

APPETIZERS

DILLAPENO BASKET \$8.95

A generous portion of lightly fried jalapeno peppers and dill pickles served with our homemade jalapeno ranch dipping sauce.

***SMOKED TUNA DIP \$8.95**

Yellow fin tuna seasoned to perfection, smoked and served with fresh garlic bread.

WINGS (8) \$8.95

Tossed in your choice of 6 different wing sauces. Hot sauce, garlic parmesan, chipotle aioli, smoky BBQ, teriyaki or sweet Thai chili sauce.

FRIED GREEN TOMATOES \$9.95

Double breaded, deep fried tomatoes served seasoned sauted crabmeat topped with a creamy alfredo sauce.

GUMBO \$5.95/ \$7.95

*Homemade chicken and sausage gumbo with a dark roux.

***BASKET OF CHIPS \$7.95**

Homemade chips fried to perfection served with our delicious blu cheese dressing.

***ALLIGATOR BITES \$12.95**

Your choice of fried or blackened alligator bites served with a creole cream sauce.

***NEW ORLEANS BBQ SHRIMP \$10.95**

Fresh shrimp sauted in a cajun creole homemade bourbon sauce served on top of toasted garlic bread, garnished with green onions.

BACK BAY FRIES \$11.95

Crispy fries loaded with a cajun cheese sauce, roast corn, blackened shrimp, green onions, bacon bits and topped with sour cream.

***COCONUT SHRIMP \$11.95**

Fresh gulf shrimp battered in buttermilk, coconut flakes and fried to a toasty golden brown.

CRAB CAKES \$12.95

Two jumbo lump crab cakes blended with our house seasonings, pan seared to perfection and served with homemade remoulade sauce.

SHRIMP BREAD \$13.95

French Bread topped with our own garlic and herb cream cheese spread, Cajun boiled shrimp, scalions and three cheeses blend, baked to a bubbly perfection.

OYSTERS

Our oysters are freshly shucked and grilled on an open flame, charbroiled, or baked.
Order 6 or 12 at market price.

***ON THE HALF SHELL**

The Gulf Coast's own fresh plump oysters shucked to order.

***OYSTERS ROCKEFELLER**

Oysters topped with creamed spinach, bacon, hollandaise sauce and baked until golden brown.

***CHARGILLED**

Grilled over an open flame, smothered with seasoned garlic butter and parmesan cheese.

SALADS

Add grilled chicken \$ 2.00 Add grilled shrimp \$ 4.95

***HOUSE SALAD \$1.99**

Crisp mixed lettuce blend with tomatoes, cucumbers, cheddar cheese and your choice of homemade dressing.

***SENSATION SALAD \$8.95**

Crisp mixed lettuce tossed in olive oil, parmesan cheese, fresh lemon juice and fresh garlic.

***CAESAR SALAD \$8.95**

Crisp romaine tossed in our homemade creamy Caesar dressing, topped with homemade garlic croutons and parmesan cheese.

***THE HOOK UP SALAD \$ 15.95**

Fried Shrimp, fried oysters and crabmeat on a bed of mixed lettuce with cheddar cheese, tomatoes, avocados, shaved red onion and cucumbers.

ENTREES

THE HOOK UP TACOS \$10.95

Your choice of fried fish or gulf shrimp on two flour tortillas, topped with a citrus corn slaw, chipotle aioli and avocados.

GRILLED FISH SANDWICH \$10.95

A seasoned grilled filet of fresh fish topped with our homemade chipotle aioli.

CAJUN CHICKEN SANDWICH \$10.95

Cajun marinated grilled chicken breast topped with applewood smoked bacon, cheddar cheese and our homemade remoulade sauce.

THE HOOK UP BURGER \$10.95

A rich handmade patty of ground beef blended with fresh ground bacon topped with cheddar cheese, fried egg and chipotle aioli.

OLD FASHIONED BURGER \$10.95

A juicy homemade Angus beef patty seasoned and cooked to perfection.

PULLED PORK SANDWICH \$10.95

Smoked low and slow, served Memphis style. Topped with coleslaw and BBQ sauce on the side.

***SEAFOOD PLATTER \$21.95**

A generous portion of oysters, shrimp, and fresh fish grilled or fried served on top of a heaping pile of fries with hushpuppies.

***SHRIMP PLATTER \$19.95**

Large succulent fresh gulf shrimp fried or grilled to order served with fries and hushpuppies.

***OYSTER PLATTER \$19.95**

Fresh gulf oysters fried or broiled served with fries and hushpuppies.

***Seared Tuna with a Citrus Relish \$15.95**

Pineapple soy glazed tuna seared to your liking on top of a bed of relish (shaved red onions, oranges, leeks and fennel).

***GRILLED FISH WITH A MANGO SALSA \$15.95**

Grilled flakey white fish topped served with a mango salsa topped with beurre blanc.

FISH AND CHIPS \$14.95

Fresh fried fish served on top of our crispy seasoned homemade chips.

FISH AND GRITS \$14.95

Fresh catfish fried to perfection served on top a bed of creamy cheesy grits.

SHRIMP AND GRITS \$14.95

Sauteed shrimp on top of jalapeno cheesy grit cakes.

***STUFFED FLOUNDER \$16.95**

Fresh flounder stuffed with sausage and crab meat topped with a crawfish tazzo cream sauce.

CHICKEN / SHRIMP ALFREDO \$14.95

Your choice of chicken or shrimp on top of penne noodles and homemade alfredo sauce.

***SURF AND TURF \$24.95**

Juicy ribeye cooked to perfect served with fresh gulf shrimp grilled or fried.

***COCONUT CRUSTED CHICKEN \$14.95**

Coconut crusted chicken served with a mild jalapeno pineapple salsa.

***SWEET JALAPENO GLAZED SHRIMP \$15.95**

Large gulf shrimp glazed to a sweet tangy perfection served on top of a bed of orzo.

***CHIPOTLE STRAWBERRY GLAZED PORKCHOPS \$16.95**

Glazed Porkchop that is sweet and spicy, served on a bed of orzo.

***NEW YORK STRIP \$22.95**

Prime strip is lean and dry aged for extra flavor.

*GLUTEN FREE

POBOYS

Dressed with lettuce, tomato and pickle.

Crabmeat and Cheese Poboy \$13.95 Roast Beef Poboy \$12.95

Oyster Poboy \$13.95 Shrimp Poboy \$13.95

SIDES

French Fries \$5 Coconut Rice \$5

Onion Rings \$5 Homemade Mash Potatoes \$5

*Fresh Veggies \$5 *Homemade Chips \$5

Mac & Cheese \$5 Coleslaw \$2.50

DESSERTS

*Blooming Baked Apple \$5.95 *Rootbeer Float \$ 5.95

Legendary Moonpie \$5.95 Bread Pudding \$ 5.95

Brownie Sundae \$ 5.95

Breakfast menu

(Saturday and Sundays 7-11am)

From our Griddle:

BUTTERMILK PANCAKES

Your choice of Pecan, blueberry or good old regular. Served with Bacon or sausage. 6

BANANAS FOSTER FRENCH TOAST

The New Orleans classic made into a breakfast masterpiece! 8

SOFT SHELL CRAB EGGS BENEDICT

The classic benedict with a Gulf Coast twist! Served with homemade grits. 9

BUILD YOUR OWN BREAKFAST

2 eggs any way you like them, bacon or sausage. Grits or hash browns and your choice of toast. 5

WESTERN OMELET

3 Eggs, Tasso ham, peppers, onions tomatoes and Cheddar cheese. Served with your choice of toast. 7

CHEESE OMELET

3 eggs, cheddar, swiss and mozzarella cheese. Served with your choice of toast. 6

FOR THE KIDDIES

1 egg, Bacon or sausage, buttermilk pancake. 3

SIDES

Hash Browns or Grits 2 • Sausage or Bacon 3 • Pancake Stack 4

BEVERAGES

Soda, Iced tea or Coffee 2 • Orange, cranberry or pineapple juice 3 • Milk 2

Bottomless Mimosa 12

Bottomless Bloody Mary Bar 12

