

# STARTERS

<b>SMOKED TUNA DIP</b> - with house made crostini	\$7
<b>FRIED GREEN TOMATOES</b> – with remoulade sauce	\$7
<b>JUMBO LUMP CRABCAKE</b> - lemon butter	\$14
<b>BBQ RIB APPETIZER</b> – sweet and tangy sauce	\$10
<b>CRAB CLAWS</b> – fried or sautéed	\$12
<b>GRILLED JUMBO SCALLOPS</b> – with brown sugar horseradish sauce.	\$14
<b>LOW COUNTRY BOIL</b> – steamed gulf shrimp, corn, potatoes, and sausage. Your choice of garlic or cajun	\$12/\$14

# SOUPS & SALADS

<b>CRABMEAT, CORN AND CLAM CHOWDER</b>	\$3/\$6
<b>SHRIMP, ANDOUILLE, AND CRABMEAT GUMBO</b>	\$3/\$6
<b>FRENCH ONION SOUP</b>	\$5
<b>HOUSE SALAD</b> – mixed lettuce, tomatoes, red onions, cucumbers, and house made croutons. Available as a side or entrée.	\$4/\$8
<b>TRADITIONAL CAESAR SALAD</b> – crisp romaine, shaved parmesan, and garlic croutons.	\$4/\$9
<b>SPINACH SALAD</b> – baby spinach, mushrooms, egg, candied pecans, and warm bacon vinaigrette.	\$9
<b>ICEBERG WEDGE</b> – your choice of dressing	\$11
*Add grilled chicken or shrimp to any salad above.	\$5

There may be a risk in consuming raw fish and/ or shellfish, as is the case with all raw protein products. If you suffer from chronic illness or have other immune disorders, you should eat these items fully cooked.

# PASTA

<b>ORANGE BEACH MEDITERRANEAN PASTA</b> – pappardelle pasta, pan seared gulf shrimp, artichoke hearts, fresh spinach, roma tomatoes, kalamata olives, basil pesto, pecorino romano and feta cheese.	\$18
<b>PESTO PASTA WITH CHICKEN</b> – penne pasta, grilled chicken breast, sun-dried tomato pesto cream sauce , and parmesan cheese	\$16
<b>SHRIMP SCAMPI</b> – angel hair pasta, jumbo gulf shrimp, tossed together in a garlic and lemon sauce.	\$15

# SEAFOOD

<b>GULF RED SNAPPER</b> – sautéed or grilled, served with roasted potatoes, fresh steamed vegetables, and roasted red pepper nage.	\$22
<b>GROUPE ROMAR</b> - bronzed grouper with shrimp, crabmeat, tasso ham, fresh diced tomatoes, and a creamy hollandaise sauce	\$20
<b>FLOUNDER WITH LOBSTER SAUCE</b> - bronzed flounder, house rice, steamed broccoli, and a cream based lobster sauce	\$21
<b>ALABAMA SHRIMP AND GRITS</b> – spicy jumbo shrimp, Conecuh County sausage, tasso ham, tomatoes, green onions, over stone ground grits.	\$21
<b>CAJUN SHRIMP THEOPHILE</b> –blackened jumbo shrimp, spinach, mushrooms, apple-wood smoked bacon, cream sauce, served over creamy gouda grits.	\$24
<b>JUMBO LUMP CRABCAKES</b> –pan sautéed and served with mashed potatoes, fresh vegetables, and lemon buerre blanc .	\$30

# STEAKS AND SPECIALTIES

<b>FILET MIGNON</b> -flame broiled 10oz filet with fresh vegetables and twice baked potato. (available as a 6oz petite filet)	\$22/\$28
<b>14 OZ RIBEYE</b> -served with steamed vegetables and roasted potatoes.	\$25
<b>STEAK DIANE</b> -twin 4 oz medallions, mustard- demi cream sauce, house vegetables, and white cheddar mashed potatoes	\$26
<b>SOUTHERN FRIED CHICKEN</b> –boneless, beer battered chicken breast, whipped mashed potatoes, corn on the cob, and pepper gravy.	\$17
<b>BEEF STROGANOFF</b> – beef tenderloin, button mushrooms, sweet onions, sour cream and brown sauce. Choice of mashed potatoes or fresh egg noodles	\$23
<b>BBQ BABY BACK RIBS</b> - sweet and tangy. Half or full rack with mashed potatoes and corn on the cob	\$12/\$24

