



TACO TUESDAY

1 FOR \$6 2 FOR \$10 3 FOR \$15

TEQUILA LIME SALMON

SALMON, QUESO FRESCO, PINEAPPLE SLAS WITH CILANTRO CRÈME

JERK CHICKEN

JERK CHICKEN, GRILLED PINEAPPLE, ROASTED CORN SLAW WITH HONEY CHIPOTLE SAUCE

BLACKENED SHRIMP

SHRIMP, MANGO PICO DE GALLO AND AVOCADO CREAM SLAW

EXTRAS \$3

BLACK BEAN DIP

GUACAMOLE



LIMITED DINNER MENU

\$30/PERSON

PRICE INCLUDES SODAS/TEA/COFFEE

COURSE ONE

CHOICE OF

MIXED GREENS SALAD CHERRY TOMATOES, CUCUMBERS & HOUSE MADE CROUTONS

RANCH | BLACKENED BLUE CHEESE | LEMON POPPY SEED | HONEY BALSAMIC

CAESAR SALAD

OR

SEAFOOD GUMBO

COURSE TWO

CHOICE OF

CHICKEN SAUVIGNON w/ Linguini and Lemon Caper Sauce

LEMON PEPPER SALMON w/ Kale, Fresh Veggies and Marinated Tomatoes

SHRIMP AND GRITS Jumbo Gulf Shrimp, Parmesan Poblano Grits & Charred Lemon Chimichurri

PORCH BURGER Lettuce, Tomato, Blackened Blue Cheese and Fried Crawfish Tails

COURSE THREE

BREAD PUDDING

OR

FLOURLESS CHOCOLATE CAKE



LIMITED BRUNCH MENU

\$15 PERSON

PRICE INCLUDES SODAS/TEA/COFFEE

ENTREES

CHOICE OF

BISCUITS AND SAUSAGE GRAVY

SHRIMP HASH *Potato Medley, Feta and Ranchero Sauce*

TABASCO FRIED CHICKEN AND WAFFLE

BREAKFAST PLATE *Eggs, Bacon, Grits and Biscuit*

BELGIAN WAFFLE *Fresh Cream and Berries*



OPTIONS

MIMOSA BAR \$50

COMES WITH 5 BOTTLES OF CHAMPAGNE AND OJ

ADDITIONAL BOTTLES ARE \$20/BOTTLE

APPETIZERS

FEEDS 20

CAN BE MADE ½ PORTIONS

SEAFOOD AU GRATIN 100

BLOODY MARY CEVICHE 100

FRIED GREEN TOMATOES 100