Dinner Menu

STARTERS

Clam, Crab and Cor Seafood Gumbo shrimp, crab, sausage, r Lobster Bisque butter poached shrimp house infused sherry	rice	9 10	Fried Calamari cherry peppers, mango thai chili sauce Escargot baked in white wine, garlic, parsley, butter, parmesan	13	Spiced Seared Ahi Tuna almond slaw, wasabi and ponzu sauces Steamed PEI Mussels white wine, garlic, cilantro, chilies Hawaiian Poke marinated tuna, crispy sushi rice, sesame and wasabi sauces	15	Coconut Almond Crusted Shrimp (3) thai chili and wasabi sauces Jumbo Lump Crab Cakes (2) chardonnay mustard sauce, texas pecan slaw Chilled U-10 Shrimp Cocktail (4)	18	Blue Point Oysters (6) on the ½ shell Mallory's Charbroiled Oysters (6) flame cooked with butter, garlic, lemon, parmesan	13
					SALADS					
Chop Salad vegetables, greens, walr cheese, lemon basil dre		9	Caesar Salad red & green romaine lettuce, shaved parmesan, flame grilled croutons, house made garlic dressing, baby heirloom tomatoes	10	Warm Pecan Crusted Goat Cheese & Baby Spinach Salad candied pecans, roasted pears	10	Boston Lettuce Wedge Salad spiced pumpkin seeds, candied pork belly, baby heirloom tomatoes, blue cheese buttermilk tarragon dressing	12	Wood Grilled Salmon Mediterranean Salad marinated tomatoes, cucumbers, green beans, olives, roasted peppers, dijon red wine vinaigrette	22
					SEAFOOD SPECIALTIES					
				All it	tems below may be prepared simply grilled	or broile	d.			
Ancho Balsamic Gla roasted asparagus, brûl		28	Local Gulf Coast Redfish cajun grilled, shrimp and lobster mac & cheese, tabasco butter	29	Jumbo Lump Crab Cake (3) chardonnay mustard sauce, crispy brussels sprouts	29	U-10 Pan Seared Sea Scallops shitake mushrooms, baby spinach, lemon butter	36	Grilled 8 oz. Lobster Market I Tail sherry lobster sauce, cheddar truffle	Price
Idaho Rainbow Troupecan crusted, roasted amaretto butter Coconut Almond Crashrimp (5) garlic rice, green beans, sauce	asparagus, rusted	26	Shrimp & Grits wood grilled jumbo shrimp, honey cured pork belly, truffle cheddar grits, tabasco butter sauce East Coast Flounder parmesan caper crust, chardonnay sauce, crispy brussels sprouts	28	Seared Ahi Tuna sesame togarashi crust, garlic ponzu rice, roasted caulilini Wild Caught Texas Red Snapper Victoria jumbo lump crab meat, creole cream sauce, béarnaise and scallion rice	28	Chilean Sea Bass pan seared with baby heirloom tomatoes, caulilini, asparagus, warm champagne basil vinaigrette Alaskan King Crab Legs Market P steamed, clarified butter, lemon	39 Price	Fish Market Cioppino shrimp, mussels, clams, scallop & fresh fish simmered in a rich broth of white wine, tomatoes, garlic and fresh herbs	34
					MEAT SPECIALTIES					
Steak Grind Meatlo roasted onion mashers, sauce, onion marmalade onions	, port wine	23	Wood Roasted Chicken Breast spinach, tomatoes, basil, mushrooms, roasted peppers, parmesan	24	Filet Mignon wood grilled with herbs, garlic, mushrooms, roasted onion mashers	38	Ribeye Steak roasted onion peppercorn butter, cheddar truffle grits	39	NY Strip Steak Frites herb garlic fries, roasted asparagus	39
					VEGAN/VEGETARIAN					
					uffle Mushroom Ravioli (Vegan/Veg ed vegetables, grilled asparagus, baby toma					
					MARKET SIDES					
Cheddar Truffle Gri	its	8	Texas Pecan Slaw	7	Green Beans with Soy & Ginger	8	Roasted Caulilini	9		
Roasted Onion Mas	hers	7	Roasted Asparagus	9	Garlic Parmesan Spinach	8	Shrimp and Lobster Mac &	10		
Garlic Sesame Rice		7	Parmesan Fries	7	Crispy Brussels Sprouts	8	Cheese			
					DESSERTS					
Classic Creme Brûle	ée	10	White Chocolate Coconut Cream Pie	9	Triple Chocolate Peanut Butter Pie	11	Warm Chocolate Cake	12	Meyer Lemon Pie	9

Vanilla Cheesecake

Seasonal Fresh Berries