



# ENTREES

## FILET MIGNON OVER FRIED GRITS ◦ 42

Hand-cut and char-grilled filet Mignon Steak with Bordelaise sauce

Served over Fried Grits with a grilled veggie medley

## SALMON EMBEDDED WITH CRAB ◦ 34

Pacific salmon stuffed with lump crab

Served with Dirty Rice and Asparagus

Topped with Beurre Blanc sauce

## CRAB CAKES ENTREE ◦ 39

Two of our famous crab cakes

Served with Dirty Rice and Fresh Grilled Asparagus

## DOUBLE CHOP LAMB ◦ 42

Two grilled double-chop lamb individually sliced

Served with our signature garlic noodles and

accompanied with grilled broccoli steaks

## BLACKENED CHICKEN & DIRTY RICE ◦ 26

Hand-cut blackened chicken breast

Served with Dirty Rice, grilled Broccoli Steaks, and

étouffée sauce





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## DOUBLE FRIED SHRIMP & GRITS • 24

Six breaded and perfectly fried shrimp placed on top of our famous fried grit cake

Topped with our NOLA southern gravy

## BLACKENED SHRIMP & GRITS • 25

Six blackened grilled shrimp placed on top of our famous fried grit cake

Topped with our NOLA southern gravy

## SEVEN CATFISH SEAS • 42

Fried catfish placed over a famous fried grit cake

Three fried shrimp and two fried oysters smothered in lobster creole

Beurre Blanc Sauce

Served with fresh grilled asparagus

## SEVEN LOBSTER SEAS • 64

Full 8oz fried lobster tail placed over a famous fried grit cake

Three fried shrimp and two fried oysters smothered in lobster creole

Beurre Blanc Sauce

Served with fresh grilled asparagus

## SIDES

French Fries +6 | Grilled Broccoli Steaks +6 | Grilled Asparagus +9 | Dirty Rice +9

Fried Grit Cake +11 | Garlic Noodles +12 | Grilled Veggies +12

