

Lunch Seafood Specialties

Shrimp Larisha- 10.99

Fresh Gulf shrimp sautéed in garlic butter, topped with toasted bread crumbs and Parmesan cheese. Served with rice pilaf and vegetables

Fried Fish Tacos- 8.99

Fried Mahi Mahi served with an Asian slaw in corn flour tortillas, citrus vinaigrette on the side and house rice

Grilled Yellow Fin Tuna- 13.99

Yellow Fin Tuna fire grilled and served with a fresh shrimp salsa

Grilled Mahi-Mahi- 14.99

Fresh Mahi-Mahi fire grilled and served with our Crab Diablo sauce

Grilled Shrimp Tacos- 9.99

Fresh Gulf shrimp grilled and served in corn flour tortillas with fresh cilantro and onions in a lime marinade served with rice pilaf

From The Grill

Gulf Coast Grilled Shrimp- 13.99

Six fresh jumbo Gulf shrimp marinated and skewered with onions and bell peppers

Grilled Chicken Breast- 9.99

8oz. farm-raised chicken breast marinated & fire roasted. Add 1.00 for blackened

Grilled Quail- 13.99

Two large, French cut, quail marinated and grilled

Grilled Shrimp and Sea Scallops- 17.99

Fresh jumbo Gulf shrimp and cold water scallops skewered and fire grilled

Grilled Items are served with rice and fresh vegetables of the day. Add a Dinner Salad for .99

Fresh Fried Favorites

Fried Jumbo Gulf Shrimp- 14.99

Fresh butterflied gulf shrimp breaded with our homemade cracker crumb recipe and fried. Add additional fried shrimp for 1.99 each.

Fried Mahi-Mahi- 14.99

Fresh Mahi-Mahi breaded in our flour & cornmeal breading and fried.

Fried Gulf Oysters- 13.99

Plump local bay oysters breaded and deep fried in seasoned corn meal

Fried Combo Platters- 16.99

Create your own combination by choosing any two items including; fried shrimp, fried oysters, stuffed crab & fried Mahi Mahi

Fried Coconut Shrimp- 15.99

Six butterflied jumbo shrimp hand breaded with our coconut breading and fried

Seafood Platter- 18.99

Fried shrimp, oysters, fish, and a stuffed crab.

Chicken Fried Steak or Chicken Fried Chicken- 9.99

Prime beef cutlet or 8oz. whole chicken breast breaded with our seasoned flour and fried served with mashed potatoes and cream gravy

Fried items are served with Waffle fries

Aged Angus Steaks

All of our steaks are certified premium USDA Choice beef, cut in house and carefully aged and trimmed to our exact standards. Each is generously basted in our special steak glaze and fire-grilled to lock in flavor and tenderness.

8 oz Filet Mignon- 23.99

12 oz Chopped Sirloin 12.99

Smothered Hamburger Steak - 8.99

Served with mashed potatoes and our vegetable of the day

Steaks are served with your choice of baked potato, mashed potatoes, rice pilaf, or Waffle fries and a dinner salad unless otherwise stated