

STARTERS

- CITRUS CRAB CAKES | 18
BALTIMORE CRAB DIP | 14
CRISPY CALAMARI | 13
SHRIMP COCKTAIL | 14
- CATFISH BITES | 11
AHI SESAME TUNA* | 18
SPINACH & ARTICHOKE DIP | 12
LEMON-GARLIC HUMMUS | 10

OYSTERS ST. CHARLES
crispy fried oysters, cream spinach, artichokes, jalapeño aioli, buffalo sauce | 16

OYSTERS ON A HALF SHELL*
half dozen | 15 full dozen | 28

SALADS & SOUPS

- SEARED AHI TUNA SALAD* *roasted peppers, onion, mango, avocado, feta, spiced pecans, champagne vinaigrette* | 18
NEWPORTER SALAD *grilled chicken, seasonal greens, tomato, bacon, apple, chopped egg, carrot, candied pistachios, dried cranberries, feta, parmesan crisps, honey-lime vinaigrette* | 16
SALMON CAESAR SALAD* *tomato, cucumber, onion, grated parmesan, house-made croutons, creamy horseradish* | 19
SHRIMP LOUIE *jumbo gulf shrimp, iceberg wedge, tomato, avocado, 1000 island, champagne vinaigrette* | 16
SUNSET CHOP SALAD *smoked salmon, tumeric couscous, arugula, tomato, asiago, dried cranberries, pepitas, buttermilk pesto dressing* | 17
SOUP & SALAD *choice of soup with house or caesar salad* | 14
TODAY'S FEATURED SOUP *cup or bowl* | 6/7

SANDWICHES

- CLASSIC CHEESEBURGER* *lettuce, tomato, pickle, onion, mayo, cheddar, house-made bun* | 14
LAKESIDE CLUB *ham, roasted turkey, jack cheese, cheddar, lettuce, tomato, bacon, mayo, wheat bread* | 14
LOBSTER ROLL *shaved fennel, diced celery, mixed greens, lemon aioli, toasted brioche* | 21
CHICKEN CIABATTA *roasted peppers, onion, bacon, jack cheese, chipotle mayo, toasted ciabatta roll* | 14
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, basmati mushroom rice, broccoli slaw, teriyaki butter* | 22
GROUPEL VERA CRUZ *artichokes, capers, tomato, kalamata olive, onion, peppers, lemon basmati rice, beurre blanc* | 23
PARMESAN HADDOCK *parmesan & walnut crusted, grilled vegetable ratatouille, red gravy* | 20
PAUL'S PASTA *blackened chicken, linguine, asparagus, artichokes, mushrooms, alfredo or spicy red sauce* | 16
FISH & CHIPS *beer battered haddock, house-made tartar, shoestring fries* | 15
PECAN CRUSTED TROUT *fried, jalapeño relish, house-made tartar, rice, seasonal vegetables* | 22
ANDREW'S COCONUT FRIED SHRIMP *coleslaw, orange marmalade, shoestring fries* | 18
CEDAR PLANK SALMON* *maple glazed, caramelized onion, horseradish sauce, seasonal vegetables* | 26
FISH TACOS *crispy haddock, coleslaw, spicy cucumber salsa, shredded cheese, taco sauce, cilantro, shoestring fries* | 15
BAYOU SHRIMP *lemon basmati rice, fried okra, steamed corn, bayou butter sauce, toast points* | 18
RITZ CRUSTED COD *lump crabmeat, asparagus, whipped potatoes, peppercorn-cream sauce* | 20
FRIED CATFISH *coleslaw, house-made tartar, plum mustard, shoestring fries* | 17
HAND CUT FILET* *7 oz fillet, whipped potatoes, seasonal vegetables, house salad* | 29
PORK CHOP* *mustard & herb seasoned bone in pork chop, mushroom caper sauce, whipped potatoes, seasonal vegetables* | 19

+ Small house or caesar salad to accompany your entrée | 7

MARKET SIDES

- RATATOUILLE 6 | BROCCOLINI 5 | COLESLAW 5 | SHOESTRING FRIES 5 | WHIPPED POTATOES 5
RED BEANS & RICE 6 | SEASONAL VEGETABLES 5 | SQUASH ROCKEFELLER W/HOLLANDAISE 7

DESSERTS

- KEY LIME PIE *graham cracker-pecan crust, house-made whipped cream* | 9
LEGACY TOFFEE CAKE *spiced pecans, house-made whipped cream, champagne custard* | 9
GERMAN CHOCOLATE CAKE *topped with a traditional coconut-pecan frosting* | 9

*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!