

LUNCH MENU

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

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

LAKESIDE CLUB *ham, turkey, jack & cheddar, lettuce, tomato, bacon, mayo, wheat bread* | 13

REUBEN *corned beef, sauerkraut, baby swiss, 1000 island, ribbon rye bread* | 13

CHICKEN CIABATTA *peppers, onions, bacon, jack cheese, chipotle mayo, ciabatta roll* | 13

ROASTED TURKEY FRENCH DIP *turkey, caramelized onion, mushrooms, havarti, horseradish aioli, au jus, French roll* | 14

GULF COAST STYLE FISH SANDWICH *crispy grouper, coleslaw, pickle, red onion, house made tartar* | 16

+ Served with your choice of coleslaw, shoestring fries or red beans & rice

SALADS & SOUPS

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

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

FRIED CATFISH *coleslaw, house made tartar, shoestring fries* | 16

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

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

+ 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

featuring
Live Jazz
Wednesday - Sunday



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!