



## Appetizers

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### Fried Green Beans - 6 -

Fried golden brown, served with ranch dipping sauce.

### Gulf Crab Cakes - 13 -

Two Gulf crab cakes topped with a lemon beurre blanc.

### Shrimp Cocktail - 12 -

Jumbo boiled shrimp, served with zesty cocktail sauce.

### Sugar Cane Chicken or Shrimp - 10 -

Lightly breaded chicken tenders or hand-battered shrimp tossed in your choice of sauce: Barbeque, Buffalo, Thai Chili, or Sugar Cane Buffalo.

## Soups

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### Crab & Brie Bisque Sm. 12 Lg. 14

Rich and creamy bisque with jumbo lump crab.

### Chicken & Sausage Gumbo Sm. 10 Lg. 12

A Louisiana classic, a rich roux with Louisiana spices simmered with tender chicken and spicy Andouille sausage. Served with white rice.

### Soup du Jour Sm. 8 Lg. 10

## Salads

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*Add grilled chicken \$5, blackened shrimp \$8, or jumbo lump crab \$12, to any salad*

### House Salad - 8 -

Fresh spring mix, tomatoes, cucumbers, tossed in sugarcane vinaigrette.

### Crab & Shrimp Stuffed Avocado - 16 -

Lump blue crab and boiled shrimp tossed in a spice remoulade sauce, served over an avocado on fresh spring mix.

### Seared Salmon Salad - 18 -

Pan seared salmon filet with Louisiana spices, Parmesan cheese, golden pineapple, romaine lettuce, baby spinach, and grape tomatoes, topped with a citrus vinaigrette.

## Entrees

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*Add a side salad to any entrée for \$3*

### Brunch Favorites

#### Build Your Own Omelet - 12 -

Choose Up to 3 (*additional selections \$1 each*): ham, bacon, andouille sausage, mushrooms, peppers, onions, cheddar, asiago, and jack cheese. Served with a side of breakfast potatoes.

#### NOLA Style French Toast - 14 -

Sliced French bread, dipped in sugared custard and pan fried to golden brown, served with bacon.

#### Eggs Benedict - 14 -

Two poached eggs with Canadian bacon on an English muffin, covered with a classic Hollandaise sauce, served with steamed asparagus and breakfast potatoes.

#### Crab Cake Benedict - 24 -

Two poached eggs with Canadian bacon on an English muffin, covered with a classic Hollandaise sauce, served with steamed asparagus and breakfast potatoes.

### Lunch Options

#### New Orleans Style Barbeque Shrimp & Grits - 18 -

Jumbo shrimp sautéed in a New Orleans-style barbeque sauce, served with Andouille sausage over stone-ground grits.

#### Pan Roasted Redfish - 19 -

Roasted redfish in a New Orleans-style barbeque sauce, served with mashed potatoes and seasonal vegetable.

#### Slow Roasted Prime Rib - 23 -

12 oz slow roasted prime rib with au jus, served with mashed potatoes and seasonal vegetable.

#### Randolph Filet - 24 -

8 oz certified Angus filet, cooked to your liking, served with mashed potatoes and seasonal vegetable.

Items may contain domestic or imported shrimp or crawfish.

Menu items may contain or come into contact with wheat, eggs, peanuts, and milk. Talk to your server if you have any concerns.