

STARTERS

- SPINACH ARTICHOKE DIP *in a parmesan cheese sauce with fresh tortilla chips* 11
- HG BALTIMORE CRAB DIP *lump crab, cream cheese dip with green onions and tortilla chips* 14
- AHI SESAME TUNA *sesame seed crusted with wasabi and asian mustard sauce* 18
- HG CRISPY CALAMARI *with spicy red sauce* 12
- HG CRAB CAKES *over a spicy crawfish butter sauce* 15
- OYSTERS *half dozen* 12 *dozen* 20
- HG OYSTERS ST. CHARLES *fried oysters, cream spinach, aioli* 15
- SHRIMP COCKTAIL *eight large shrimp with cocktail sauce* 12
- TOMATO & MOZZARELLA CAPRESE *red onions, basil, extra virgin olive oil and balsamic vinegar* 11

GREENS and SOUPS

Dressings: ranch, bleu cheese, herbal vinaigrette, honey mustard, 1000 island, champagne vinaigrette, honey lime vinaigrette

- HG NEWPORTER CHICKEN SALAD *seasonal greens, bacon, apples, eggs, cashews, carrots, corn, manchego cheese, mango, asparagus, tomato and honey lime vinaigrette* 15
- TABASCO CAESAR SALAD 9 *Chicken* 13 *#1 Tuna* 18
- MEDITERRANEAN SEARED TUNA SALAD *roasted peppers, onion, feta, mangos, avocado, spiced pecans* 18
- HG SHRIMP LOUIE SALAD *shrimp, iceberg, tomato, avocado, 1000 island* 15
- PETITE HOUSE OR CAESAR SALAD 6
- SOUP AND SALAD *choice of soup with a petite house or caesar salad* 12
- CRAB BISQUE *Cup* 5 *Bowl* 6 **GUMBO** *Cup* 5 *Bowl* 6

MAIN PLATES

- SHRIMP PLATTER *choice of fried, grilled or coconut shrimp with coleslaw and fries* 16
- CATFISH PLATTER *with coleslaw, fries and dill tartar sauce* 15
- FISH & CHIPS *beer-battered haddock, fries, dill tartar sauce* 13
- FISH TACOS *crispy haddock, coleslaw, spicy cucumber salsa and fries* 13
- HG CEDAR PLANK SALMON *maple glazed, caramelized onions, horseradish sauce, seasonal vegetables* 23
- PAUL'S PASTA *linguine, asparagus, artichokes, mushrooms, alfredo or spicy red sauce* 13
With Chicken 16 *With Shrimp* 17
- RIGATONI BOLOGNESE *red pepper cream sauce, pear tomatoes, Italian sausage, garlic* 16
- HG SEAFOOD ENCHILADAS *shrimp, scallops, mushrooms, ancho cream sauce, red beans & rice* 16
- PEPPER CRUSTED # 1 TUNA *sesame soy glaze and wasabi aioli with rice and seasonal vegetables* 32
- BLACKENED TILAPIA *brown butter sauce, with shrimp and scallop, bed of rice, seasonal vegetables* 20
- HG PECAN CRUSTED TROUT *fried, jalapeno relish, dill tartar sauce, rice and seasonal vegetables* 20
- FRIED CHICKEN *deep fried and served with garlic mashed potatoes and seasonal vegetables* 16
- HG GRILLED BONE IN PORK CHOP *mustard and herb crusted, topped with a crimini mushroom caper sauce, garlic mashed potatoes, seasonal vegetables* 18
- BABY BACK RIBS *slow cooked until tender and glazed with barbeque sauce with coleslaw and fries* 23
- TOP SIRLOIN *with garlic mashed potatoes and seasonal vegetables* 22
- HAND-CUT FILET *with garlic mashed potatoes and seasonal vegetable* 28
+ Small house or caesar salad to accompany your entree 5

SIDES

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| SHOESTRING FRIES 4 | TOMATO, BLEU CHEESE, BALSAMIC 4 | HG SQUASH ROCKEFELLER 6 |
| FRIED OKRA 4 | SEASONAL VEGETABLES 4 | COLESLAW 4 |
| EDAMAME 4 | FRIED GREEN BEANS 4 | RED BEANS & RICE 4 |
| GARLIC MASHED POTATOES 4 | ASPARAGUS with HOLLANDAISE 7 | |

DESSERTS

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| KEY LIME PIE 8 | 6 LAYER CHOCOLATE CAKE 9 | CRÈME BRULEE 8 |
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HG: Hefner Grill Favorites

THE FINE PRINT

- Since most items are cooked to order, Oklahoma state codes require us to inform you that consuming **raw or undercooked** meats, seafood, eggs and milk products may increase your risk for a foodborne illness.
- Please notify us of any food allergies. We will do our best to craft something special to fit your needs.