

RESTAURANT WEEK

PRIX FIXE MENU

\$20.18* PER PERSON

FIRST COURSE

CREOLE SEAFOOD CHOWDER
OR
SEASONAL SALAD

SECOND COURSE**

LINGUINE, SHRIMP, BAY SCALLOPS, ANDOUILLE,
PEPPERS & ONIONS, CAJUN CREAM SAUCE

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BUTTERMILK FRIED CHICKEN, CHEDDAR GRITS,
ROASTED CORN SALAD, COUNTRY GRAVY

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BLACKENED AHI TUNA, SEAFOOD JAMBALAYA, ARUGULA,
HORSERADISH VINAIGRETTE

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GRILLED BONELESS PORK CHOP, SWEET POTATO ASPARAGUS HASH,
ROOT BEER GLAZE, CRISPY PORK RINDS

UPGRADE YOUR ENTRÉE SELECTION FOR ONLY \$10**

ASK YOUR SERVER ABOUT TONIGHT'S SPECIALS

THIRD COURSE

KEY LIME TART
CRUSHED GINGER SNAPS, BERRY SAUCE

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PEANUT BUTTER FUDGE BROWNIE
WHIPPED CREAM, SALTED PEANUTS

*PRICES DO NOT INCLUDE TAX OR GRATUITY

**PLEASE NO SUBSTITUTIONS