

STARTERS

SHRIMP COCKTAIL	8
<i>Jumbo Gulf shrimp boiled and chilled, seared with Ketel One cocktail sauce</i>	
SHORT RIB CRÊPES	8
<i>Tender beef short rib braised perfectly, wrapped in a chive crêpe laced with sweet chili</i>	
VIBE SCALLOPS	9
<i>Juicy Georges bank scallops seared to perfection served over three cheese tasso grits</i>	
TASSO STUFFED JUMBO GULF SHRIMP	9
<i>Plump jumbo Gulf shrimp stuffed with tasso, breaded and fried golden brown, served with sweet chili sauce</i>	
FRIED CALAMARI	9
<i>Mouthwatering calamari rings, lemon wheels and capers</i>	
OYSTERS	9
<i>Rockefeller, Bienville, Charbroiled</i>	
CRAB & ARTICHOKE DIP	10
<i>Jumbo lump crabmeat with a blend of three cheeses, served with garlic crostinis</i>	
FRIED GREEN TOMATOES	10
<i>Crisp green tomatoes lightly dusted and fried golden brown, topped with jumbo lump crabmeat and remoulade sauce</i>	
GULF COAST CRAB CAKES	11
<i>Jumbo lump crabmeat, red and green pepper, onion and spices breaded in Japanese bread crumbs and fried golden brown</i>	

SOUPS

SOUP OF THE DAY	5
<i>Chef's choice</i>	
SEAFOOD GUMBO	8
<i>Shrimp, crab, andouille and okra blended into our roux, served with rice or potato salad</i>	
LOBSTER BISQUE	8
<i>Silky creamed lobster bisque finished with a dose of brandy</i>	

SALADS

WEDGE SALAD	7
<i>Crisp iceberg lettuce, grape tomatoes, red onion and spun carrots</i>	
CAESAR SALAD	7
<i>Fresh romaine lettuce, large croutons, parmesan cheese and tangy caesar dressing</i>	
SEAFOOD LOUIS	14
<i>Seasonal greens topped with shrimp, crab and blackened fish, served with a remoulade dressing</i>	

ENTRÉES FROM THE SEA

SHRIMP & GRITS	15
<i>Barbecue shrimp piled high atop a mound of tasso laced cheese grits</i>	
SHELLFISH PASTA	18
<i>Gulf shrimp, crawfish and crabmeat tossed with spinach and sun-dried tomatoes in a light garlic cream sauce</i>	
GULF REDFISH ON THE HALF SHELL	18
<i>Seared, grilled or blackened, topped with crawfish and jumbo lump crabmeat</i>	
SHRIMP PLATTER	18
<i>By the pound, steamed or fried</i>	
ROYAL RED SHRIMP	19
<i>Large, deep water shrimp, with a sweet, lobster taste</i>	
GULF GROUPE	21
<i>Fried, grilled or blackened, topped with jumbo lump crabmeat</i>	
STUFFED FLOUNDER	23
<i>A whole flounder, fried or baked, stuffed with our signature crab cakes</i>	
CHILEAN SEA BASS	35
<i>Succulent Chilean sea bass grilled to your liking, served with lemon butter sauce</i>	

ENTRÉES FROM THE LAND

CHICKEN PARMESAN	15
<i>Lightly breaded chicken breast, baked to perfection with a marinara sauce and a blend of three cheeses</i>	
BEEF SHORT RIBS	18
<i>Slow braised in our very own Chianti demi-glace</i>	
PRIME RIB	
<i>Prime rib encrusted with fresh herbs, slow roasted and served with creamy horseradish and au jus</i>	
12 oz. English cut	19
14 oz. Straight cut	24
RIBEYE	28
<i>14 oz., seared or blackened</i>	
FILET	28
<i>8 oz center cut filet, cooked to perfection</i>	

SIDES

All entrées come with choice of one side item

Cheese Grits with Tasso • Southern Turnip Greens • Steamed Broccoli
Roasted Garlic Smashed Potatoes • Au Gratin Potatoes • Grilled Asparagus
Baked Potato • Squash Casserole • Carrot Soufflé

DESSERTS

FRIED CHEESE CAKE	7
WHITE CHOCOLATE BREAD PUDDING	7
CRÉME BRULÉE	7

S • U • S • H • I

STARTERS

GINGER SALAD	5
<i>Crisp iceberg lettuce and carrot served with our ginger dressing</i>	
HOUSE MADE EGG DROP SOUP	5
<i>Served with shredded crabsticks and green onion</i>	
EDAMAME	5
<i>Steamed soy beans tossed in sea salt or spicy garlic sauce</i>	
CUCUMBER SALAD	5
<i>Fresh cucumbers tossed in Ponzu with crab and sesame seeds</i>	
SNOW CRAB SALAD	8
<i>Snow crab, spring mix and avocado with sesame dressing</i>	
BAKED MUSSELS	12
<i>Green tip mussels and masago mayo baked and topped with tempura crunchies</i>	
SPICY TUNA SALAD	14
<i>Diced tuna and cucumber tossed in a spicy ponzu sauce</i>	
SPICY SEAFOOD SALAD	16
<i>Assorted seafood, cilantro, onion and tomatoes with our spicy dressing</i>	
SASHIMI FOR ONE	25
<i>12 pieces of assorted fish served with choice of miso soup or ginger salad</i>	
DYNAMITE LOBSTER	35
<i>Cold water lobster tail lightly fried, tossed in spices and our DYNAMITE sauce, served in the shell with greens</i>	

NIGIRI & SASHIMI

2 pieces per order

Nigiri served with rice, Sashimi served without rice

CRAB STICK	5
UNAGI	6
SMOKED SALMON	6
SURF CLAM	6
EBI	7
MASAGO	7
TAKO	7
SALMON	8
TOBIKO	8
IKA	8
YELLOWTAIL	8
TUNA	9
WHITE TUNA	9
SNAPPER	17

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

S • U • S • H • I

ROLLS THAT ROCK

DA BOMB	15
<i>Spicy tuna, jalapeños and cucumber topped with eel sauce and sriracha</i>	
JOHN WAYNE ROLL	15
<i>Spicy tuna avocado and tempura jalapenos, topped with crab, ebi and spicy mayo</i>	
VIBE	16
<i>Shrimp tempura, blue crab, ebi, cream cheese and masago, tempura fried and topped with eel sauce and sesame seeds</i>	
HARD ROCK	17
<i>Shrimp tempura, crab stick, cucumber and cream cheese topped with avocado, tuna, ebi, eel sauce and sriracha</i>	
BILOXI HEAT	17
<i>Crawfish, shrimp tempura, cucumber and avocado with spicy tuna and eel sauce</i>	
BAKED SCALLOP	18
<i>Ebi shrimp, crab stick and cucumber topped with a mix of diced scallops and spicy masago</i>	
CATEGORY 5	18
<i>Blue crab, cream cheese and cucumber topped with spicy tuna, green onion and eel sauce</i>	
RINGS OF FIRE	19
<i>Tempura fried spicy tuna roll topped with blue crab and fried calamari rings</i>	
CAJUN	19
<i>Blue crab, ebi and cucumber topped with crawfish, eel sauce and spicy mayo</i>	
SURF & TURF	20
<i>Tempura lobster and cucumber topped with steak, spicy eel sauce and red tobiko</i>	

TRADITIONAL ROLLS

PHILLY	7
<i>Smoked salmon, cream cheese and avocado</i>	
CALIFORNIA	7
<i>Crab stick, avocado and cucumber rolled in masago</i>	
SPICY TUNA	8
<i>Tuna mixed with sriracha, spices and cucumber</i>	
SHRIMP TEMPURA ROLL	9
<i>Shrimp tempura and cucumber rolled in masago topped with eel sauce</i>	
SPIDER	9
<i>Soft shell crab and cucumber topped with a spicy eel sauce and crab stick blend</i>	
ROCKER	10
<i>Shrimp tempura, crab stick and avocado wrapped in soy paper with eel sauce</i>	
RAINBOW	11
<i>California roll topped with salmon, snapper, tuna and avocado</i>	
ROCKIN' CALIFORNIA	12
<i>Fresh blue crab, avocado and cucumber rolled in masago topped with eel sauce</i>	
SUPER CRUNCHY	14
<i>Crunchy roll topped with smoked salmon and eel sauce</i>	