

STARTERS

CRAB CAKES | 16

AHI TUNA POKE | 18

BALTIMORE CRAB DIP | 14

CRISPY CALAMARI | 13

SHRIMP COCKTAIL | 13

SPINACH & ARTICHOKE DIP | 11

OYSTERS 1/2 doz | 14 dozen | 26

COCONUT SHRIMP | 14

**OYSTERS
ST. CHARLES**
*crispy fried oysters,
cream spinach, artichokes,
jalapeño aioli*
15

SANDWICHES & SALADS

CLASSIC CHEESEBURGER *lettuce, tomato, pickle, onion, cheddar, shoestring fries, house made bun* | 13

HEFNER HOUSE OR CAESAR SALAD | 6

SEARED AHI TUNA SALAD *roasted pepper, onion, feta, mango, avocado, spiced pecans* | 18

NEWPORTER SALAD *chicken, seasonal greens, tomato, bacon, apple, chopped egg, carrot, candied pistachios, dried cherries, feta, honey lime vinaigrette* | 15

SHRIMP LOUIE *jumbo gulf shrimp, iceberg wedge, tomato, avocado, 1000 island* | 16

CAESAR SALAD *crisp romaine, grated parmesan, rustic house made croutons* | 9 + CHICKEN | 13 + FRIED OYSTERS | 16

SOUP & SALAD *choice of soup with house or caesar salad* | 13

CRAB BISQUE *cup or bowl* | 6/7

GUMBO *cup or bowl* | 6/7

ENTRÉES

FISH & CHIPS *beer battered haddock, house made tartar, shoestring fries* | 14

FISH TACOS *crispy haddock, coleslaw, spicy cucumber salsa, shredded cheese, cilantro, shoestring fries* | 14

SEAFOOD ENCHILADAS *shrimp, scallops, mushrooms, ancho cream sauce, red beans & rice* | 16

ANDREW'S COCONUT FRIED SHRIMP *served with orange marmalade, coleslaw, shoestring fries* | 17

BLACKENED CATFISH *corn spoonbread, house made tartar, skillet beans* | 19

TERIYAKI MAHI *shitake sticky rice, sprout salad, soy butter* | 24

RIGATONI BOLOGNESE *roasted red pepper cream sauce, pear tomatoes, Italian sausage, garlic* | 17

PAUL'S PASTA *linguine, asparagus, artichokes, mushrooms, alfredo or spicy red sauce* | 13 + CHICKEN | 15 + SHRIMP | 17

ROASTED CHICKEN WITH PAN GRAVY *whipped potatoes and seasonal vegetables* | 17

PECAN CRUSTED TROUT *fried, jalapeño relish, house made tartar, rice, seasonal vegetables* | 21

CEDAR PLANK SALMON *maple glazed, caramelized onions, horseradish sauce, seasonal vegetables* | 25

SHRIMP & GRITS *cheddar grits, andouille sausage, creole shrimp gravy* | 18

RITZ CRUSTED COD *lump crabmeat, asparagus, whipped potatoes, peppercorn shallot cream* | 19

GRILLED PORK CHOP *mustard-herb crusted bone in pork chop, crimini mushroom caper sauce, whipped potatoes, seasonal vegetables* | 19

HAND CUT FILET *7 oz filet, whipped potatoes, seasonal vegetables* | 29

STEAK BORDELAISE *10 oz New York strip, bordelaise sauce with caramelized onions & mushrooms, shoestring fries* | 32
+ Small house or caesar salad to accompany your entrée | 6

MARKET SIDES

ASPARAGUS W/HOLLANDAISE 7 | SQUASH ROCKEFELLER 7 | SUCCOTASH 5 | BROCCOLINI 5 | COLESLAW 5

RED BEANS & RICE 5 | SEASONAL VEGETABLES 5 | WHIPPED POTATOES 5 | SHOESTRING FRIES 5

DESSERTS

KEY LIME PIE *graham cracker & pecan crust* | 9

CRÈME BRÛLÉE *topped with seasonal fruit* | 9

S'MORES *graham cracker brownie, peanut crust, marshmallow, vanilla bean ice cream, chocolate & caramel sauces* | 9



IN THE KITCHEN: CHEF ANDREW LAUGHLIN

*We are concerned for your well being. If you have allergies, please alert us as not all ingredients are listed. *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk for foodborne illness.*

ENJOY YOUR TIME WITH US. CHEERS!