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