

## APPETIZERS

- Chorizo Fries ..... \$7.50  
- Fresh cut French Fries topped with Queso Blanco, Chorizo, and Pico Di Gallo.
- Calamari ..... \$9.50  
- Dusted in seasoned flour and deep fried. Served with pesto aioli and cocktail sauce.
- Bufflo Shrimp ..... \$7.99  
- Wild caught Shrimp dusted in Corn Flour, flash fried and drizzled with our house made spicy Bufflo Wing Sauce.
- Buffalo Wings ..... \$7.95  
- A full pound of wings coated in our own house made Bufflo Sauce. Side of ranch or blue cheese....served mild, spicy or just ask for a drop of hell.
- Smoked Gouda Fondue ..... \$11.00  
- Hot and creamy Smoked Gouda Cheese topped with a Peperonata Sauce served with French Bread Crostini's.
- Cajun Boiled Shrimp ..... \$9.95  
- 1/2 pound of Cajun Boiled Shrimp.Served cold with Cocktail Sauce.

## SALADS

- Asian chicken salad ..... \$11.95  
- Sautéed Asian chicken atop bok choy and spring mix tossed with an Asian dressing and crunchy topping.
- Dinner salad ..... \$3.99  
- Baby Spring Mix with your choice of ranch, blue cheese, thousand island, or vinaigrette.

## SANDWICHES

- Kobe beef burger ..... \$9.95  
- A 1/2 pound of greatness served open faced with lettuce,tomato,onion and pickles.Add American, Swiss,Cheddar Cheese,Pepper Jack, Bacon or Jalapenos.
- Cuban press ..... \$8.50  
- This is one hell of a sandwich. Ham, pork loin,pickles,two kinds of American cheese, Cubano sauce and Diablo aioli.Thats alot of stuff!
- Ultimate BLT ..... \$9.95  
- Our in house cured maple bacon piled high with diablo cream cheese spread on Ciabatta Bread with tomato and lettuce.



# PASTAS



- Mediterranean Seafood Linguini ..... \$17.95  
 - Sautéed Jumbo shrimp and mussels in a Greek tomato sauce with Feta cheese tossed with linguini. Served with a dinner salad.
- Citrus Tarragon Shrimp Fettuccini ..... \$16.95  
 - Sautéed Jumbo Shrimp with Citrus Tarragon cream sauce tossed with fettuccini pasta. Served with garlic bread and a dinner salad.
- Crab tortellini ..... \$21.95  
 - Four cheese tortellini tossed in lemon basil cream sauce with capers and topped with jumbo crab. Served with a dinner salad.



# ENTRÉES

- Grilled Fresh Fish of the day ..... \$19.95  
 - Fresh Grilled Fish the day served with Fire Roasted Vegetables and dinner salad.
- Mussels Manzanillo ..... \$14.00  
 - Sautéed with Citrus Lobster stock and Chorizo. Served with La Brea Sour Dough bread.

## Chicken Tenders

Breaded with a Jalapeno bread crumbs. Served with roasted garlic ranch and French fries.  
 \$7.95

# FRIED SEAFOOD DINNERS



- Fried Shrimp Dinner ..... \$13.95  
 - Eight Large Southern fried shrimp served with French fries and hushpuppies.
- Fried Fish Dinner ..... \$13.95  
 - Fresh fish of the day, Southern fried. Served with French fries & hushpuppies.
- Fried Oyster Dinner ..... \$14.95  
 - Fresh oysters Southern fried. Served with French fries and hushpuppies.
- Combo plate ..... \$14.95  
 - Choice of any 2: fish, shrimp, or oysters. Served with French fries and hushpuppies.
- Seafood Platter ..... \$17.95  
 - Fish, Shrimp, and Oysters Southern fried. Served with French Fries and hushpuppies. (This thing is HUGE!)
- All you can eat DRUM RIBS ..... \$11.95  
 - Fresh Drum ribs southern fried served with French fries and hushpuppies. (when available)



# PO-BOYS

- Shrimp Po-boy ..... \$9.95  
 - Wild caught shrimp dusted in corn flour, deep fried served on New Orleans French bread topped with lettuce, tomato, and a touch of slaw.
- Fried Fish Po-Boy ..... \$9.95  
 - Our Fresh fish of the day Dusted in a spicy corn flour, Deep fried served on New Orleans French bread topped with lettuce, tomato, and a touch of slaw. Served with French Fries.
- Oyster Po-Boy ..... \$11.95  
 - Fresh Gulf Oysters dusted in corn flour, deep fried served on New Orleans French bread topped with lettuce, tomato, and a touch of slaw. Served with French Fries.
- Grilled Fish Po-Boy ..... \$10.95  
 - Fresh Fish of the day char grilled served on New Orleans French bread topped with lettuce, tomato, and diablo aioli. Served with French Fries.

# DESSERTS

- Bacon Brownie ..... \$5.50  
 - Our house cured Maple Bacon folded into a decadent scratch Brownie. Served atop "Crown Royal Maple" caramel sauce and fresh whipped cream.
- Chocolate Tart ..... \$5.95  
 - Dark Chocolate and Chipotle Pepper Truffle Tart.