SEAFOOD

Shrimp and Andouille Gumbo - 45.00 / 80.00

 A true Creole delight of tender shrimp, Andouille sausage, peppers,

 onions, and okra slow cooked until nicely thickened in a tangy broth.

 Served with rice on the side

Shrimp Scampi - 50.00 / 90.00

 Tender shrimp sautéed with lots of garlic in butter with a white wine

 and lemon sauce

Crab Cakes - market price

 Jumbo lump crab meat tossed with a blend of herbs, onions, and

 peppers. Lightly breaded, pan fried and served with our Chipotle Aioli

Lemon Salmon - market price

 Marinated with fresh garlic and squeezed lemon, grilled and finished

 with a lemon tarragon sauce

Baked Tilapia - market price

 Fillets of fresh Tilapia baked with tomato, garlic, capers, fresh basil

 and white wine

Cajun Catfish - market price

 Dusted with our blend of Cajun seasoning and pan fried, with a hint

 of fresh lemon

Fried Flounder - market price

 Fresh fillets lightly dredged in seasoned bread crumbs, served with

 lemon and tartar sauce

Orange Sesame Salmon - market price

 Fillet of salmon brushed with sesame oil and brushed with a delicately

sweet orange glaze