

## STARTERS

- CITRUS CRAB CAKES | 19  
BALTIMORE CRAB DIP | 15  
CRISPY CALAMARI | 14  
CEVICHE | 14
- CATFISH BITES | 12  
AHI TUNA TACOS\* | 16  
SPINACH & ARTICHOKE DIP | 13  
LEMON-GARLIC HUMMUS | 11

### OYSTERS ST. CHARLES

*crispy fried oysters, cream spinach, artichokes, jalapeño aioli, buffalo sauce* | 17

### OYSTERS ON A HALF SHELL\*

half dozen | 16    full dozen | 30

## 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* | 19
- NEWPORTER SALAD *grilled chicken, seasonal greens, tomato, bacon, apple, chopped egg, carrot, candied pistachios, dried cranberries, feta, parmesan crisps, honey-lime vinaigrette* | 17
- SALMON CAESAR SALAD\* *tomato, cucumber, onion, grated parmesan, house-made croutons, creamy horseradish* | 18
- SHRIMP LOUIE *jumbo gulf shrimp, iceberg wedge, tomato, avocado, 1000 island, champagne vinaigrette* | 16
- SOUP & SALAD *choice of soup with house or caesar salad* | 15
- TODAY'S FEATURED SOUP *cup or bowl* | 7/8

## SANDWICHES

- CLASSIC CHEESEBURGER\* *lettuce, tomato, pickle, onion, mayo, cheddar, house-made bun* | 15
- LAKESIDE CLUB *ham, roasted turkey, jack cheese, cheddar, lettuce, tomato, bacon, mayo, wheat bread* | 15
- LOBSTER ROLL *shaved fennel, diced celery, mixed greens, lemon aioli, toasted brioche* | 22
- CHICKEN CIABATTA *roasted peppers, onion, bacon, jack cheese, chipotle mayo, toasted ciabatta roll* | 15
- GULF COAST STYLE FISH SANDWICH *crispy grouper, coleslaw, pickle, red onion, house-made tartar, house-made bun* | 16
- + Served with your choice of coleslaw, shoestring fries or red beans & rice

## ENTRÉES

- TERIYAKI MAHI *8oz fillet, ginger-soy marinade, mushroom basmati rice, broccoli slaw, teriyaki butter* | 23
- GROUPER VERA CRUZ *artichokes, capers, tomato, kalmata olive, onion, peppers, lemon basmati rice, beurre blanc* | 24
- CRAB CRUSTED SEA BASS *6 oz seasoned and seared fillet, lump crab, bell pepper, corn basmati rice, asparagus, beurre blanc* | 38
- PAUL'S PASTA *blackened chicken, linguine, asparagus, artichokes, mushrooms, alfredo or spicy red sauce* | 17
- FISH & CHIPS *beer battered haddock, house-made tartar, shoestring fries* | 16
- PECAN CRUSTED TROUT *fried, jalapeño relish, house-made tartar, rice, seasonal vegetables* | 23
- ANDREW'S COCONUT FRIED SHRIMP *coleslaw, orange marmalade, shoestring fries* | 19
- CEDAR PLANK SALMON\* *maple glazed, caramelized onion, horseradish sauce, seasonal vegetables* | 28
- FISH TACOS *crispy haddock, coleslaw, spicy cucumber salsa, shredded cheese, taco sauce, cilantro, shoestring fries* | 16
- BAYOU SHRIMP *corn basmati rice, fried okra, steamed corn, bayou butter sauce, toast points* | 18
- RITZ CRUSTED COD *lump crabmeat, asparagus, whipped potatoes, peppercorn-cream sauce* | 21
- FRIED CATFISH *coleslaw, house-made tartar, plum mustard, shoestring fries* | 18
- HAND CUT FILET\* *7 oz filet, whipped potatoes, seasonal vegetables, house salad* | 31
- PORK CHOP\* *mustard & herb seasoned bone in pork chop, mushroom caper sauce, whipped potatoes, seasonal vegetables* | 20
- + Small house or caesar salad to accompany your entrée | 8

## MARKET SIDES 7 EACH

- RATATOUILLE | BROCCOLINI | COLESLAW | SHOESTRING FRIES | WHIPPED POTATOES  
RED BEANS & RICE | SEASONAL VEGETABLES | SQUASH ROCKEFELLER W/HOLLANDAISE

## DESSERTS 10 EACH

- KEY LIME PIE *graham cracker-pecan crust, house-made whipped cream*
- LEGACY TOFFEE CAKE *spiced pecans, house-made whipped cream, champagne custard*
- GERMAN CHOCOLATE CAKE *topped with a traditional coconut-pecan frosting*

*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.*