## SOUPS

Soup of the Day cup \$4 bowl \$7

Port Arthur Style Shrimp Gumbo cup \$6 bowl \$12

## SALADS

Greek

A Hill Top tradition \$8

House

an array of mixed greens & romaine with our house vinaigrotte \$7

Spinach

with candled walnuts, requefort & smoked onion, apple vinalgrette \$9

Caesar

Our own dressing with homemade croutons and aged parmesan \$9

## APPETIZERS

**Oysters Bruton** 

flour dusted, pan seared in a rich pepper sauce \$12

Kefalotiri Saganaki

tangy greek cheese baked & served flaming with roasted garlic & crustinis S10

Escargot

delicate snails en croute in a garlic wine butter \$10

Brenda's Blue Crab Cakes

gulf blue crab meat folded into Brenda's magical recipe and grilled. Served atop sauce Beurre Blanc \$15

Chips & Salsa

"RaRa's" authentic recipe \$4

Seafood Boudin \$10

homemade cajun-style rice stuffed sausage

Fried Oysters

commeal breaded and fried with love \$10

Mediterranean Mixed Olives

check blackboard for varieties \$4

## ENTREES

Shrimp Mytilini

sauteed in clive oil, herbs & garlic atop a bed of rice \$21

Southern Fried Shrimp

a Hill Top classic \$21

The Greek's Special Tenderloin

marinated with fresh garlic, "evoo" & black pepper T for one - 6 oz \$30 T for two - 10 oz \$50

Chicken Fried Steak

hand tenderized bone-in strip with southern pan gravy \$16

Grilled Stuffed Pork Chop

french-cut, stuffed with green onion sausage, dried chemics, apples & herbs \$20

Whole Gulf Flounder for Two

A Show Stopper! baked whole with shrimp and crab stuffing (market price & availability).

Crab Cake Entree

gulf blue crab meat folded into Brenda's magical recipe and grilled.

Served atop sauce Beurre Bland S28

A' la carte

greek style okra \$3 gingered black turtle beans \$3 jalapeño cheddar grit oake \$5 mixed mediterranean olives \$4 imported feta cheese \$4

Please, no separate checks.

The Texas Dept of Health warns consuming raw or uncooked animal protein could be hazardous to your health.