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## STARTERS

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### OYSTER & ARTICHOKE SOUP 🍴

A cream-based soup loaded with poached oysters and artichoke hearts  
5.50

### FRIED SHRIMP & GRITS 🍴

Three large buttermilk-battered shrimp lightly fried atop a hearty helping of roasted corn grits and smothered with a spicy étouffée sauce  
5.95

### GATOR & GRITS 🍴

Sautéed alligator tossed in a spicy Creole sauce atop creamy grits  
7.95

### TORTILLA-CRUSTED CRAB CAKES 🍴

Crab cakes seasoned with southwest spices, rolled in a course corn meal and seared. Served with ancho chile sauce over a bed of bronzed corn  
9.95

### CALAMARI (LARGE & SMALL) 🍴

Fried calamari served Greek style, topped with feta cheese crumbles and green onions, and served with a side of tzitziki sauce  
5.95 / 9.95

### ASIAN SESAME OYSTERS (LARGE & SMALL) 🍴

Plump Louisiana oysters fried crisp and laced with a soy ginger sauce, Asian chili glaze and a sprinkling of sesame seeds  
8.95 / 14.95

### ASIAN ALMOND SHRIMP

Fried crisp and laced with soy ginger sauce and Asian chili glaze  
9.95 / 15.75

### THAI MUSSELS 🍴

Fresh mussels cooked in a Thai coconut broth and finished with a curry butter and Asian herbs  
10.95

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## ENTRÉES

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### SHRIMP BREAUX BRIDGE PASTA

Gulf shrimp seasoned and sautéed in a variety of herbs and a helping of garlic then tossed with pasta in a spicy cream sauce  
14.50

### ASIAN TUNA SALAD

Seared rare sashimi tuna, crispy noodles, sesame seeds, almonds, peanut vinaigrette  
13.95

### SOUTHERN FRIED CATFISH

Fried in corn flour, served with hushpuppies, tartar sauce and a choice of two sides  
16.95

### GRILLED IDAHO RAINBOW TROUT

Two fresh filets seasoned and grilled over hickory and a choice of two sides  
17.25

### BALSAMIC SALMON

Fresh Atlantic salmon hickory grilled with a sweet balsamic glaze and a choice of two sides  
18.50

### SEARED TUNA STEAK

Ginger soy marinade, seared rare to order, topped with orange basil butter and a choice of two sides  
19.95

### BRONZED RAINBOW TROUT

Two fresh Idaho trout filets seasoned and seared and a choice of two sides  
17.25

### FRESH LOUISIANA GULF FISH WITH OYSTER & ARTICHOKE SAUCE 🍴

Hickory grilled Louisiana Gulf fish topped with plump oysters in a creamy artichoke sauce and a choice of two sides  
16.95

### MEDITERRANEAN CALAMARI SALAD 🍴

A serving of our calamari atop a bed of mixed greens, fried almonds, sundried tomatoes, feta cheese and kalamata olives mixed with a light lemon mustard vinaigrette  
12.95

### GRILLED REDFISH WITH SHRIMP ÉTOUFFÉE

Hickory grilled fresh redfish topped with shrimp étouffée and a choice of two sides  
18.95

### BUTTERMILK-BATTERED SHRIMP

Large butterflied shrimp fried in seasoned flour with hushpuppies, tartar sauce and a choice of two sides  
18.95

### TROUT LAFITTE

Idaho rainbow trout with shrimp tossed in a spicy cream sauce  
18.95

### SURF & TURF 🍴

A tortilla-crust crab cake seasoned with southwest spices topped with three delicately seasoned jumbo Gulf shrimp served with an ancho chile sauce. Both are accompanied by a 4 oz. center cut filet and a choice of two sides  
26.95

### PESTO-CRUSTED TROUT

Two fresh Idaho trout filets coated with basil pesto and seared and a choice of two sides  
18.95

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## DESSERT

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### BANANA CREAM PIE-A-PALOOZA 🍴

An unbelievable cheesecake version of the classic pie made better by adding sliced bananas and drizzling the whole thing with caramel and chocolate sauce and then topping it with pecans and a cherry  
6.95