

SOUPS & GUMBOS

SHE CRAB SOUP Our Original Recipe	cup 4.95 bowl 6.95
CREOLE ALLIGATOR STEW Topped with Chopped Egg & a Touch of Sherry	cup 4.95 bowl 6.95
RED SEAFOOD CHOWDER With Julienne Vegetables & Parmesan Cheese	cup 4.50 bowl 5.95
CHICKEN & "COME-AUX" ANDOUILLE GUMBO With Garlic-Parsley Rice	cup 4.95 bowl 6.95

SANDWICHES

Served with a choice of French Fries, Cole Slaw, Potato Salad or Garlic-Parsley Rice	
CLASSIC CHEESEBURGER* Cheddar, Monterey Jack, Provolone or American Cheese with Hickory Smoked Bacon add \$1.00	8.95
TENNESSEE SOUR-MASH PORK BBQ With a touch of Jack Daniels	8.95
GRILLED CHICKEN "MUFFULETTA" With Provolone Cheese, Arugula & Olive Dressing	9.95
CRABCAKE SANDWICH All Lump Crabmeat with Lettuce & Tomato	13.95
GRILLED CHICKEN "PO BOY" With Sautéed Mushrooms & Monterey Jack Cheese	10.95
CATFISH "PO BOY" Southern Fried Catfish with Garlic Mayo & Cajun Remoulade	11.95
GULF SHRIMP "PO BOY" Fried Shrimp with Garlic Mayo & Cajun Remoulade	11.95
"PEACEMAKER" OYSTER LOAF Fried Oysters with Lettuce, Tomato & Chipotle Mayonnaise	11.95
GRILLED ITALIAN SAUSAGE "MUFFULETTA" Hot Sausage with Provolone Cheese, Arugula & Olive Dressing	10.95

SIDES

CORN MAQUE CHAUX	3.95
RED BEANS AND RICE	4.95
COLE SLAW	2.95
GARLIC PARSLEY RICE	3.95
FRENCH FRIES	3.95
CAJUN ONION STRAW	3.95
POTATO SALAD	2.95

APPETIZERS

OYSTERS HALF SHELL Six Raw Oysters Served with Cocktail Sauce	10.95
SOUTHERN FRIED CALAMARI With Spicy Cajun Remoulade	9.95
CRAWFISH & SHRIMP BEIGNETS With Garlic Mayonnaise	8.95
FRIED OYSTERS AND HORSERADISH CREAM With Fresh Tomato Corn Salsa	9.95
SCALLOPS WRAPPED IN BACON With "Steen's" Cane Syrup Glaze and Cajun Onion Straw	9.95
"JACK DANIELS" SHRIMP WITH LUMP CRAB Our Specialty for Over 26 Years	11.95

RT'S SPECIALTIES

SPICY PECAN CRUSTED HADDOCK Topped with Jumbo Lump Crabmeat & Creole Mustard Sauce	13.95
SPICY CRAWFISH RED BEANS & RICE Sautéed with Tasso Ham, Garlic, Spring Onions & Cajun Spices	12.95
CRAWFISH ETOUFFÉE "Smothered" Cajun Style	13.95
SHRIMP & CRAB ETOUFFÉE Sautéed Shrimp & Lump Crabmeat	13.95
SHRIMP NORMAN Deep Fried Gulf Shrimp & Jumbo Lump Crab Etouffee	13.95
OYSTERS NEZPIQUE Fried Oysters Topped with Lump Crab & Tasso Ham Etouffee	14.95
"SMOTHERED" CATFISH Fried and Topped with Shrimp Etouffée	14.95
JAMBALAYA SAUTÉ Gulf Shrimp, Andouille Sausage, Spicy Roast Pork & Chicken Sautéed with Tomato, Onion and Sweet Peppers	13.95
CRAWFISH AU GRATIN Crawfish Tails and Andouille Sausage in a Rich Mornay Sauce	12.95

"DEATH" BY GUMBO Shrimp, Oysters, Lump Crab, Crawfish Tails and Andouille Sausage.	14.95
NEW ORLEANS STEAK FRITES Broiled 6 oz. Flat Iron Steak Served with French Fries & Blue Cheese Chop Salad.	13.95

ENTRÉES

SOUTHERN FRIED CATFISH Lightly Dusted in Corn Flour	12.95
MARYLAND FRIED OYSTERS An RT's Specialty	14.95
ALL LUMP CRABCAKES Broiled or Pan Sautéed	18.95
SHRIMP DIANE Sautéed with Spring Onions, Mushrooms & Garlic	12.95
CRAB & CRAWFISH STUFFED FLOUNDER Topped with Crab Butter Cream Sauce	13.95
PAN ROASTED SALMON Topped with Fresh Asparagus & a Crab Butter Cream Sauce	13.95
BLACKENED FLAT IRON STEAK 6 oz. Steak Served with Corn Maque Choux	13.95
SPICY PECAN CRUSTED CHICKEN With Creole Mustard Sauce	12.95

SALADS

HOUSE SALAD Mixed Greens Tossed with Blue Cheese, Crisp Crumbled Bacon, Chopped Egg & Hearts of Palm	7.95
CHOP SALAD Mix of Chopped Field Greens, Romaine, Tomato and Red Onion With Blue Cheese Crumbles & Balsamic Vinaigrette	6.95
SHELLFISH & ANGEL HAIR PASTA SALAD Shrimp, Scallops & Lump Crab Tossed with Arugula and Tomato Basil Vinaigrette Garnished with Fresh Asparagus	12.95
FRIED SHRIMP SALAD Seasonal Greens with Spring Onions, Diced Tomato and Honey Mustard Vinaigrette	11.95
SOUTHERN FRIED CHICKEN CAESAR SALAD With Spicy Corn Bread Croutons	11.95
FRIED OYSTER SALAD Served over Chop Salad with Creole Mustard Dressing	13.95
BLACKENED STEAK SALAD Served on a Bed of Greens with Blue Cheese, Diced Tomato, Red Onions & Mushrooms	11.95
SOUTHWESTERN CHICKEN SALAD Julienne Chicken Breast on a Bed of Greens with Tomato Corn Salsa Mt. Jack and Cheddar Cheese, Jalapeño Dressing & Fried Tortilla Strip	11.95

DESSERTS

PROFITEROLES Puff Pastries Stuffed with Vanilla Bean Ice Cream Topped with Chocolate Sauce.	6.95
PECAN PIE Served Warm with Chantilly Cream.	6.95
KEY LIME PIE A Tart, Creamy Classic.	5.95
LEMON CHESH PIE Served With Raspberry Sauce.	5.95
CHOCOLATE CHESH PIE Served with Chantilly Cream	5.95
CARAMEL CUSTARD With a Touch of Frangelico Liqueur.	5.95
CHOCOLATE MOUSSE With Rich Belgian Chocolate.	5.95
COCONUT CAKE "MELVIN" Soaked with Dark Rum and Topped with Toasted Coconut.	6.95
BANANAS FOSTER CAKE Served with Warm Caramel Sauce and Vanilla Bean Ice Cream.	6.95
BREAD PUDDING Served warm with a Bailey's Irish Cream Sauce.	6.95