

STARTERS:

SEAFOOD MEDLEY

Gulf shrimp, dry sea scallops, steamed Atlantic clams, New Zealand mussels, and lump crabmeat sautéed in our scampi butter with petite diced tomatoes served over a puff pastry shell **PERFECT FOR TWO 14.95**

MUSHROOM MEDLEY

Silver dollar mushrooms overflowing with our crabmeat and Italian sausage medleys then baked and topped with Asiago cheese **8.95**

DUCK DRUMETTE WINGS

Half dozen battered duck wings with a zesty orange ginger glaze **9.95**

ASIAN SESAME SHRIMP

Charbroiled gulf shrimp finished with a honey sesame sauce **8.95**

SHRIMP COCKTAIL

Gulf shrimp poached in our special broth and chilled **8.95**

CLAMS CASINO

Traditional recipe of diced bell peppers, spanish onions and slab bacon over six freshly opened top neck clams on the half shell **8.95**

STEAMER BUCKET

One dozen Atlantic Littlenecks, served with saltines and lemon butter **8.95**

LAMB LOLLIPOPS

New Zealand rib chops chargrilled served over a garlic demi-glace **10.95**

OYSTERS ROCKEFELLER

Louisiana gulf oysters topped with our special spinach blend then baked and finished with an anisette cream sauce and topped with Asiago cheese **A HOUSE FAVORITE 9.95**

***CHILLED LOUISIANA OYSTERS**

Freshly shucked gulf oysters on the half shell served with a spicy cocktail sauce
Dozen 16.95 Half Dozen 9.95 (SUBJECT TO AVAILABILITY)

BAKED BRIE EN CROUTE

Brie wheel wrapped in phyllo dough, served over our raspberry merlot sauce
PERFECT FOR A SMALL GROUP 12.95

SOUP TUREEN:

BAKED FRENCH ONION

Our own version of caramelized onions in a sweet, hearty beef broth topped with croutons and assorted cheeses then baked in a crock to a golden brown **4.50**

SOUP DU JOUR

Our own house prepared soup made for your enjoyment **Cup 3.25 Bowl 3.95**

FROM THE GARDEN:

GRILLED CAESARS

Romaine leaves tossed in our own Caesar dressing with Asiago cheese and croutons
House 6.95 Chicken 10.95 Salmon 12.95 Shrimp 12.95 Sirloin 12.95

SEVEN SEAS

Gulf shrimp, sea scallops, and lump crabmeat on a bed of greens with roasted red peppers, ripe olives, and croutons, served with house vinaigrette **18.95 Add 4 oz. lobster tail 26.95**

HOUSE SALAD

Fresh seasonal greens tossed with garden vegetables served with rolls **3.95**

**"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS"*