

# AUTHENTIC

— S T E A K   &   S E A F O O D —

## APPETIZERS

Lamb Chops	(3 lollipop lamb chops grilled to perfection)	.....\$24
Crab fingers	(fried or sautéed in garlic butter)	.....\$22
Crab Cake	(1 pan seared lump crab cake)	.....\$18
Fried Oysters	(shucked oysters battered & fried to golden brown)	.....\$15
Steamed Mussels	(steamed in a white wine sauce)	.....\$16
Fried Clam Strips	(battered & fried to golden brown)	.....\$16
10pc Wingettes	(honey hot, hot, mild, bbq, teriyaki, garlic parmesan, lemon pepper)	.....\$12

## SEAFOOD

(choice of 1 side)

8oz Atlantic Salmon*	(grilled and seasoned to perfection can be served with choice of lemon sauce or bourbon glaze sauce)	.....\$24
Rainbow Trout	(grilled to perfection served w/ lemon dill sauce)	.....\$24
Broiled Sea Bass*	(seasoned and broiled to perfection served with a lemon butter sauce)	.....\$26
Sautéed Shrimp	(8 large shrimp sautéed in our creamy cognac cajun sauce)	.....\$22
Whole Fried Red Snapper	(marinated, seasoned & fried to perfection served with our flavorful mango salsa)	.....\$36
Lobster Tail Dinner	(6 oz lobster tail fried or grilled)	.....\$34
Authentic Seafood Bucket	(1 large snow crab cluster, 6 shrimp, red potatoes, beef sausage & corn on cob) <i>no substitutions</i>	.....\$26
2 Cluster Crab Legs Bucket	(2 large snow crab clusters served with red potatoes, beef sausage & corn on cob) <i>no substitutions</i>	.....\$30

## SALADS

Cesar Salad	.....\$8
House Salad	.....\$8

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# STEAKS\*

(choice of 1 side)

6oz Filet Mignon	.....\$29
10oz Ribeye	.....\$24
12oz T-Bone	.....\$29
10oz NY Strip	.....\$24
8oz Skirt Steak	.....\$20
Sirloin Steak Tips & Gravy	.....\$20

ADD ONS

Jumbo Crab Meat	.....\$18
6oz Lobster tail	.....\$28
6 Shrimp	.....\$16

## FRIED FISH BASKETS

(southern fried fish fillets served with fries)  
*no substitutions*

3pc Catfish	.....\$19
3pc Whiting	.....\$17
3pc Tilapia	.....\$16
3pc Grouper	.....\$22

## BURGERS & SANDWICHES

(topped with lettuce & tomato served with fries)  
*no substitutions*

Steak Burger*	.....\$18
Salmon Burger*	.....\$17
Chicken Sandwich	.....\$15
<i>(fried or grilled)</i>	
Fried Cod Fish Sandwich	.....\$14
Fried Grouper Sandwich	.....\$14

## SIDES

Mashed potatoes	.....\$6	Sautéed Spinach	.....\$6
Mac & cheese	.....\$6	Asparagus	.....\$6
Lobster Mac	.....\$28	French Fries	.....\$4
Corn On Cob	.....\$7	Yellow Rice	.....\$7
Baked Potato	.....\$6	Sweet Corn Hush Puppies	.....\$6
Broccoli	.....\$6		

## DESSERTS

Chocolate Fudge Cake	.....\$8
Red Velvet Cake	.....\$7
Carrot Cake	.....\$8
Strawberry Cake	.....\$7
Key Lime Cake	.....\$8
Lemon Cake	.....\$8
Double Scoop of Vanilla Ice Cream w/ Fudge	.....\$6

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# BRUNCH

<b>T-Bone Steak &amp; Eggs, Grits Breakfast Potatoes</b> (12oz T-Bone steak cooked to perfection served with 2 eggs any style, creamy grits & breakfast potatoes)	.....\$30
<b>Lamb Chops &amp; Egg Breakfast</b> (4 lamb chops grilled to perfect served with 2 eggs any style, butter sautéed breakfast potatoes toast)	.....\$32
<b>Lobster &amp; Grits</b> (1 6oz lobster tail cooked to perfection served with creamy grits and a cajun cream sauce)	.....\$32
<b>Fish &amp; Grits</b> (3pc southern fried catfish filets served creamy grits with a garlic lemon butter sauce)	.....\$19
<b>Cajun Crab Hash w/ Toast</b> Butter sautéed potatoes with onions, bell peppers and crab meat cook until tender served with our cajun cream sauce	.....\$18
<b>Shrimp &amp; Grits Bowl</b> (6 large shrimp sautéed in gravy over creamy grits)	.....\$18
<b>Salmon Croquette Breakfast</b> (2 southern salmon croquettes served with 2 eggs any style, creamy grits & breakfast potatoes)	.....\$19
<b>Strawberry &amp; Banana Topped French Toast</b> (4 slices of brioche bread dipped into our flavorful french toast batter and pan fried until golden brown topped with fresh strawberries & bananas)	..... \$15
<b>Peach Cobbler French Toast</b> (4 slices of brioche bread dipped into our flavorful French toast batter and pan fried until golden brown topped with our famous Georgia peach & cinnamon butter sauce)	.....\$15
<b>Traditional Pancake Breakfast</b> (3 buttermilk pancakes served w/ 2 Eggs any style & choice of bacon or sausage)	.....\$17
<b>Southern Fried Chicken &amp; Waffle</b> (4 whole wings fried to perfection with a buttermilk waffle)	.....\$15
<b>Southern Fried Chicken &amp; Red Velvet Waffle</b> (4 whole wings fried to perfection with a red velvet waffle)	.....\$15
<b>Fried Lobster &amp; Waffle</b> (1 6 oz lobster tail fried to perfection with a buttermilk waffle)	.....\$32