

Dinner Menu

APPETIZERS

CAJUN FRIED OYSTERS

plump oysters lightly breaded in corn meal and quick fried served over a deconstructed tartar sauce of dill pickle spears & chipotle aioli

9

CRISPY CALAMARI

sautéed and tossed with fresh basil, garlic, sun-dried tomatoes & capers served over angel hair pasta with parmesan cheese

7.5

POACHED PEAR & MESCLUN SALAD

cabernet poached pear, sun dried cranberries, caramelized walnuts, maytag bleu cheese with our house vinaigrette

8

CAESAR SALAD

hearts of romaine with roasted garlic, roasted red peppers, herb croutons & shaved parmesan cheese finished with our house made caesar dressing

7

SPICY SHRIMP & FRIED GREEN TOMATO STACK

layered with boursin cheese, corn sauté & a roasted tomato ancho cream sauce

9

BLUE CRAB DIP

crab, sherry, cheeses & green onions baked until golden brown with fried flat breads

9

COBB SALAD

garden greens, crumbled bacon, avocado, tomatoes, red onion cooked egg wedges, cucumbers & a tangy dressing

7

CLAM CHOWDER

fresh clams, diced potatoes, celery, hickory smoked bacon & onion in a delicious clam broth

cup 7 bowl 9

ENTREES

CRAB CAKES

Voted #1 Crab Cakes in Hampton Roads & in The NY Times! our special recipe of two jumbo lump crab cakes with jicama slaw, a papaya, watermelon habanera relish, lemon aioli & a butternut squash croquette

29

BLACKENED SCALLOPS & GOAT CHEESE RAVIOLI

pan seared scallops & goat cheese ravioli served with sautéed spinach, roasted red pepper cream & a sweet chili sauce

28

FRESH SALMON CAKES

our special blend of herbs and fresh salmon, hand formed, seared and finished with a cucumber, dill, lemon mayonnaise baby russet potatoes, wilted spinach & spicy slaw

27

BAYOU BANANA SPLIT

blackened tuna steak with saffron rice & sautéed bananas in a sweet rum raisin sauce

23

12 oz RIBEYE

served with homemade steak sauce, topped with charred cippolini onion & parmesan baby russet potatoes, horseradish cream & fresh vegetable

28

FLOUNDER STACK

panko breaded fried fresh flounder stacked with boursin cheese, parmesan cheese, risotto, edamame succotash & finished with a roasted tomato sauce

26

MEDITERRANEAN GROUPEL

seared grouper topped with calamari, artichoke hearts, sundried tomatoes, capers & basil in a lemon chardonnay butter sauce over a creamy risotto

28

POMEGRANATE PINOT LAMB

seared lamb loin with a pomegranate pinot noir sauce with baby russet potatoes & fresh vegetable

26

FILET NAPOLEON

seared filet medallions stuffed with fresh mozzarella & wilted spinach, topped with a chardonnay cream sauce with baby russet potatoes & fresh vegetable

32

STUFFED EGGPLANT PARMESAN

panko encrusted eggplant stuffed with ricotta cheese wilted spinach finished with tomato sauce, mozzarella on a bed of linguini

23

A gratuity of 20% will be added to parties of 8 or more

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.