



Gluten Free Selections

Appetizers

Oysters on the Half Shell MKT

One Dozen, Served with Cocktail Sauce, Horseradish, Crackers, and Lemon

Peel & Eat Shrimp \$15

One Half Pound of Fresh Shrimp with Zesty Cocktail Sauce

Fresh Avocado Hummus \$9

With Carrots and Cucumbers

Steamed Mussels SM \$14/LG \$18

Prince Edward Island Mussels Steamed with Artichokes, Tomatoes, Roasted Bell Peppers and Capers, With a White Wine and Fresh Herb Broth

Yellowfin Tuna \$13

Sesame Seared, Wasabi, and Pickled Ginger

Salads

House Salad Side \$7/Entrée \$10

Mixed Greens, Cucumber, Tomatoes, Red Onions, and Slivered Almonds

Caesar Salad Side \$7/Entrée \$10

With Shaved Parmesan

Grilled Chicken \$7/Grilled Shrimp \$8 /Salmon \$9

Sides

Dirty Rice

Grits

Collard Greens

Sour Cream and Chive Mashed Potatoes

Saffron Rice

Cheddar Grits

Sauteed Vegetables

Specialties

Shrimp and Grits \$23

Shrimp Sautéed with Andouille Sausage, Mushrooms, Onions and Roasted Red Bell Peppers over Stone Ground Grits

Grilled BBQ Salmon \$22

Saffron Rice, Grilled Asparagus, and a Smoky BBQ Sauce

Traditional Paella \$30

Lobster, Shrimp, Mussels, Clams, And Dark Meat Chicken Served Over Saffron Rice with a Rich Tomato Broth

16oz. Seared Ribeye \$36

Chargrilled with Sour Cream and Chive Mashed Potatoes, Seasonal Vegetables, and a Garlic-Herb Butter

8oz. Filet Mignon \$34

Chargrilled with Sour Cream and Chive Mashed Potatoes, Grilled Asparagus with a House Made Demi-Glace

Shrimp Scampi \$23

Sautéed Shrimp, Fresh Garlic and Herbs

With A White Wine and Lemon Sauce, Served Over Saffron Rice

Whole Broiled Flounder \$29

Scored and Served with Cheddar Grits, Collard Greens and a Warm Mango Sweet and Sour Glaze

Broiled Seafood Platter \$27

Flounder, Shrimp, Scallops, and Oysters With Dirty Rice and Sautéed Vegetables