House Specialties

Blackened Chicken Alfredo

A Creamy Alfredo Sauce over Al dente' Fettuccini Pasta topped with a Cajun Blackened Chicken Breast & Shaved Parmesan

Pan Seared Chicken

Pan Seared Breast served with Seasoned Vegetable White Rice & side of Pan Gravy 16

Blue Crab Stuffed Pork Loin Chops

Two 5 oz Center Cut Boneless Pork Chops Stuffed with Jumbo Lump Crab, Smoked Gouda & Asparagus 20

Cajun Fried Shrimp

Eight Gulf Shrimp Fried Golden Brown with Hand Cut Curly Fries & House Made Remoulade 25

The New York Burger

A Juicy 10 oz Patty Fresh Ground from NY Strip with White Cheddar, Bacon, Tomato, Leaf Lettuce, Caramelized Onion, & Jalapeno on a Toasted Brioche Bun & Curly Fries

17

Stuffed Gulf Flounder

Jumbo Lump Crab Stuffed & Broiled Filet of Flounder topped with Crawfish Cream Sauce served with Truffle Mash Potatoes, & Roasted Vegetables 24

Chilean Salmon

Wild Caught Salmon Grilled & topped with Tarragon Brown Butter served over Vegetable Rice Pilaf 20

A la Carte

Our Steaks are Hand Cut from Certified Angus Beef Aged 28 to 35 days and Grilled in our 1800° Char-Broiler

Alaskan King Crab Legs

Wild Caught Alaskan King Crab Legs Served with Drawn Butter One Pound 55 Two Pounds 95

Lobster Tail

10-12 oz Lobster Tail Broiled to Perfection with Drawn Butter Single 45 Double 90

Center Cut Filet

Certified Angus Tenderloin 6 oz 25 12 oz 38

Tomahawk Steak

A Massive Bone-In Ribeye 40 oz 59

Veal Chop

Grilled to Perfection served with Garlic Mash Potatoes

14 oz 42

New Zealand Lamb Chops

30

Ribeye 12 oz Queen Cut 24

16 oz King Cut

8 Succulent Grilled Chops served with a Greek Cucumber Mint Dipping Sauce & Pita Bread 42

Sweet & Spicy Baby Back Ribs

Slow Smoked Baby Back Ribs glazed with Ancho BBQ Sauce Full Rack 28 Half Rack 18

New York Strip

14 oz 26

T-Bone

24 oz 40

Surf & Turf

A Filet, Ribeye, or New York Strip may Accompany a 10-12 oz Lobster or 16 oz Alaskan King Crab Legs for an additional 40 dollars

You May add a Half Dozen Shrimp to any Steak for 9 Dollars

Ten Dollar Split Charge on all menu items

There may be a risk associated with consuming raw shellfish, as is the case with other raw proteins. If you suffer from chronic illness of the liver, stomach, blood or have other immune disorders, you should eat these products fully cooked