

Appetizers

Jumbo Lump Crab Cakes ~ 15

Seared and served on a bed of citrus cole slaw with Creole remoulade, roasted red pepper coulee and pineapple salsa

Creamy Seafood Fondue ~ 12

Crawfish, shrimp, and scallops sautéed in a creamy white wine sauce

Southern Fried Green Tomatoes ~ 7

Crusted fresh green tomatoes deep fried with a Creole remoulade

Barbecued Shrimp ~ 9

Shrimp sautéed in beer and herbs, served with garlic toast

Soups

Chef Derrick's Creole Gumbo ~ Cup 7 / Bowl 12

Gumbo served with white rice and garnished with fried cracklin

Creamy Chicken Tortilla ~ Cup 7 / Bowl 12

Chicken and tomato with fresh tortilla strips

Salads

Fox Trot ~ 4

Mixed greens and spinach tossed with cucumbers, onions, tiny tomatoes and our balsamic honey vinaigrette

Spinach and Strawberry ~ 10

Spinach and strawberries, red onions, caramelized pecans, and strawberry vinaigrette

Classic Caesar ~ 7

Romaine chunks tossed with shaved Parmesan and Chef Derrick's special Caesar dressing

Warm Goat Cheese Salad 9

Mixed baby greens with pear chutney, caramelized pecans dressed with balsamic honey vinaigrette

Apple/Pecan Chicken Salad ~ 8

Diced chicken in herbed mayonnaise tossed with fresh gala apples and pecans and served with mixed greens

To any salad, add chicken (3), shrimp (4), or crab (7)

Sandwiches

Dr. Jim's ~ 9

Choice beef burger served with traditional fixings

Texas Bleu ~ 10

Choice beef burger with a bleu cheese center served with traditional fixings

Creole Po Boy ~ Chicken ~ 8 / Shrimp or Crawfish ~ 9

Grilled chicken, fried crawfish, or shrimp served on our fresh roll with Creole remoulade and traditional fixings

Cajun Muffaletta ~ 8

Ham and turkey sandwich served on our locally baked fresh roll with herbed mayo and traditional fixings

Sandwiches are served with your choice of chips, frites, fries, or fruit

Entrées

Maque Choux ~ 21

Seared red snapper served over corn and crawfish with a Cajun spiced cream sauce

Country Fried Venison ~ 21

Battered venison, country fried with a mushroom ragú, garlic mash, and green beans

South Coast Chicken ~ 15

Sautéed chicken served on a rice pilaf with mushroom ragú and smothered okra

Old Fashioned Shrimp ad Gouda Grits ~ 12

Seared shrimp with Creole remoulade and Gouda cheese grits topped with scallions and bacon

