

STARTERS

- CITRUS CRAB CAKES | 22
BALTIMORE CRAB DIP | 17
CRISPY CALAMARI | 16
CEVICHE* | 14
- LEMON-GARLIC HUMMUS | 13
TUNA TARTARE* | 17
CATFISH BITES | 13
SPINACH & ARTICHOKE DIP | 15

OYSTERS ST. CHARLES
crispy fried oysters, cream spinach, artichokes, jalapeño aioli, buffalo sauce | 18

OYSTERS ON A HALF SHELL*
half dozen | 18 full dozen | 34

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* | 21
- 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* | 21
- SHRIMP LOUIE *jumbo gulf shrimp, iceberg wedge, tomato, avocado, thousand island, champagne vinaigrette* | 17
- 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* | 24
- SEA BASS PICCATA* *6 oz seasoned and seared fillet, spinach, capers, tomato, squash, lemon basmati rice, beurre blanc* | 39
- ANDREW'S COCONUT FRIED SHRIMP *coleslaw, orange marmalade, shoestring fries* | 21
- CEDAR PLANK SALMON* *maple glazed, caramelized onion, horseradish sauce, seasonal vegetables* | 32
- FISH TACOS *crispy haddock, coleslaw, spicy cucumber salsa, shredded cheese, taco sauce, cilantro, shoestring fries* | 19
- BAYOU SHRIMP *corn basmati rice, bayou butter sauce, fried okra, toast points* | 18
- 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* | 38
- PORK CHOP* *mustard & herb seasoned bone in pork chop, mushroom caper sauce, whipped potatoes, seasonal vegetables* | 24
- + 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, seafood, or eggs may increase your risk for foodborne illness.*

ENJOY YOUR TIME WITH US. CHEERS!