

DAILY CATCH

CHEF'S FEATURED FISH OF THE DAY MARKET PRICE

PECAN ENCRUSTED MAHI MAHI

Extra lean with firm white meat and mild flavor, coated in our house-made pecan breading and pan sautéed 34

BLACKENED YELLOWFIN TUNA^{GF}

Medium-mild flavor with very firm texture and large flakes, dusted with Cajun seasonings and seared on a cast iron skillet 32

CHARCOAL GRILLED NORTH ATLANTIC SALMON^{GF}

Medium-firm texture with large flakes and moderate moisture content, brushed with lemon garlic butter and dusted in traditional charcoal seasonings 29

AMERICAN CORNMEAL FRIED CATFISH

Distinctive, moist, sweet, mild flavor and less flake than other white fish, dredged in our house-made cornmeal and lightly fried 26

AMERICAN RED SNAPPER MICHAEL

Signature gulf catch—lean, moist meat with distinctive sweet, nutty flavor, coated in Parmesan flour and pan sautéed 39

^{GF} *Gluten Free Preparations*

SPECIALTY TOPPINGS

CASTILLA

Shellfish of your choice sautéed in an asiago cream sauce
Shrimp 9 Crawfish 9
Jumbo lump crab 17

BEURRE BLANC^{GF}

Our signature lemon butter sauce
Shrimp 9 Crawfish 9
Jumbo lump crab 17

FRITZ^{GF}

Shellfish of your choice poached in garlic butter with sweet peppers
Shrimp 9 Crawfish 9
Jumbo lump crab 17

HOLLANDAISE^{GF}

Shellfish of your choice sautéed then topped with savory hollandaise sauce
Shrimp 9 Crawfish 9
Jumbo lump crab 17

FARM RAISED

16-OUNCE COWBOY RIB EYE^{GF}

Bone-in black angus rib eye seared on a cast iron skillet and topped with a roasted garlic compound butter 55

PORK CHOP SAPPORITO

14-Ounce double cut, coated in garlic cracker crust, pan-sautéed and finished with roasted garlic compound butter 42

PRIME 14-OUNCE NEW YORK STRIP^{GF}

Seared on a cast iron skillet with roasted garlic compound butter 48

CHICKEN PONZINI

Charcoal-grilled chicken with wild mushroom Swiss cheese cream sauce 24

8-OUNCE CENTER-CUT FILET^{GF}

Seared on a cast iron skillet with roasted garlic compound butter 52

Temperatures

Rare: Cool, red center Medium Rare: Warm, red center Medium: Mostly pink Medium Well: Slightly pink Well: No pink

PASTA

PESTO FETTUCCINE

Oven roasted tomatoes with fresh mozzarella and homemade basil pesto tossed in fettuccine pasta 22

CRAWFISH ASIAGO

Crawfish tails cooked with asiago cheese sauce, tossed in fettuccine with grated parmigiana-reggiano 22

SEAFOOD PASTA

Grilled shrimp, scallops, jumbo lump crab, angel hair, garlic cream sauce, spinach, roasted cherry tomatoes, fresh herbs, parmigiana-reggiano 36

SHRIMP AND GRITS^{GF}

Blue cheese grits and grilled shrimp lightly drizzled with sweet, smoky chipotle sauce 20

ADDITIONS

SHRIMP

Five jumbo Gulf shrimp prepared fried, grilled or blackened 12

SHRIMP PEQUES

Two bacon-wrapped shrimp stuffed with jalapeño and cheese 8

STUFFING BALLS

Five house made shrimp stuffing balls fried to perfection 10

FRIED OYSTERS

Five cornmeal fried oysters 10

SOFT-SHELL CRAB (1) 15

STUFFED SHRIMP

Two fried shrimp wrapped in seafood stuffing 8

FAMILY SIDES

AU GRATIN POTATOES^{GF} 10

CREAMED SPINACH^{GF} 9

JUMBO BAKED POTATO^{GF} 9

MAC AND CHEESE 8

BLUE CHEESE GRITS^{GF} 8

CRAB MAC AND CHEESE 19

ONION RINGS 7

GRILLED ONIONS^{GF} 6

STARTERS

COCKTAIL SHRIMP®

Chilled Gulf soldier shrimp served with cocktail sauce and remoulade 14

JAZZ MARTINI®

Cocktail shrimp and crab meat tossed with avocados and hearts of palm 14

AHI TUNA TACOS

Crispy wonton, #1 tuna, avocado, soy, jalapeno, cucumber, scallions, sesame seeds 19

RED SNAPPER CEVICHE

American Red Snapper, Gulf shrimp, and jumbo lump crab marinated in fresh squeezed lime, cilantro, and avocado 24

CRAB AVOCADO®

Chilled jumbo lump crab served over freshly sliced avocado with fresh-made remoulade 22

DELUXE SHELLFISH TOWER®

Oysters on the half shell, chilled Gulf shrimp, jumbo lump crab salad, chilled Blue crab claws, served with traditional sauces- Market Price

JUMBO LUMP CRAB CAKE

Our signature lump crab cake made with jumbo lump, panko bread crumbs, then topped with fresh jumbo lump crab and beurre blanc 24

SPINACH CRAB DIP

Jumbo lump crab featured in a three-cheese bacon spinach dip 18

ASPARAGUS MICHAEL

Jumbo asparagus coated in parmesan flour, topped with jumbo lump crab, and finished with lemon beurre blanc 20

ONION STACK

Hand battered jumbo onion rings with creamy horseradish sauce 10

CALAMARI

Fried and tossed with warm lemon vinaigrette, tomatoes, and parmesan cheese, served with creamy basil marinara 15

SOUPS AND SALADS

WATKINS BISQUE®

Seafood cream base with baby shrimp and pureed tomatoes, carrots, onions and spices Cup 10 Bowl 13

CAESAR SALAD

Romaine hearts, grated parmigiano-reggiano and croutons 11

STEAK SALAD

Thinly sliced blackened top sirloin served over mixed field greens, house made croutons, julienne carrots, quartered tomatoes, crisp fried onion strings, and house made creamy blue cheese dressing 19

BROOKS GUMBO

Thibodeaux, Louisiana-inspired hearty gumbo with okra, shrimp, and spices Cup 9 Bowl 12

WEDGE SALAD®

Iceberg, bacon, red onion, cherry tomatoes, green onion, and chunky blue cheese dressing 11

HOUSE SALAD®

Mixed field greens, house made croutons, julienne carrots, cherry tomato, red onions 9

SOUP OF THE DAY

Chef's featured soup, ask your server for details Cup 9 Bowl 12

GREEK SALAD®

Fresh romaine lettuce, tomatoes, cucumber, green onion, kalamata olives, capers, salonika peppers, feta cheese, oregano, and Greek dressing 14

SHRIMP SALAD

Bay shrimp, onions, celery, egg, fresh herbs and spices, all tossed in our house made remoulade dressing 17

HOUSE-MADE DRESSINGS

Creamy Onion Garlic, Creamy Blue Cheese, Honey Pecan Vinaigrette, Chunky Blue Cheese, Ranch, and Thousand Island

CLASSIC SEAFOOD

PREMIUM GULF SHRIMP

Fresh Gulf shrimp prepared fried, Grilled®, or Blackened® 26

THE COMBINATION PLATTER®

Charcoal-grilled Gulf shrimp, deep sea scallops, and tenderloin of catfish 31 Mahi Mahi 36 Snapper 41

FAMOUS FRIED PLATTER

Premium Gulf shrimp, seasonal seafood, tenderloin of Texas catfish, and stuffing balls 34

CRAB STUFFED SHRIMP

5 Jumbo Gulf shrimp stuffed with our signature crab cake, baked, then finished with lemon butter sauce 36

SHRIMP PEQUES

Bacon-wrapped shrimp stuffed with pickled jalapeno and cheese then fried and basted with brown sugar-chipotle glaze 29

JUMBO SOFT-SHELL CRAB

Fried to a crisp in our house made wade seasoning (2) 35

DEEP SEA SCALLOPS

Grilled®, Blackened®, or Fried 36

**All entrees except Pasta entrees include your choice of parmesan tomatoes, potato wedges or asparagus
Add a side salad to your entrée for 6**

® Gluten Free Preparations

Caution: There may be small bones in some fresh fish. Maraschino cherries and nearly all wines contain sulfating agents to protect flavors and color. Certain individuals may be allergic to specific types of food ingredients used in food items (i.e., MSG). We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering. There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of illness from raw oysters and should eat oysters fully cooked. If you are unaware of your risk, consult your physician.