



SALAD

Homemade Caesar Salad (Highly Requested)

(Croutons/Parmesan/Fresh Cracked Pepper)

Garden Spring Salad w/ Fruit and Champagne Vinaigrette

(Choice of : Blueberry, Mango, Peach, Strawberry, Raspberry, Pineapple)
Or Choice of Favorite Dressing (Ranch, Blue Cheese, Balsamic, French, etc)

Strawberry Fields Mix Green Salad w/Balsamic Vinaigrette

APPETIZERS

Jazzy Bay Biscuits

(Cheddar & Monterey Jack Biscuits Stuffed w/Roasted King Crab and Garlic & Shallot Butter Smothered)

BBQ Chicken or Beef Meatballs

Cherry Honey Jack BBQ (House Favorite), Peach BBQ, Pineapple BBQ or House Sweet n Spicy BBQ

Honey Chipotle Ceviche (King Crab, Lobster or Shrimp)

Crawfish Lumpia or Egg Rolls (Crawfish & Seasoned Slaw)

Smoked Salmon Bites

Baguette, Cream Cheese, Microgreens & Cherry Tomato Slice

Cubano Sliders

(Ham, Pulled Mojo Pork, Swiss, Yellow Mustard & Sweet or Dill Pickle Stackers Pressed and Toasted with Honey Butter)

(Pork-Free Option Available -Pulled Mojo Chicken & Turkey Ham)

Spicy Shrimp Cocktail

(Tail-On Shrimp w/ Horseradish & Tabasco Cocktail Sauce)

Shrimp/Catfish Nuggets Po' Boy Sliders w/Homemade Remoulade

Cajun Shrimp & Andouille Sausage Skewers

Deep Fried Deviled Eggs w/Cajun Shrimp

Deep Fried Crab Cake Puppies

w/Remoulade, Garlic Lemon Aioli or Spicy Aioli

**Cajun Wild Sockeye Salmon Fillet or Cajun Grilled Chicken
or Sauteed Cajun Shrimp Alfredo Penne**

w/Diced & Sauteed Red & Green Bell Peppers & Scallions (Optional: Blistered Cherry Tomatoes)

Cornbread Stuffed Chicken Breast w/Creamy Gumbo Gravy

Country Style Pot Roast

w/Baby Carrots, Creamer Potatoes & Cabbage (Brown Gravy & Creamy Horseradish)

Cajun or Blackened Seasoned & Grilled Chicken

(Choice of Breast or Bone-In or Boneless Thighs)

Cajun or Blackened Atlantic or Wild Sockeye Salmon

4-5/oz Southern Fried or Cajun Garlic Butter Lobster Tails

Southern Fried Shrimp

Cajun Honey Butter Shrimp w/Candied Pecans

Fried Buttermilk Chicken Tenders

Southern Surf n Turf Paella

Yellow Rice, Steak, Chicken, Mussels, Lobster Tails, Wild Gulf Shrimp)

Cuban Picadillo (Family Style)

Ground Beef/Turkey/Pork, Onions, Bell Peppers, Spanish Olives, Raisins

Fried Wings (Drumettes & Flats)

Flavors: Lemon Pepper, Honey Lemon Pepper, Cajun Butter, Spicy Orange, Salt N Pepper (Garlic, Red Chilis, Green Onion),

Teriyaki, Sweet & Spicy House BBQ, BBQ Teriyaki, Dry Jerk, Pineapple Pepper, Garlic Parmesan, Spicy Cool Ranch

Caribbean Oxtails

w/ Optional Peas (kidney beans) and Jasmine Rice

Southern Smothered Oxtails & Onion Gravy

Southern Fried Catfish Fillets

Original, Lemon Pepper, and Dry Jerk Available

Cubano Sandwich

Ham, Pulled Mojo Pork, Swiss, Yellow Mustard & Sweet or Dill Pickle Stacks
Pressed and Toasted with Honey Butter)

(Pork-Free Option Available -Pulled Mojo Chicken & Turkey Ham)



SIDES

Smashed Potatoes

w/Cajun Peach Gravy/Country Gravy/Chicken or Beef Gravy

Double Lobster Baked Mac n Cheese

w/Seasoned Buttery Panko Topping

Classic 5 Cheese Baked Mac

Red Beans & Rice

w/Smoked Turkey Meat

Dirty Rice

w/Ground Beef/Turkey/Chicken, Jasmine Rice, House Cajun Seasoning

Saffron (Yellow) Rice

Saffron Black Beans

Southern Collard Greens

w/Smoked Turkey

Braised cabbage

Roasted Lemon Pepper Broccoli

Seasoned & Roasted Asparagus

Sauteed Green Beans

Optional: Onions and/or Mushrooms

Classic Seasoned Can Style Green Beans

Roasted Brussels Sprouts

Optional: Bacon, Blue Cheese and or Balsamic

Roasted Corn on the Cob w/Cajun Garlic or Cilantro Garlic Butter

Honey Butter Jalapeno Cornbread

Muffins or Pan Style

Herb & Garlic Butter Toasted French Bread

Cheddar & Monterey Jack Biscuits

