

# entrées

served with two sides (unless otherwise specified)

## FRIED OYSTERS

lightly fried and mighty tasty 24

## ★ GULF SHRIMP

fresh, local gulf shrimp 19  
fried · grilled · blackened

## CRAB CAKES

homemade with a spicy remoulade drizzle 23  
fried · grilled · blackened

## SEA SCALLOPS

large and tender 22  
fried · grilled · blackened

## ★ WHOLE FRIED FLOUNDER

straight from the bay, scaled, scored, and deep fried 23

## GROUPER

fresh, local grouper 23  
fried · grilled · blackened

## FRESH CATCH OF THE DAY

fried · grilled · blackened MKT

## ★ CREOLE KING'S BOWL

crawfish and sautéed vegetables, rich julie sauce  
over seasoned rice, with crawfish cornbread  
and a side salad 20

## SHRIMP & GRITS

creole style, served with a side salad 19

## CHICKEN MARSALA

flour dusted, pan fried chicken  
with mushroom marsala cream sauce 18

## SLICED BEEF TENDERLOIN

tender filet beef tips, grilled to perfection and sliced 19

## RIBEYE

hand-cut 12oz steak, highly marbled,  
and grilled to your liking 28

# ADDITIONS

## EXTRAS

( fried · grilled · blackened )  
chicken + 5  
gulf shrimp + 5  
bay scallops + 6  
crab cake + 9  
sea scallops + 7  
grouper + 9  
fried oysters + 11

» hook & cook «

## BRING YOUR OWN CATCH!

Cooked to your liking, served with two sides  
12 / person (fish must be cleaned)

# PASTA

served with texas toast and a side salad

## LINGUINE ALFREDO

add meat for an additional charge 13

## ★ GARLIC GARDEN PASTA

fresh sautéed spinach, mushrooms, and diced tomatoes  
in a roasted garlic cream sauce 16

## CREOLE CRAWFISH PASTA

crawfish and sautéed vegetables, tossed in a rich julie sauce  
over penne 19

## CHICKEN PARMESAN PENNE

Pan-fried chicken breast topped with parmesan cheese, and  
rich marinara over penne pasta 19

# DESSERTS

KEY LIME PIE · 7 / CRÈME BRÛLÉE CHEESECAKE · 9 / CHOCOLATE PEANUT BUTTER PIE · 8 / PECAN PIE · 8