



## GRILL

Available daily 4pm - 5:30pm  
(excluding holidays)

### APPETIZERS

#### Firecracker Shrimp

*crispy fried popcorn shrimp tossed with our sweet and spicy firecracker sauce, served with asian slaw (gf) 6*

#### Thai Fried Calamari

*with scallions, cilantro, carrots, lime, drizzled with sweet chili sauce 6*

### EARLY BIRD ENTRÉES

*complementary house salad with entrée or substitute  
caesar salad 3 | greek salad 4 | lobster bisque 4*

#### New Orleans Style Shrimp & Grits

*jumbo gulf shrimp, new orleans style barbecue butter sauce, bacon, creamy stone-ground grits and grilled french bread 18*

#### Creole Redfish

*bronzed redfish, crawfish-andouille étouffée, rice pilaf, tomato, and green onion vinaigrette 18*

#### Prime Rib

*slow roasted, herb-crusted 8 oz. prime rib served with au jus, haricot verts, and whipped potatoes (gf) *Limited Availability* 19*

#### Parmesan Crusted Chicken

*parmesan-crusted double breast of chicken, lemon-caper beurre blanc, whipped potatoes, artichokes, and sundried tomatoes 15*

#### Seafood Cappellini

*angel hair pasta, fresh gulf shrimp, bay scallops, mussels, light tomato sauce, basil, and parmesan 19*

#### Smoked Pork Tenderloin

*smoked 10 oz pork tenderloin, red beans and rice, andouille sausage, and housemade worcestershire sauce (gf) 16*

### DESSERTS

**Key Lime Pie 5**

**Crème Brulee (gf) 5**

*(gf) Gluten Free*

*Please note, we are not responsible for well-marbled ribeyes or well-done steaks | Split Fee \$6*

*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. Please inform your server of any food allergies. | 2018*