

DINNER MENU

appetizers

COLD APPETIZERS

WEST INDIES SALAD

A Gulf Coast classic – lump crabmeat marinated with cider vinegar, sweet onions and seasonings.

– 17 –

CHEESE PLATE

Selection of artisan cheeses from Sweet Home Farms in Elberta, Alabama, Belle Chevre in Elkmont, Alabama and offerings from other local purveyors whenever available.

– 14 –

ALABAMA SHRIMP COCKTAIL

Chilled jumbo Gulf shrimp with cilantro-lime spiked cocktail sauce.

– 15 –

OYSTERS ON THE HALF SHELL *

Freshly-shucked Gulf oysters of the day.

½ DOZEN | 10 DOZEN | 18

POKE *

yellowfin tuna, sesame, pecans, sambal, green onion, jasmine rice, house-pickled cucumbers & ginger

– 17 –

HOT & COLD COMBO

FRIED GREEN TOMATOES & ALABAMA SHRIMP REMOULADE

Fresh green tomatoes fried perfectly and topped with chilled, peeled Alabama shrimp in a New Orleans-inspired remoulade sauce.

– 14 –

HOT APPETIZERS

CRAB CLAWS

Available fried with a Caribbean cocktail sauce or sautéed in a garlic cream butter sauce. Upon availability.

¼ POUND | 15 ½ POUND | 28

CRABMEAT & CRAWFISH CAKES

The best of both worlds in one plate. Our popular crawfish cake drizzled with citrus beurre blanc paired with a fresh crab cake on top of lobster cream sauce.

– 15 –

FRIED ALLIGATOR

A Gulf Coast favorite - flash-fried alligator with a New Orleans-inspired remoulade sauce.

– 14 –

OYSTERS BIENVILLE

Baked oysters topped with a rich shrimp and mushroom cream sauce.

– 14 –

soups

SOUP DU JOUR

Chef's selection of a house-made soup.

– 8 –

GUMBO Z'HERB

Our tribute to Chef Leah Chase's famous Holy Thursday dish of greens, Conecuh sausage, chicken, smoked ham hocks and beef brisket in seasoned pot liquor then lightly smoked using the SmokePistol®.

– 8 –

salads

HOUSE SALAD

A blend of mesclun salad greens, fresh citrus segments, and sweet and spicy roasted pecans, all tossed with our house dressing - a mango, lemongrass and ginger vinaigrette.

– 8 –

GORGONZOLA, PEAR & BABY SPINACH

A wonderful presentation of crisp pear, blue cheese and baby spinach tossed in a Conecuh bacon dressing with fire-roasted pecans.

– 12 –

CAESAR SALAD

Classic Caesar dressing tossed with Romaine lettuce, herbed croutons and Parmesan.

– 8 –

SPINACH, STRAWBERRY & GOAT CHEESE

A unique blend of baby spinach, fresh strawberries, sweet and spicy roasted pecans, and goat cheese all tossed in a balsamic vinaigrette.

– 8 –

entrées

FISH OF THE DAY*

Your server will describe the fish offerings of the day and preparation styles. Served with wild rice and vegetable of the day.

– 33 –

SHRIMP & GRITS*

Grilled jumbo Alabama Gulf shrimp in a Conecuh sausage and tomato spiked broth, with a poached egg, served over a bed of our creamy, organic, stone-ground cheese grits.

– 28 –

PASTA BAYOU LA BATRE

Alabama Gulf Shrimp sautéed in a smoked paprika cream with artichoke hearts and sundried tomatoes, finished with Parmesan cheese.

– 28 –

FRIED GULF SHRIMP

Alabama Gulf shrimp lightly fried and served with pommes frites and broccoli slaw.

– 24 –

SPINY TAIL LOBSTER

Caught in the waters of the Caribbean, these lobsters are prized for their firm flesh and sweet flavor. Prepared butterflied and basted with sweet cream butter, then oven-roasted. Served with mashed Yukon Gold potatoes and vegetable of the day.

– 43 –

PECAN-ENCRUSTED FISH

Chef's selection of fresh fish coated in sweet and spicy pecans, panéed and served with citrus beurre blanc and tropical mango salsa. Served with wild rice and vegetable of the day.

– 33 –

AIRLINE CHICKEN

Fresh Airline chicken breast sautéed in a lemon, garlic, and rosemary sauce and served with mashed Yukon Gold potatoes and vegetable of the day.

– 24 –

MOBILE BAY STEW*

A savory blend of local bacon, Conecuh sausage, and seasonings cooked together in a light broth with local shrimp, crab, fish and oysters fresh from the Gulf – all topped with a perfectly poached egg.

– 36 –

VEGETARIAN-STUFFED EGGPLANT

Fried eggplant boat filled with asparagus, haricot verts, sautéed squash, onions and mushrooms. Served on creole sauce.

VEGAN OPTION AVAILABLE UPON REQUEST

– 24 –

ONO ISLAND TUNA*

Marinated sashimi-grade tuna, encrusted with ground pistachio nuts and sesame seeds, seared rare and served with a drizzle of citrus butter and wasabi-thickened soy sauce. Served with mashed Yukon Gold potatoes and vegetable of the day. Upon availability.

– 42 –

STUFFED FLOUNDER

Whole deboned flounder stuffed with shrimp, crawfish and crabmeat. Topped with meuniere sauce and served with wild rice and haricot vert almondine. Upon availability.

– 40 –

chops

Served with mashed Yukon Gold potatoes and vegetable of the day.
Please reference our temperature descriptions below.

NY STRIP*

– 46 –

COWBOY RIBEYE*

– 52 –

FILET MIGNON*

– 45 –

ALABAMA-RAISED DUROC PORK CHOP*

– 28 –

ADD A LOBSTER TAIL

– 26 –

CHOPS AVAILABLE WITH

AU POIVRE

Black peppercorns are crushed and rubbed into the steak. The steak is then seared at 1800° to lock in the flavors and is served atop a rich, Courvoisier cream sauce.

– 9 –

BLACK AND BLUE HORSERADISH CREAM

– 4 –

OSCAR STYLE Local Gulf crabmeat topped with Hollandaise sauce & sautéed asparagus.

– 11 –

SAUTÉED LUMP CRABMEAT

– 9 –

SAUTÉED ONIONS

– 4 –

SAUTÉED MUSHROOMS

– 4 –

STEAK TEMPERATURES

BLUE/PITTSBURGH
charred or seared, red throughout, cold center

RARE
seared outer edges, red in middle, cool center

MEDIUM-RARE
slightly charred outside, pink throughout,
red warm center

MEDIUM
cooked to a pink state inside, warm center

MEDIUM-WELL
brown outside, very small amount of pink center is visible

WELL DONE
charred on the outer edges, moist, completely
brown, hot throughout

**The consumption of raw and undercooked foods such as meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have a medical condition.*

GENERAL MANAGER | Tom Young

EXEC. CHEF & PARTNER | Steve Zucker