



..... **DINNER MENU**



STARTERS

SURF & TURF JALAPENOS- GULF | 16

Bacon-wrapped stuffed jalapenos with blackened shrimp, beef tenderloin, cream cheese, Parmesan cheese, & chili aioli

CRAB CLAWS | 38

Half pound fried or sautéed crab claws

SHRIMP COCKTAIL- GULF | 20

Eight jumbo Gulf shrimp

BIRRIA TACOS | 16

Barbacoa beef, red onion, cilantro, melted cheese, chipotle consomme

BLACKENED CHICKEN EGG ROLLS | 14

Blackened chicken, sautéed cabbage and carrots, Jazz sauce

FRIED BRUSSEL SPROUTS | 12

Bacon, maple dressing and goat cheese

SALADS

SHRIMP REMOULADE SALAD- GULF | 20

Chilled shrimp tossed in remoulade, iceberg lettuce, tomato, bacon, red onion, boiled egg

STRAWBERRY AND FETA SALAD | 15

Mixed greens, fresh strawberries, candied pecans, feta cheese and lemon zest

COBB SALAD | 14

Iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles, boiled egg, avocado, choice of dressing

BLACKENED SALMON SALAD- CHILEAN | 20

Blackened salmon on a bed of mixed greens with tomato, red onion, cucumbers, capers, boiled egg and Cajun dill dressing

ADD A PROTEIN

Shrimp- Gulf | 9 Salmon- Chilean | 9

Chicken Breast | 6

STEAKS

BLACK ANGUS CENTER CUT FILET | 46

Chargrilled 8oz filet with Café de Paris butter

RIBEYE STEAK | 46

Chargrilled 14oz ribeye

SURF & TURF- GULF | 56

Black angus filet, 6 blackened shrimp and Parmesan cream

STEAK DIANE | 28

Seared sliced beef tenderloin, peppercorn brandy cream sauce with roasted mushrooms

PORK RIBEYE | 29

Garlic butter or pineapple teriyaki



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DINNER MENU

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FISH & SHRIMP

REDFISH MONTE CARLO- GULF | 32

Sautéed Gulf redfish, Meuniere sauce, mushroom, green onions and blackened shrimp

CHARGRILLED REDFISH- GULF | 29

Topped with lemon caper butter

CHARGRILLED SALMON- CHILEAN | 25

Topped with lemon caper butter

SHRIMP & GRITS- GULF | 27

Blackened shrimp, pepper jack grits, mushrooms, green onions, bacon, Meuniere cream

SHRIMP & CONECUH CAJUN PASTA- GULF | 23

Conecuh sausage, onions, fresh tomatoes and creole cream sauce

SHRIMP ALFREDO- GULF | 23

House made pasta with a rich alfredo sauce, mushrooms, broccoli and shrimp

POULTRY & PASTA

PINEAPPLE TERIYAKI CHICKEN & SHRIMP- GULF | 27

Pan seared chicken breast and blackened shrimp

PLAIN JANE | 21

Grilled chicken breast with choice of two sides

CHICKEN ALFREDO | 20

House made pasta with a rich alfredo sauce, mushrooms, broccoli and grilled chicken

CHICKEN & CONECUH CAJUN PASTA | 22

Conecuh sausage, onions, fresh tomatoes and creole cream sauce

THE MISSISSIPIAN | 20

House made pasta, chicken, ranch, bacon & spinach

A LA CARTE SIDES

Sautéed Green Beans

Brussels Sprouts

Cauliflower Mash

Lemon Pepper Asparagus

Mashed Sweet Potatoes

Mashed Potatoes

Twice Baked Potatoes

Sautéed Broccoli

Pepper Jack Grits

**Please alert your server should you have any special request or food allergies.*

**Consumption of raw or undercooked meats, eggs or seafood can be hazardous to your health*