



## BEGININGS

- Crab Rangoon**- 6.95  
Lump Crab, Lime Zest, Cream Cheese, Asian sauce
- Pepper Fried Shrimp**- 6.95  
Gulf Shrimp, Gorgonzola cheese, Spicy Butter Sauce, Sweet Pepper Glaze
- Spinach, Artichoke & Brie Dip** – 5.95  
Colored Tortilla Chips, Brie Cheese, Spinach, Artichokes
- Shrimp Remoulade**- 6.95  
Chilled Gulf Shrimp, Remoulade
- West Indies Salad**- Mkt  
Jumbo Lump Crab, Sweet Onion, Marinade
- Tuna Margarita**- 6.95\*  
Ahi Tuna, Sesame Soy Marinade, Lime Sour Cream
- Blue Cheese Yukon Gold Potato Chips** 5.95  
House-made Chips, Blue Cheese
- Marinated Crab Claws**- Mkt  
Blue Crab Claws, Olives, Tangy Marinade
- Fried Crab Claws**- Mkt  
Fried Blue Crab Claws, House-made Tartar
- Jumbo Crab Cake** –7.95  
Jumbo Lump Crab, Peach Chutney, Remoulade
- Hush Puppies** - 3.95  
Jalapeño and Sweet Onion

## SUSHI (After 5)

- New Style Sashimi** – 6.95\*  
Ahi Tuna, Yuzu, Hot Sesame Oil
- Harbour Sushi Roll** – 6.95  
Tempura Shrimp, Cream Cheese, Avocado, Crab
- Shipp Roll** –6.95  
Shrimp, Chipotle Cream Cheese, Green onion, Red Bell
- Spicy Tuna Roll** – 6.95\*  
Ahi Tuna, Spicy Sauce
- Spicy Tuna Tempura Roll** – 6.95\*  
Ahi Tuna, Sesame Oil, Spicy Sauce, Tempura Fried
- Surf and Turf Tempura**-8.95  
Filet Mignon, Shrimp, Red Onion, Horsey Sauce
- Tomato Feta Roll** – 5.95  
Peppers, Tomato, Basil, Feta Cream Cheese
- Veggie Tempura Roll** – 5.95  
Tomato, Avocado, Scallions, Chipotle Mayo
- Crunchy Shrimp Roll** – 6.95  
Tempura Shrimp, Tomato, Scallions, Spicy Mayo
- Avocado Roll** – 5.95  
Avocado, Tomato, Red Pepper, Cream Cheese, Chipotle Mayo
- Spider Roll** - 8.95  
Fried Soft Shell, Green Onions, Eel Sauce

## OYSTERS

- Spicy** 7/12\*  
Tasso, Tabasco, Cream Cheese, Parmesan
- Rocken'** 7/12\*  
Spinach, Pernod, Parmesan
- Nude** 6/10\*  
Raw and Salty

- Steamed** 7/12\*  
Parmesan, Peppers, Hot Sauce
- Surfin'** 8\*  
Toast Boards, Pablano, Brie, Fried Oysters, Pepper Glaze

## LEAVES

- Bibb Salad**- 5.95  
Bibb Lettuce, Brie Cheese, Apples, Pecans, Cinnamon Vinaigrette
- Caesar Salad**- 5.95  
Romaine Lettuce, Croutons, Reggiano Parmesan, House-made Dressing
- Filet and Peach Salad** –9.95  
Spinach, Grilled Filet (4oz), Grilled Peaches, Tomato, Lime, Blue Cheese, Red Onion, Soy Lime Vinaigrette
- Fried Oyster Salad** – 6.95\*  
Fried Oysters, Buttermilk Pernod Dressing, Egg, Lemon Zest, Blue Cheese
- Fried Green Tomato Salad** –5.95  
Fried Green Tomatoes, Apple-wood Bacon, Red Onion, Mushrooms, House-made Blue Cheese Dressing
- Chicken and Spinach Salad**- 7.95\*  
Blackened Duck, Dried Cherries, Goat Cheese, Pecans, Molasses Dressing
- Mixed Green Salad** –3.95  
Spring Mix, Mushrooms, Olives, Tomatoes, Red Onion, Feta Cheese, Tomato Feta Dressing

## SOUPS AND ISLAND FARE

**Seafood Gumbo** 4/6  
Crab, Shrimp, Okra, Roux, Dirty Rice  
**Shrimp Bisque** 4/6  
Shrimp, Cream, Spicy  
**Oyster Po-Boy** 7.95\*  
Fried Oysters, Tartar, Cocktail  
**Shrimp Po-Boy** 7.95  
Gulf Shrimp, Tartar, Cocktail  
**Blackened Amberjack Sandwich** 7.95  
Blackened Amberjack, Blue Cheese Cream  
**Fish Taco** 8.95  
Fried Fish, Salsa, Guacamole, Spicy Mayo  
**Filet Burger** 6.95\*  
Ground Filet, House-made Worstershire, Salsa, Blue Cheese,  
Mushroom demi

**Shrimp BLT** 8.95  
Tempura Shrimp, Fried Green Tomato, White Cheddar Grits,  
Apple-wood Bacon, Remoulade  
**Crab and Brie Quesadilla** 9.95  
Jumbo Lump Crab, Brie Cheese, Apple Glaze  
**Fried Oyster Loaf** 7.95\*  
Toasted French Bread, Fried Oysters, Andouille Creole Butter  
**Chicken Florentine** - 9.95  
Sautéed Chicken Breast, Artichokes, Spinach, Brie  
**Crawfish Etouffee** 10.95  
Louisiana Crawfish, Spicy Sauce, Dirty Rice  
**Crawfish and Shrimp Napoleon** 12.95  
Spicy Crawfish Etouffee, Rich Shrimp Bienville, Puff  
Pastry  
**Pasta of the Day** - 10.95

## FISH AND SEAFOOD

**Gulf Coast Grouper** 17.95  
Pan Seared Grouper, Jumbo Lump Crab, Tasso Butter  
**Grouper Ponchatrain** 17.95  
Gulf Grouper, Shrimp, Crab, Red Onion, Mushrooms  
**Mahi Mahi Key West** 16.95  
Seared Mahi Mahi, Crab Stuffing, Lime Butter  
**Blackened Amberjack** 15.95  
Blackened Amberjack, Gorgonzola Cream  
**Black Sesame Seed Tuna** 15.95\*  
Ahi Tuna, Black Sesame Seeds, Sesame Soy Reduction  
**Grilled Tuna** 15.95\*  
Ahi Tuna, Citrus Soy Marinade, Spicy Mayo

**Fried Seafood Platter** 18.95\*  
Oysters, Shrimp, Crab Claws, Fish, Hush Puppies  
**Fried Shrimp** - 15.95  
Butter-fried Fried Shrimp, Fries, Hush Puppies, Blue Cheese  
Cole Slaw  
**Fried Oysters** - 15.95\*  
Corn Flour Fried Oysters, Fries, hush Puppies, Blue Cheese  
Cole Slaw  
**Crab Cakes**- 15.95  
Jumbo Lump Crab, Spices, Remoulade

## STEAKS

### U.S.D.A. Prime Beef

Garlic Butter, Bourbon Mushroom Demi Glacé, or House-made Worcestershire,

**Petite Filet (6 oz)** - 18.95\*

**Filet (8 oz)**- 22.95\*

**Ribeye (16 oz)** -24.95\*

**NY Strip(16 oz)** - 24.95\*

**ButterBoy** - 24.95\*

8 oz. Prime Filet, Jumbo Lump Crab, Garlic Butter

**Stilton Stuffed Filet** - 24.95\*

8 oz. Prime Filet, Stilton Blue Cheese, Jumbo Lump Crab, Bacon Butter

## SIDES

**Blue Cheese Cole Slaw**- 2

**Jalapeno Hush Puppies**- 2

**Sweet Onion Hush Puppies**- 2

**White Cheddar Yukon Gold Mash**- 2

**French Fries**- 2

\*Consuming raw or uncooked meats, seafood, or shellfish may cause potential health risk