

STARTERS

CATFISH BITES | 13

CEVICHE* | 14

LEMON-GARLIC HUMMUS | 13

BALTIMORE CRAB DIP | 18

CRISPY CALAMARI | 17

SPINACH & ARTICHOKE DIP | 15

CITRUS CRAB CAKES | 23

TUNA TARTARE* | 17

OYSTERS ST. CHARLES

crispy fried oysters, cream spinach, artichokes, jalapeño aioli, buffalo sauce | 20

OYSTERS ON A HALF SHELL*

half dozen | 19 full dozen | 35

SALADS & SOUPS

SUNSET CHOP SALAD *smoked salmon, turmeric couscous, arugula, tomato, asiago, dried cranberries, pepitas, buttermilk pesto dressing | 18*

SEARED AHI TUNA SALAD* *seasonal greens, roasted peppers, onion, mango, avocado, feta, spiced pecans, champagne vinaigrette | 22*

NEWPORTER SALAD *grilled chicken, seasonal greens, tomato, bacon, apple, chopped egg, carrot, candied pistachios, dried cranberries, feta, parmesan crisps, honey-lime vinaigrette | 18*

TUNA POKE *ahi tuna, ginger-soy marinade, mushroom basmati rice, macadamia nuts, salted edamame, red bell pepper, carrot, cucumber, togarashi mango, pickled fresno pepper | 19*

SALMON CAESAR SALAD* *tomato, cucumber, onion, grated parmesan, house-made croutons, creamy horseradish | 23*

SHRIMP LOUIE *jumbo gulf shrimp, iceberg wedge, tomato, avocado, thousand island, champagne vinaigrette | 18*

SOUP & SALAD *choice of soup with house or caesar salad | 16*

TODAY'S FEATURED SOUP *cup or bowl | 8/9*

SANDWICHES

CLASSIC CHEESEBURGER* *lettuce, tomato, pickle, onion, mayo, cheddar, house-made bun | 16*

LAKESIDE CLUB *ham, roasted turkey, jack cheese, cheddar, lettuce, tomato, bacon, mayo, wheat bread | 16*

LOBSTER ROLL *poached Atlantic lobster, "the good butter", New England style roll | 24*

CHICKEN CIABATTA *roasted peppers, onion, bacon, jack cheese, chipotle mayo, toasted ciabatta roll | 16*

GULF COAST STYLE FISH SANDWICH *crispy grouper, coleslaw, pickle, red onion, house-made tartar, house-made bun | 17*

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

ENTRÉES

TERIYAKI MAHI *8 oz fillet, ginger-soy marinade, mushroom basmati rice, broccoli slaw, teriyaki butter | 25*

GROUPER VERA CRUZ *artichokes, capers, tomato, kalamata olive, onion, peppers, lemon basmati rice, beurre blanc | 25*

PAUL'S PASTA *blackened chicken, linguine, asparagus, artichokes, mushrooms, alfredo or spicy red sauce | 18*

FISH & CHIPS *beer battered haddock, house-made tartar, shoestring fries | 18*

PECAN CRUSTED TROUT *fried, house-made tartar, rice, seasonal vegetables | 25*

SEA BASS FLORENTINE* *6 oz blackened fillet, orzo florentine, bell pepper, asparagus, tomato, crispy onion | 40*

COCONUT FRIED SHRIMP *coleslaw, orange marmalade, shoestring fries | 22*

CEDAR PLANK SALMON* *maple glazed, caramelized onion, horseradish sauce, seasonal vegetables | 33*

FISH TACOS *crispy haddock, coleslaw, spicy cucumber salsa, shredded cheese, taco sauce, cilantro, shoestring fries | 19*

NEW ORLEANS BAYOU SHRIMP *corn basmati rice, bayou butter sauce, fried okra, toast points | 19*

RITZ CRUSTED COD *asparagus, whipped potatoes, peppercorn-cream sauce | 24*

FRIED CATFISH *coleslaw, house-made tartar, plum mustard, shoestring fries | 19*

HAND CUT FILET* *7 oz filet, whipped potatoes, seasonal vegetables, house salad | 39*

PORK CHOP* *mustard & herb seasoned bone in pork chop, mushroom caper sauce, whipped potatoes, seasonal vegetables | 25*

+ Small house or caesar salad to accompany your entrée | 9

MARKET SIDES 7 EACH

SUN-DRIED TOMATO MAC & CHEESE | BROCCOLI | COLESLAW | SHOESTRING FRIES | WHIPPED POTATOES

RED BEANS & RICE | SEASONAL VEGETABLES | SQUASH ROCKEFELLER W/HOLLANDAISE

DESSERTS 11 EACH

KEY LIME PIE | LEGACY TOFFEE CAKE | CARROT CAKE



*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, poultry, seafood, or eggs may increase your risk for foodborne illness.*

ENJOY YOUR TIME WITH US. CHEERS!