



Soups

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

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.

Caesar Salad - 9 -

Chopped romaine lettuce topped with shaved Parmesan and croutons, served with your choice of Caesar or bleu cheese Caesar dressing.

Nottoway Wedge - 10 -

Crisp wedge of iceberg lettuce, topped with ranch dressing, bacon bits, blue cheese crumbles, and heirloom tomatoes.

Strawberry Spinach Salad - 9 -

Fresh baby spinach served with fresh sliced strawberries, and sweet and spicy pecans, tossed in a citrus vinaigrette.

Grilled Shrimp & Crab Cake Salad - 16 -

Seasoned, grilled shrimp and Gulf crab cake served over mixed greens with tomatoes and mushrooms, tossed in a citrus vinaigrette.

Ahi Tuna Salad - 16 -

Seared ahi tuna over fresh spring mix tossed with fresh pineapple, red onion, and pickled ginger, finished with a chili citrus vinaigrette.

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.

Sandwiches

All sandwiches served with regular or sweet potato fries. Substitute house salad for \$1.50

Traditional Club - 13 -

Smoked turkey, honey ham, and apple wood bacon, fully dressed on toasted wheat bread

Louisiana Peacemaker Po'Boy - 14 -

Fried shrimp or fried catfish, fully dressed with remoulade.

Spinach Wrap - 14 -

Roasted chicken or blackened shrimp in a whole wheat tortilla with spinach, peppers, onions, and mushrooms.

Classic Cheeseburger - 15 -

An American classic, fully dressed, served with cheddar cheese.

Entrees

All entrees served with a house salad

Fried Green Tomatoes - 14 -

Fried golden brown, topped with lump blue crab and remoulade, served over fresh spring mix.

Jumbo Lump Crab Cake - 15 -

Lump blue crab cake, pan fried and topped with a lemon beurre blanc, served with mashed potatoes and seasonal vegetables.

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 vegetables.

Country Fried Steak - 16 -

Breaded and fried golden brown, topped with country white gravy, mashed potatoes and seasonal vegetables.

Petite Filet Mignon - 19 -

6 ounce filet, cooked to order, served with mashed potatoes and seasonal vegetables.

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.