

TASTE OF SUMMER



THREE-COURSE MEAL

SOUP OR SALAD

Seafood Gumbo

*Shrimp & Crab in a dark roux with okra,
and a light kick
Served with 'Jazzmen' rice*

Shrimp & Corn Bisque

*A creamy bisque that leans into a chowder
perfectly spiced*

House Salad

*Heritage Greens, Cherry Tomatoes,
Red Onion, Cucumber, Carrots
House Creole Vinaigrette*

ENTREES

Gulf Fish Almondine

*Topped with Fresh Jumbo Lump
Crabmeat, Toasted Almonds &
Brown Butter Sauce
Served with Seasoned Green Beans*

Seafood Combo

*Fried Domestic Shrimp, Wild-
Caught Catfish & Local Oysters
Served with Salted French Fries
Sweet Corn Hushpuppies & Coleslaw*

Flat Iron Steak

*Topped with Chimichurri, a vibrant
blend of finely chopped fresh parsley,
garlic, olive oil, oregano, and red
wine vinegar
Served with Chef's Choice of Vegetable*

Seafood Pasta

*Local Shrimp, Fresh Jumbo Lump
Crabmeat, & Louisiana Crawfish tails
in a Savory Cajun Cream Sauce
on Top of Penne Pasta*

DESSERT

Ooey Gooey

*Classic Butter Cake Drizzled with
Chocolate & Caramel Sauce*

No Substitutions. \$45/per guest; no splitting.