

Appetizers

Portabella Mushrooms in a Light Garlic Butter Sauté (3g carb)	\$7.65
New Orleans Crab Cakes An unusually light crab blend. With sauce remoulade	\$7.99
“Wild Thing” Shrimp (8g carb - no crouton) Sauté of shrimp, garlic, fresh lime, black pepper	\$8.50
Applejack Butternut Squash Ravioli Sautéed with apple, brown sugar, onion, brandy and heavy cream	\$8.99

Soup

Fille Gumbo	\$3.65
Lobster Bisque	\$4.75
French Onion Gratinée	\$5.75

Small Salad - \$3.99

House (Caesar Style) (9g carb)
Sweet Garlic Vinaigrette
Cassis (European Style Dijon) (4g carb)

Crab, Chicken, and Shrimp Salads - \$7.99

New Orleans Salad Cajun sautéed chicken breast with fresh made Cajun butter croutons on sweet garlic vinaigrette salad
Chicken Caesar Salad (10g carb)
Shrimp Caesar Salad (10g carb)
Crabmeat Chef’s Salad Light, sweet crab blend with mayonnaise on sweet garlic vinaigrette salad

Italian Specialties

Chicken Scampi and Gnocchi Marinara Served with Garlic Bread	\$8.35
Chicken Parmigiana Served with imported Italian pasta marinara	\$8.35
Shrimp Fra Diavolo (14g carb - substitute pasta) Sautéed in a spicy, light onion tomato sauce with bell pepper and hot red pepper. On imported Italian pasta	\$9.99

Classic Sandwiches and Burgers

See our table tent

Gourmet Sandwiches

Served on buttered, toasted deli roll with French fries and sweet fresh cabbage slaw

Cajun Chicken Breast Smothered in Cajun Sauteed Onions	\$6.35
Premium Brisket Hot Pastrami	\$6.65
Grilled Breast of Chicken with Tomato, Basil and Onion Saute	\$6.50
Bleu Onion Burger	\$6.99
<i>Charbroiled 6oz burger smothered in sauteed onions laced with Alfredo sauce, and topped with imported Danish bleu cheese</i>	
Fresh Grilled Salmon and Caramelized Onions	\$7.35

Simple Seafood

All served with French fries and sweet fresh cabbage slaw

Fish and Chips	\$8.50
New Orleans Crabcakes with Sauce Remoulade	\$8.99
Butter Broiled Scrod	\$8.99
Fried Scallops	\$9.35
Baked Stuffed Scrod	\$8.99
Baked Stuffed Shrimp	\$9.99

Specialties

Cornmeal Pan Fried Smelts with Sauce Remoulade	\$7.99
<i>Served with rice pilaf and spinach rockefeller</i>	
Crabby Napoleon	\$8.99
<i>A light blend of crab on puff pastry with a Swiss and provolone gratinee. Served with caramelized apple</i>	
Sautéed Rainbow Trout Almondine (6g carb - substitute rice)	\$12.99
<i>Served with rice pilaf and romano tomato</i>	
Champagne Chicken	\$12.99
<i>Breast of chicken a la orange with champagne apricots, topped with a light bleu cheese crumble. Served with rice pilaf</i>	
Salmon Waldorf	\$13.99
<i>Sautéed with apples, raisins and walnuts. Served with rice pilaf</i>	
Lobster Stuffed Ravioli with Lobster Whiskey Sauce	\$13.99
Caribbean Coconut Shrimp	\$13.99
<i>Coconut battered shrimp, on pineapple rice, with a Thai coconut dipping sauce</i>	
Bouillabaisse (12g carb - no crouton)	\$14.50
<i>Mussels, scrod, shrimp, and scallop in a tomato broth with saffron and garlic, with fresh made dipping croutons</i>	