

APPETIZERS

Grilled Louisian Oysters

6 oysters on the half shell, topped with Parmesan cheese and butter, char-grilled until plump. 9.50

Half & Half

3 Bienville and 3 Rockefeller 9.50

Just-Shucked Oysters

1/2 doz. 5.95

doz. 10.95

Oysters Bienville

6 oysters baked, topped with Bay shrimp in a rich white wine cream sauce. 9.50

Oysters Rockefeller

6 oysters baked, topped with Pernod flavored spinach and parmesan cheese. 9.50

SIGNATURE STARTERS

Baja Seafood Nachos

Large platter of crisp tortilla chips topped with pan-blackened Tilapia, Bay shrimp, shredded King crab meat and melted Del Rio cheese dip. Finished with sliced pickled jalapenos, pico de gallo, chopped green onions and sour cream. 13.95

Cajun Roast Beef Sliders

Cajun style slow roasted beef sirloin, thinly sliced, dipped in Cajun brown gravy and piled high onto three mini buns. Served with Cajun brown gravy 'cause it's sooo good! 7.95

Lobster & Shrimp Brushetta

Plump, lobster tail meat chopped and steamed with Bay shrimp, tossed in a mayonnaise based Cajun dressing. Served chilled with toasted New Orleans French bread slices. 10.25

New Orleans Fried Grits & Shrimp

Tender Bay shrimp sauteed in a rich Cajun cream sauce. Served over crispy planks of batter fried grits. 9.95

Sweet Vermouth Mussels

1 lb. of fresh Atlantic mussels flash sauteed with smoked ham, red onions and sweet vermouth. Served with French bread toast points.

HALF SHELL PLATTERS

Catfish Platter

A fresh boneless fillet char-grilled or pan-blackened and topped with pico de gallo. Served over a garnish of rice pilaf. 11.25

New Orleans Style Pasta

Pan-blackened chicken, sliced smoked Andouille sausage and crawfish tails tossed in our Cajun cream sauce with bow tie pasta, roasted red peppers and broccoli. Topped with grated parmesan cheese. 12.95

Catfish Pauline

Fresh catfish fillet thinly sliced, breaded and fried. Topped with our own Creole meuniere sauce and lump crab meat. Served over a garnish of rice pilaf. All entrees served with hot roll, butter, & your choice of Steak Fries, Italian Spinach, Steamed Broccoli, Homemade Onion Rings, Sauteed Mushrooms, Fresh Vegetable Saute, Baked Potat or Stuffed Potato. 11.95

Chicken Breast Platter

Your choice of char-grilled or pan-blackened chicken breast served over a garnish of rice pilaf. All entrees served with hot roll, butter, & your choice of Steak Fries, Italian Spinach, Steamed Broccoli, Homemade Onion Rings, Sauteed Mushrooms, Fresh Vegetable Saute, Baked Potat or Stuffed Potato. 9.95

Coconut Crusted Jumbo Shrimp

Butterflied jumbo shrimp hand dipped in our sweet coconut milk batter, then rolled in toasted coconut flakes and deep-fried golden. Served with apricot dipping sauce. All entrees served with hot roll, butter, & your choice of Steak Fries, Italian Spinach, Steamed Broccoli, Homemade Onion Rings, Sauteed Mushrooms, Fresh Vegetable Saute, Baked Potat or Stuffed Potato. 14.95

Crab Stuffed Jumbo Shrimp

Butterflied jumbo shrimp stuffed with seasoned lump crabmeat and baked. Served over a garnish of rice pilaf and topped with creamy hollandaise sauce. All entrees served with hot roll, butter, & your choice of Steak Fries, Italian Spinach, Steamed Broccoli, Homemade Onion Rings, Sauteed Mushrooms, Fresh Vegetable Saute, Baked Potat or Stuffed Potato. 16.95

Hand-Breaded Jumbo Fried Shrimp

Seven jumbo shrimp fried golden brown and served with homemade red and white sauces. All entrees served with hot roll, butter, & your choice of Steak Fries, Italian Spinach, Steamed Broccoli, Homemade Onion Rings, Sauteed Mushrooms, Fresh Vegetable Saute, Baked Potat or Stuffed Potato. 14.95

The Half Shell Combo

A Cajun delight! Three jumbo fried shrimp, two southern style crabcakes and a 4oz. piece of pan-blackened catfish. Served over a garnish of rice pilaf with pico de gallo, cocktail sauce, remoulad and drawn butter. All entrees served with hot roll, butter, & your choice of Steak Fries, Italian Spinach, Steamed Broccoli, Homemade Onion Rings, Sauteed Mushrooms, Fresh Vegetable Saute, Baked Potat or Stuffed Potato.

HALF SHELL SPECIALS

ATLANTIC YELLOW FIN TUNA

Our chef seeks out only the best available finfish and shellfish for our daily selections and prepares them using only the freshest ingredients from our kitchen. This fish is offered rolled in our spicy paradise seasoning and pan-blackened or lightly seasoned & grilled. Served over rice pilaf with your choice of a side item. Our chef recommends our fish selections cooked medium unless specified otherwise.

Lunch 12.50 Dinner 16.50

BAY OF FUNDY -

SIGNATURE SALMON

Our chef seeks our only the best available finfish and shellfish for our daily selections and prepares them using only the freshest ingredients from our kitchen. This fish is offered rolled in our spicy seasoning and pan-blackened or lightly seasoned and grilled. Served over rice pilaf with your choice of a side item. Our chef recommends our fish selections cooked medium unless otherwise specified. Lunch Portion \$11.95 Dinner Portion \$15.25

FARM-RAISED TILAPIA

Our chef seeks out only the best available finfish and shellfish for our daily selections and prepares them using only the freshest ingredients from our kitchen. This fish is offered rolled in our spicy paradise seasoning and pna-blackend or lightly seasoned & grilled. Served over rice pilaf with your choice of a side item. Our chef recommends our fish selection cooked medium unless otherwise specified.

Lunch Portion \$9.50 Dinner Portion \$11.95

GULF COAST AMBERJACK

Our chef seeks out only the best available finfish and shellfish for our daily selections and prepares them using only the freshest ingredients from our kitchen. This fish is offered rolled in our spicy paradise seasoning and pan-blackened or lightly seasoned & grilled. Served over rice pilaf with your choice of a side item.

Lunch 11.50 Dinner \$15.50

JUMBO LUMP CRABCAKE

A 6 Oz. jumbo lump crab cake pan-seared golden brown and served over Maryland mayo-mustard dipping sauce. \$12.95

MARK'S BROILED

ECUADORIAN TILAPIA

Tilapia fillets broiled in Chef Mark's special wine broth. Served over wild mushroom risotto with your choice of a side item. \$13.95

POINT JUDITH SQUID

WITH POTATOES

White wine and herb seasoned squid tubes, placed in a casserole dish & covered with sliced golden potatoes. Baked until brown then drizzled with white truffle oil. \$8.95

SHRIMP & WILTED

CUCUMBER SALAD

Our house salad mix topped with wilted cucumbers, peppers, onion & cilantro with citrus grilled shrimp. Served with our lemon-basil vinaigrette with flat bread crisp. \$9.75

SNUG HARBOR MUSSELS

One pound Snug Harbor mussels flash sauteed with our homemade tomato sauce, fresh fennel & bacon. Served with grilled French bread. \$8.95