

# CHEF'S FEATURES

Thursday, November 20-  
Sunday, November 23



## FIRECRACKER POPCORN SHRIMP 14

Golden popcorn shrimp tossed in our spicy firecracker mayo

## CREAMY CRAB DIP 18

Velvety crab dip made in-house and served warm with a duo of crispy tortilla and pita chips

## CUBANO SANDWICH 19

A bold Cuban classic stacked with honey-dijon mustard, sweet pickles, sliced ham, Swiss cheese, and crispy bacon shoulder served with French fries

## REUBEN SANDWICH 21

Roasted beef layered with Swiss cheese, sauerkraut, and creamy Thousand Island on grilled rye served with French fries

## ROSA FETTUCCINE 24

Our Bayou Trio of chicken, shrimp, and sausage tossed with fettuccine in a creamy rosé sauce with onions, mixed bell peppers, and broccoli

## GRILLED 16OZ T-BONE STEAK 32

Hand-cut and grilled to perfection, paired with roasted fingerling potatoes, tender asparagus, and finished with Oscar sauce

### Featured Drinks

#### Philly Crush | 9

Stateside Vodka, Triple sec, Fresh orange, Sprite

#### Harvest Mule | 10

Absolut pear vodka, melon liquor, lime juice, cranberry juice, ginger beer

#### Black Manhattan | 12

Sagamore Rye Whiskey, Amaro Averno, black walnut bitters, Angostura bitters

#### Rotating Beers

High Noon Peach Iced Tea | 6

Tideline Hard Seltzer Ice tea

Lemonade | 6

Fiddlehead IPA | 6

V= Vegetarian

Some items can be made Gluten-Friendly upon request

**A gratuity of 18% will be added to parties of 8 or more guests**

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR CHANCE OF FOOD-BORNE ILLNESS. MENU ITEMS MAY HAVE COME IN CONTACT OR CONTAIN **WHEAT, GLUTEN, PEANUTS, TREE NUTS, MILK, EGGS, FISH, SHELLFISH, AND/OR SOYBEAN.**

**PLEASE IMMEDIATELY NOTIFY YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY.**

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