



— DINNER MENU —

SMALL PLATES

Baked Goat Cheese 16

Goat Cheese | Blackberry Chipotle Sauce | Roasted Almonds | Fresh Berries

Sweet Chili Shrimp 18

Kimchi | Mango Chutney | Sriracha Vinaigrette

Fried Green Tomatoes 18

Cornmeal Battered Green Tomatoes | Arugula | Jumbo Lump Crab

Lollipop Lamb Chops 24

Jalapeno Gouda Grits | Pico de Gallo | Arugula | Balsamic Glaze

Porch Devils 14

Deviled Eggs | Crawfish | Corn & Pepper Relish | Arugula | Sriracha

Brick Oven Caprese Flatbread 16

Buffalo Mozzarella | Fresh Roma Tomato | Pesto Sauce | Fresh Basil | Balsamic Glaze

Lump Crab Cake 25

Grilled Veggie Flatbread 22

*Cauliflower Crust | Medley Grilled Veggies | Portobello Mushroom | Zucchini | Spinach | Sundried Tomato | Red Onion
Red and Yellow Bell Peppers | Pesto Base | Buffalo Mozzarella*

Stuffed Bell Peppers 25

*2 Fresh Bell Pepper stuffed with: Mushrooms | Zucchini | Spinach | Sundried Tomato | Asparagus Tips
Garbanzo Beans | Fresh Basil | Garlic | Buffalo Mozzarella*

Add Protein:

Chicken 8 | Shrimp 12 | Crab Cake 14 | Salmon (Cold-Smoked or Grilled) 12 | Vegan Chorizo 8

SOUP & SALAD

Gumbo 10 | 15

Smoked Turkey | Turkey Sausage | Crawfish | Brown Rice

Soup of the Day 10 | 15

Caesar Elote 14 | 18

Romaine | Grilled Elote | Cotija | House Croutons

Texas Wedge 12 | 16

Iceberg | Pickled Okra | Pico de Gallo | Bacon | Ranch Dressing | Blue Cheese Crumbles

Mixed Berry Salad with Goat Cheese 18

Mixed Greens | Fresh Seasonal Berries | Goat Cheese | Mixed Berry Vinaigrette

Grilled Chicken Salad 22

Mixed Greens and Arugula | Avocado | Candied Pecan | Grilled Chicken | Poppy Seed Dressing

ENTREES

Chicken Sauvignon 28

Chicken | Mushrooms | Beurre Blanc | Linguini

Shrimp Gnocchi 34

Grilled Gulf Shrimp | Sun-dried Tomato | Spinach | Mushrooms | Basil Cream Sauce

Red Snapper 38

Grilled Red Snapper | Jalapeno Gouda Grits | Seasonal Vegetable

Fillet Mignon 52

8oz Fillet | Garlic Herb Mashed Potatoes | Seasonal Vegetable

Mango Chutney Glazed Salmon 36

Mango Chutney | Jalapeno Gouda Grits | Seasonal Vegetable

Pesto Tofu Power Bowl (Vegan) 25

Plant-based Penne Pasta | Tofu | Asparagus Tips | Spinach | Sundried Tomatoes | Fresh Pesto Sauce

Pan Seared Scallops 39

Scallops Pan Seared | Angel Hair Pasta | Asparagus Tips | White Wine Lemon Cream Sauce

Cajun Seafood Mac 26

Fresh Gulf Shrimp | Lumb Crab | Crawfish Tail Meat | Pappardelle Pasta with Smoked Gouda Cajun Cream Sauce

Add Protein:

Chicken 8 | Shrimp 12 | Crab Cake 14 | Salmon (Cold-Smoked or Grilled) 12 | Vegan Chorizo 8

ENTREES

Mushroom Pappardelle Pasta 24

Mushroom | Spinach | Parmesan | Garlic | White Wine Cream Sauce

Shrimp & Grits 28

Jumbo Gulf Shrimp | Jalapeno Gouda Grits | Asparagus

Seared Tuna Steak 30

8oz Tuna Steak Seared | Jasmine Rice | Stir Fried Sesame Veggie Medley | House Special Ponzu Sauce

New York Strip and Truffle Fries 42

14oz Loin Strip | Chimichurri Sauce | House Truffle Parmesan Fries

Sea Bass Pan Seared 44

Sea Bass | Lemon Butter Cream Sauce | Smoked Gouda Grits | Sautéed Jumbo Asparagus

Add Protein:

Chicken 8 | Shrimp 12 | Crab Cake 14 | Salmon (Cold-Smoked or Grilled) 12 | Vegan Chorizo 8

SIDES

[Serving size: 2-3 people]

Jalapeno Gouda Grits 12

Blackberry Chipotle Brussels Sprouts 15

Jumbo Sautéed Asparagus 12

Truffle Parmesan Fries 15

Sweet Potato Fries 12

Garlic Herb Mashed Potatoes 14

Fingerling Potatoes 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.*

***Menu items may contain or come into contact with gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and/or soy.*