrimp Platter 16.95

Gulf Oyster Platter (Market Price)

Catfish Platter (U.S. farm raised) 16.95

Seafood Combo Platter 19.95

Golden Fried Shrimp & Catfish (U.S. farm raised)

OUR SIGNATURE POBOYS

Our FRENCH BREAD is delivered daily from New Orleans. Served dressed with mayo, lettuce, tomatoes, and pickles

Make it a Combo! Fries & Drink \$3.00

Hot Roast Beef 10.95

Shrimp 11.95

Catfish (U.S. Farm Raised) 10.95

Oyster (Market Price)

Ham & Cheese 8.95

Soft Shell Crab 11.95

Cheeseburger 9.95

Southern Delight 13.95

Grilled Shrimp on a Poboy Topped With Fried Green Tomatoes and Our Remoulade Sauce

SALAD SELECTIONS

A cool mix of iceberg lettuce, baby greens, tomatoes, & cucumbers Topped with your choice of the following...

Grilled Ahi Tuna* 13.75

Grilled Mahi 13.75

Garden 6.25

Smoked Tuna Dip 9.95

Grilled Chicken 9.95

Grilled Shrimp 11.95

YOUR CHOICE OF DRESSINGS: Italian, Ranch, Bleu Cheese, Thousand Island

SEAFOOD GUMBO

Cup 5.95

Bowl 7.95

Gumbo Lagniappe 13.95

Our Seafood Gumbo With a Little "Something Extra" Fried Shrimp & Fried Catfish Strip on Top

Save room for our <u>Homemade</u>... **DESSERTS**



Key Lime Pie (8-10 Slices) 35.00

Slice of Key Lime Pie 5.95

Slice of Salted Caramel Cheesecake 4.95

SPECIAL OCCASIONS

Gumbo

Pint 9.95

Gallon 60.00

Smoked Yellow Fin Tuna Dip Pint 14.95

TACOS

Your Selection Below Served on Top Of Our Tangy Coleslaw Topped With Our House Made Southwest Sauce & Fresh Cilantro in a Soft Taco

Shrimp (2) 9.95 Grilled or Fried

Grilled Mahi (2) 12.95

Grilled Ahi Tuna* (2) 12.95

WRAPS

Served With Onion Battered Green Beans

Shrimp - Grilled or Fried 9.95 Shrimp, Shredded Lettuce, and Zesty Remoulade Sauce

Chicken - Grilled or Fried 8.95 Chicken, Shredded Lettuce, & Ranch Dressing

BOILED SEAFOOD

(January - June)

Boiled Crawfish

(June - January)

Boiled Shrimp

OYSTERS ON THE HALF SHELL*

(October - May)

1/2 Dozen • Dozen

KIDS' MEALS

Age 12 and Under Please

Served With French Fries

Fried Shrimp 5.95

Grilled Cheese 4.95

Fried Chicken Breast 5.95

BOTTLE BEER

Domestic Beer 3.00 Imported Beer 4.00

Seasonal & Craft Beer 4.00

BEVERAGES

Barq's Root Beer 2.75

Iced Tea 2.50

Milk 1.95

Coffee 1.25

Coke, Diet Coke, Sprite, Dr. Pepper 2.50

Red Creme Soda, Lemonade 2.50

SANDWICHES

Served on a Toasted Brioche Bun With Mayo, Lettuce, Tomatoes, Pickles, and French Fries

Grilled Ahi Tuna* 13.95

Grilled Mahi 13.75

Hamburger 9.75

Grilled Chicken Breast 11.95

Cheeseburger 9.95

Smoked Yellow Fin Tuna Dip Sandwich 10.95

SIDE ORDERS

House Made Coleslaw 3.75

Potato Salad 3.25

French Fries 2.50

Onion Rings 5.95

Thinly Sliced & Fried to Perfection

Onion Battered Green Beans 4.25

DAILY LUNCH SPECIALS

11:00 A.M. - 2:30 P.M.

Monday

Red Beans & Rice &

Fried Catfish (U.S. Farm Raised) 10.95

Garden Salad

Tuesday

Half Shrimp Poboy &

Cup of Seafood Gumbo 10.95

Wednesday

Country Fried Catfish (U.S. Farm Raised) 10.95 House-Made Mac & Cheese, Green Beans

Thursday

Half Shrimp Poboy & Cup of Seafood Gumbo 10.95

Friday

Fried Shrimp 10.95

French Fries, Garden Salad

^{*}Thoroughly cooking foods of animal origin such as Beef, Eggs, Fish, Lamb, Pork, Poultry, or Shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.