



Food Menu

APPETIZERS

Salmon Bites \$12
with Sweet Chili Teriyaki or Cajun Cream Sauce

Deviled Eggs w/Shrimp \$12
with Savory Cajun Sauce

Crab Cake \$10
with Cajun Cream Sauce

Wings \$11
Hot, Mild, Honey BBQ, Sweet Lemon Pepper, Sweet Heat, Teriyaki, Jerk

Egg Roll \$6
Filling Options: Veggie only +\$0, Chicken & Spinach +\$1, Philly Cheesesteak +\$1, Shrimp +\$2, Salmon +\$2, Buffalo Chicken +\$2, Seafood +\$7

PASTAS

Our pastas are tossed in our housemade Cajun Alfredo (includes Spinach and Broccoli) and comes with Texas Toast.

Cajun Trio Pasta with Sausage, Chicken & Shrimp \$23

Cajun Build Your Own Pasta \$16
Add: Sausage \$4, Grilled Chicken \$4, Jerk Chicken \$5, Grilled Shrimp \$8, Salmon \$8, Crab Cake \$10, Crab Cluster \$16, Lobster Tail \$18.

SALADS

Garden Salad or Caesar Salad \$10
Add: Grilled Chicken \$4, Jerk Chicken \$5, Grilled Shrimp \$8, Salmon \$8, Crab Cake \$10

SEAFOOD SACKS

Whole Sha-Bang \$38
Includes two snow crab clusters, large shrimp, corn, potatoes, sausages and boiled eggs.

Crab Sack \$32
Includes two snow crab clusters, corn, potatoes, sausages and boiled eggs.

Shrimp Sack \$28
Includes large shrimp, corn, potatoes, sausages and boiled eggs.

Butter Flavors: Garlic Butter, Jerk, Rajun Cajun, Old Bay, Sweet Lemon Pepper

Add to Any Sack: Grilled Shrimp \$8, Crab Cluster \$16, Lobster Tail \$18.

COMBINATIONS

Pan Seared Salmon \$16
Six (6) oz salmon pan seared with a cajun teriyaki glaze paired with two sides of your choice.

Fried Shrimp & Fries \$16
Ten (10) large, seasoned and butterflied shrimp.

Wings & Fries \$14
Ten (10) wings fried to perfection

Shrimp Po-Boy & Fries \$17
Fried shrimp, lettuce, tomato, topped with our signature cajun cream sauce on a french roll.





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SIDES

Yellow Rice Pilaf	\$5
Broccoli	\$5
Sauteed Spinach	\$5
Garlic Roasted Red Potatoes	\$5
Side Garden Salad	\$5
Side Caesar Salad	\$5
Cajun Style Corn on the Cob	\$3
Boiled Eggs (2)	\$3
French Fries	\$3
Texas Toast	\$2

ADD - ONS

Sausage	\$4
Grilled Chicken	\$4
Jerk Chicken	\$5
Grilled Shrimp	\$8
Fried Shrimp	\$8
Grilled Salmon	\$8
Crab Cake	\$10
Crab Cluster	\$16
Lobster Tail	\$18

DESSERTS

Apple Pie Eggroll	\$8
Peach Cobbler Eggroll	\$8

BEVERAGES

Classic Lemonade	\$4		
Strawberry Lemonade	\$4	Coke	\$2
Mango Lemonade	\$4	Sprite	\$2
Peach Lemonade	\$4	Bottled Water	\$2
Blueberry Lemonade	\$4		
Pineapple Lemonade	\$4		
Watermelon Lemonade	\$4		





Brunch Menu

SUNDAY 11AM - 4PM

BREAKFAST EGGROLL \$10

Scrambled eggs, cheddar cheese, country potatoes, choice of bacon (3), pork sausage patties (2) or turkey sausage patties (2)

SAVORY GRIT BOWL \$15

Grits, cheddar cheese, 2 eggs (any style), choice of bacon (3), pork sausage patties (2) or turkey sausage patties (2), topped with gravy, side of toast

WAFFLE PLATE \$16

One waffle, 2 eggs (any style), choice of bacon (3), pork sausage patties (2) or turkey sausage patties (2)

BREAKFAST PLATE \$18

Grits, 2 eggs (any style), country potatoes, choice of bacon (3), pork sausage patties (2) or turkey sausage patties (2), side of toast

SHRIMP OR SALMON 'N GRITS \$25

Includes either 5 jumbo shrimp or 6oz salmon filet, andouille sausage, peppers, topped with our savory sauce

SIDES + EXTRAS

Single Waffle	\$8
Bacon or Sausage	\$4
Two Eggs (any style)	\$4
Country Potatoes	\$4
Grits	\$4
Toast	\$2
Cheese	\$1

ADD - ONS

Sausage	\$4
Shrimp (grilled or fried)	\$8
Grilled Salmon	\$8
Crab Cake	\$10
Crab Cluster	\$16
Lobster Tail	\$18

MIMOSA \$10 (Glass)

Add Any Flavor +\$1

BOTTOMLESS MIMOSA \$25 (Per Person)

Includes Carafe for Table

Add Any Flavor +\$5

Every Person at Your Table Must Participate

2 Hour Max at Table

ORANGE JUICE \$4 (Glass)



Signature Cocktails

HENNY ISLE

A VIBRANT COCKTAIL MADE WITH MALIBU COCONUT RUM, BLUE CURACAO, ISLAND PUNCH PUCKER, PINEAPPLE JUICE, LIME JUICE, TOPPED WITH HENNESSY

\$16

ON THE BEACH

A CLASSIC BLEND OF FLAVORS FIT FOR A SIP COCONUT CIROC, PINEAPPLE CIROC, PEACH SCHNAPPS, ORANGE JUICE, CRANBERRY JUICE

\$14

CRABBY PINCH

A POWERFUL PACKED COCKTAIL MADE CAPATAIN MORGAN SPICED RUM, MALIBU BLACK, COCONUT CREAM, PINEAPPLE JUICE, ORANGE JUICE, GRENADINE, TOPPED WITH 151

\$15



BLUE TROUP RITA

A CLASSIC COCKTAIL MADE WITH CASAMIGOS BLANCO, BLUE CURAÇAO, AGAVE, AND FRESH SQUEEZED LIME SHAKEN AND Poured OVER ICE

\$16

A ROYAL CROWN

A ZESTY COCKTAIL MADE WITH CRAB BOILS VERY OWN SIGNATURE PEACH LEMONADE, APPLE CROWN, AND GRAND MARNIER

\$14

TEA BY THE SEA

A CRAFTED BLEND OF 1800 TEQUILA, CIROC VODKA, TANQUERAY GIN, BUMBU RUM, GRAND MARNIER, FRESH SOUR TOPPED WITH A COKE FLOAT

\$15

BOTTOM OF THE BUCKET

A MASSIVE COCKTAIL FIT FOR 2 THIS TASTY COCKTAIL WILL SURELY HAVE YOU AT THE BOTTOM BLENDED WITH OUR HOUSE TEQUILA, GIN, RUM, VODKA, TRIPLE SEC, BLUE CURACAO, MIDORI, OUR "CRABBY LEMONADE"

\$26

CRAB IN THE BOWL

A SPECIALTY CRAFTED FISH BOWL MADE WITH AU BLUE BERRY VODKA, MALIBU RUM, PINEAPPLE JUICE, CRABBY LEMONADE TOPPED WITH SPRITE

\$21

CRACKED CRAB

A SPLIT BETWEEN TWO FAVORITES THIS COCKTAIL COMBINES HENNESSY AND CASAMIGOS BLANCO TOGETHER WITH OUR SIGNATURE "CRABBY LEMONADE" PINEAPPLE JUICE AND GRENADINE

\$16

