

STARTERS

KITCHEN SINK GUMBO

Shrimp, fish, chicken & Andouille with white rice - 7.50

GULF OYSTERS

On the half shell - 12.50

CALAMARI

Okra & banana peppers. Remoulade - 10.50

PEEL & EAT SHRIMP

8.50 / Doz.

GRAVY FRIES

Beef gravy, cheese, tomatoes & green onion - 8.50

CRACKLIN'

House fried pork rinds - 6.

PLATES

MUSSELS

Steamed in Abita Amber. Andouille sausage, roasted tomatoes - 12.50

FISH & CHIPS

Abita beer battered white fish, remoulade. Fries & slaw - 13.

TRICKY FISH

Blackened Tilapia, dirty rice, crawfish etouffee - 14.

CRAWFISH ETOUFFEE

With dirty rice - 12.

MACARONI & CHEESE

Tillamook Cheddar - 8. Grilled chicken +3. Grilled shrimp +4.

FRIED PLATTERS

Fries & slaw, tartar & cocktail. Shrimp - 11.50 Catfish - 11.50 Crawfish - 12. Oysters - 13. Pick two - 13. Pick three - 16.

SALADS

CAESAR COBB

Grilled Romaine, roasted tomatoes, croutons - 8.50 Grilled Chicken +3. Grilled Shrimp +4.

Salad greens, diced tomatoes, cucumbers, avocado, egg, bacon, shredded Jack, croutons & grilled chicken breast. Dressed - 11.

SIGNATURE SANDWICHES

Fries or slaw.

MUFFALETTA

Ham, salami, provolone, olive salad, gambino bun - 9.50

PIG & POULTRY

Grilled marinated chicken breast, ham, bacon, provolone, LTOP - 9.50

FISH SANDWICH

Abita beer battered & fried, bacon jam, creamy slaw, remoulade - 9.50

CHEESEBURGER

1/2 lb topped with cheddar & bacon jam, LTOP - 9.

PO'BOYS

Toasted French loaf, lettuce, tomato, onion, pickle, sauce. Fries or slaw.

FRIED SHRIMP or CATFISH

With tartar sauce - 9.

BLACKENED CATFISH or CHICKEN

Horseradish cream - 9.

ROAST BEEF

Topped with provolone. Horseradish cream - 10.75

FRIED OYSTER B.L.T

Tartar and bacon jam - 10.75

SIDES

FRIES 4.

COLE SLAW 3.

DIRTY RICE 4.

MAC & CHEESE 4.

SMALL SALAD 3.

SWEET STUFF

PEACH ICE CREAM

With bread pudding croutons and dark rum sauce - 6.

SHAKES

Vanilla or Chocolate - 5. Specialty Flavors - 6.

DRINKS

DRAFTS WINE BOTTLES & CANS

Local and regional craft beers as well as some old favorites. Offerings change regularly.

Kung Fu Girl Reisling - 8.50

Cavit Pinot Grigio - 6.

One Hope Chardonnay - 7.50

Playtime Red - 7.50

Bliss Zinfandel - 7.

One Hope Cabernet Sauvignon - 9.

FEATURED COCKTAILS

BLOODY MARY House mix, Absolut, shrimp garnish - 8.

CINNAMON APPLE JULEP Apple infused Bourbon, fresh mint, cinnamon syrup - 7.50

RASPBERRY SMASH Tito's Vodka, fresh raspberry and lime, thyme syrup, peach bitters - 7.

TENNESSEE ROSE. Crown Royal, Lemon, rosemary simple syrup. - 7.

MANHATTAN Bulleit Rye, blood orange bitters, vermouth - 8.50

HILL COUNTRY MULE Tito's, fresh lime, mint, ginger beer - 7.

POM MARGARITA Patron Silver, Citronge, Pomegranate syrup, lime. - 9.

FROZEN MARGARITA House frozen topped with Sauza Blue Silver. - 6.

SIPPING WHISKIES

2 oz pour, rocks or neat

Bulleit Bourbon Frontier Whiskey - 8.

Larceny VS Small Batch - 8.

Knob Creek Kentucky Straight - 9.

Woodford Reserve Distiller's Select - 10.

Firestone & Robertson TX Blended Whiskey - 10.

Booker's Barrel Strength - 13.

Balcones Baby Blue Roasted Corn Whiskey, TX - 13.

Stranahans Rocky Mountain Single Malt, CO - 13.