<u>Appetizers</u>

Regional Oysters (1/2 Dozen)

On the Half Shell \$12 Rockefeller \$13 Mardi-Gras Style \$13

Hot Crab Dip \$14

Home Made Onion Rings or Fried Pickles \$9

Crab Meat Cocktail \$Mkt. price

Scallops & Bacon \$13

Blackened Ahí Tuna Bítes \$12 Scallions/Soy

Escargot \$10
Shallots/Garlic/Butter/Bread is a must!

Míníature Crab cakes \$16
Remoulade Sauce

Jumbo Shrimp Cocktail \$14 Biggest swimmers in town!

1/2 lb. steamed Shrimp \$15

BBQ Shrimp (3) \$12

Fried Oysters (4) \$8

French Onion Soup \$6

Salads

Grilled Chicken Salad \$15

Grilled Shrimp Salad \$15

Salmon Salad \$17

Chilled Lobster Salad \$30

Classic Iceberg Wedge \$10 Apple wood Bacon/Bleu Cheese

Burgers & Sandwiches

Colt Burger \$12

Bleu Burger \$14

Stallion Burger \$14
Bacon/Cheese/

Bacon/Cheese/ Fried Egg/Onion Ring

Blackened Chicken Sandwich \$13

Crab Cake Sandwich \$17
Homemade Tartar

Pulled Pork BBQ Sandwich \$12 Potato Roll/Slaw

Fried Shrimp Po Boy \$14 Lettuce/tomato/Old Bay Mayo

Fried Oyster Po Boy \$12 Lettuce/tomato/Old Bay Mayo

Entrées

Jumbo Lump Crab Cakes \$28 Hand-cut French Fries/House slaw

Apricot Glazed Sea Scallops \$26
Apricot/Wild Rice

Atlantic Salmon \$18 Grilled/Blackened/Honey BBQ Wild Rice

Crab Imperial Stuffed Flounder \$27 Wild Rice

> **Single Lobster Tail** \$30 Baked potato

Jumbo Fried Shrimp or Crispy Fried Oysters \$22 Hand-cut French fries

Grilled Pork-Chop \$16
Sauer Kraut/Mash Potatoes

Black Cherry Duck Breast \$28
Pan seared /Black Cherries/Port
Garlic Mash Potatoes

Steak Selections

Petit Cut Filet Mignon \$27

Filet Mignon \$38

Jeff's 13 oz. New York Strip \$44 10 oz NY Strip \$34

T-Bone \$39

Grilled Shrimp or Beef Kabob \$28 Onions/peppers/wild rice

Steakhouse Sírloín \$24 Spinach/Bleu Cheese/Bacon Topping

Add-ons: Crab Cake or Crab Imperial \$15, Scallops \$13, Shrimp \$10, Lobster Tail \$24, Sautéed Mushrooms and/or Onions \$5, Steakhouse Topping \$5