



LUNCH MENU

Served Monday thru Friday 'til 3:00 p.m.

BREAD BASKET \$1

\$1 of each bread order will be contributed to fight food insecurity in our community and to help local womens shelter.

SOUP & SALADS

BOWL LOBSTER BISQUE 9

BOWL CHICKEN & SAUSAGE GUMBO 8.25

CAESAR SALAD 11

Crisp romaine, fresh grated Reggiano cheese, sundried tomato and rustic croutons.

CHOP SALAD 11

Mixed greens, corn, tomatoes, cucumbers, red onions, carrots, cheddar cheese and rustic croutons.

CHICKEN CAESAR 15

Romaine, feta cheese, chopped tomatoes, egg. Tossed in our creamy Parmesan Caesar dressing and rustic croutons. Bacon available at no extra charge.

BLACKENED SALMON CAESAR 17.²⁵

Romaine, feta cheese, chopped tomatoes, eggs. Tossed in our creamy Parmesan Caesar dressing and rustic croutons. Bacon available at no extra charge.

CLUB SALAD 14.⁵⁰

Buttermilk-fried chicken tenders mixed with baby spinach, mesclun mix, bleu cheese crumbles, chopped tomatoes, eggs, bacon, rustic croutons and avocado. Served with our house-made buttermilk ranch or bleu cheese dressing.

SANDWICHES

THE HONEY BUTTER CHICKEN SANDWICH 14.⁷⁵

Buttermilk-fried chicken breast, honey butter, cheddar cheese on a brioche bun. Served with French fries.

THE NEW BUFFALO CHICKEN SANDWICH 14.⁷⁵

Buttermilk fried chicken breast, creamy bleu cheese, house-made spicy vinegar slaw and buffalo sauce on a brioche bun. Served with French fries.

LUMP CRAB CAKE SPECIAL 20.⁵⁰

5oz of handpicked jumbo lump crabmeat on a brioche bun, lettuce, tomato and pickle. Choose your side: a bowl of lobster bisque, a chop salad, or fries.

FRIED SHRIMP PO' BOY 16.⁵⁰

Cajun fried shrimp, toasted French bread dressed with chipotle aioli, sliced tomato, pickles and shredded lettuce. Served with a bowl of chicken & sausage gumbo.

SALMON B.L.T.* 17.⁵⁰

Blackened salmon fi let, Applewood smoked bacon, lettuce, tomato and a Creole mustard. On a brioche bun with fries.

SPICY TACOS - BLACKENED OR FRIED 15

Two soft tacos, choose from Cod, Shrimp, or Chicken each filled with sweet cabbage, tomato, avocado, mint, mango, and honey mustard dressing. No mixing and matching proteins please.

State Food code requires us to inform you that consuming a raw and undercooked meats and seafood may increase your risk of contracting a food borne illness.

Please notify us of any food allergies, as all ingredients are not listed on the menu.

Service Charge (Gratuity) of 18% added to parties of 6 or more.

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LUNCH ENTREES

SPICY SHRIMP & CHICKEN PASTA 15

Sautéed shrimp, Cajun blackened chicken, fresh broccoli and scallions in our rich, spiccream sauce with penne pasta. Served with garlic bread and a salad.

BLACKENED SALMON* 17.⁵⁰

Hand-cut salmon filet blackened with Cajun spices. Served with garlic mashed potatoes and fresh steamed broccoli.

FRESH CHICKEN TENDERS 11.⁹⁵

Hand breaded and served with honey Dijon and fries.

WINGS & SALAD 16.⁵⁰

Eight fresh plump wings, fried golden and served with your choice of Buffalo or Spicy Tiger sauce. Served with a salad and creamy Italian dressing.

FRIED CHICKEN & WAFFLES 16.⁵⁰

Two buttermilk fried chicken breasts, Cajun flour, maple syrup and asiago cheese.

LOUISIANA SHRIMP & GRITS 16.⁷⁵

Sautéed shrimp, Andouille sausage, diced tomatoes and onions. Finished in a Créole spicy cream sauce and served over shrimp-infused grits. Served with garlic bread.

VEGETABLE POCKET 11.⁵⁰

Grilled zucchini, peppers, onions, broccoli, mushrooms, basil and garlic, served open-faced on warm flat bread, with melted Jack cheese and tomatoes. Served with house-made beans and rice. With grilled chicken \$3 extra.

CAJUN JAMBALAYA 14.⁵⁰

Shrimp, chicken, ham and Andouille sausage with peppers and onions in a spicy Créole sauce, over sticky jasmine rice. Served with garlic bread and a Caesar salad.

BLACKENED SALMON & GRITS 19

Hand-cut fresh salmon blackened and served over sautéed garlic, spinach, corn and tomatoes, shrimp-infused grits and our Créole spicy cream sauce. Served with garlic bread.

CLASSIC OMELET 14.⁵⁰

Three fresh eggs, baby shrimp, spinach and Swiss Cheese.
Served with garlic bread and a Caesar salad.

BURGERS

Premium Certified Angus Beef. A half-pound of Angus Beef served on a grilled brioche roll with lettuce, tomato, pickle, red onions and fries.

CHEESEBURGER* 15

With melted cheddar cheese.

BACON CHEESEBURGER* 16

With Apple-wood bacon and melted cheddar cheese.

TURKEY BURGER* 13

With melted Jack cheese and spicy Bistro sauce. Add bacon for 1.00

