

LUNCH ENTREES

Luncheon Filet \$16

Six oz. Filet Mignon set atop fried eggplant with stuffed potato bake and vegetables

BBQ Baby Back Ribs \$12

One-half rack fallin off the bone good

Pork Filet \$10

Tender, juicy pork filet seasoned, wrapped in bacon and grilled to perfection

Crab Cake Napoleon \$12

Lump crab cakes and eggplant medallions stacked together and topped off with lobster brandy cream sauce

Crabmeat Stuffed Shrimp \$12

Lightly breaded, fried then topped with lump crabmeat buerre' blanc

Chicken N'Tini \$12

Breaded paneed chicken breast served with angel hair pasta, finished with a crawfish cream sauce

Yellow Fin Tuna Steak \$12

Chargrilled to desired temperature, topped with choice of sauce

Jumbo Shrimp Skewered and Grilled or Scampi Style \$10

Fried Jumbo Shrimp or Louisiana Oyster Plate \$10

SANDWICHES

N'tini Burger \$9

Half pound burger blended with pork seasoning to make a "one of a kind" burger served on a sour dough bun

Prime Rib French Dip \$8

*Shaved prime rib on toasted french bread served with aujus for dipping
add sauteed onion and peppers topped with swiss cheese \$2*

Corned Beef Rubeen \$8

Corned beef topped with sauerkraut, 1000 island dressing, swiss cheese on rye bread

Citrus Chicken \$8

*Citrus marinated chicken breast grilled and glazed with our Fleur de Lis sauce
topped with Ranch dressing on a sour dough bun*

Fried Shrimp or Oyster Loaf \$10

Fresh fried shrimp or oyster served on toasted french bread

*All sandwiches come with fixings on the side
Add cheese to any of the above sandwiches
Cheddar, Bleu Cheese, Swiss, Pepper Jack available
All lunch dishes served with choice of side*



Gift Cards Available

APPETIZERS

Lump Crab Cakes \$12

Delicate lump crab cakes with garlic remoulade

Crawfish Florentine Dip \$8

Three cheese dip with crawfish and baby spinach served with focaccia bread

Seared Ahi Tuna \$11

Fresh Sashimi tuna, blackened and seared, then chilled and served cold on spring mix with Ponzu and Wasabi aioli

Fleur de Lis Shrimp or Oysters \$9

Shrimp or Oysters fried and tossed in our sweet and spicy Fleur de Lis sauce

Shrimp Martini \$9

Jumbo boiled shrimp served Martini style with a spiced cocktail sauce

Onion Rings \$6

Thick sliced and fried to order

Seafood Gumbo Cup \$5 Bowl \$7

Soup du Jour Cup \$4 Bowl \$6

SALADS

The Wedge \$5

Served with housemade bleu cheese dressing, blue cheese crumbles, bacon bits and roma tomatoes

Rockefeller Salad \$8

Spring Mix tossed with bacon bits, mushrooms, red onions, pecans, and balsamic vinaigrette, and garnished with Granny Smith apples and herb crusted goat cheese

Caesar Salad \$6

Crisp romaine tossed with croutons, Romano cheese and Caesar dressing

Spinach Salad \$6

Baby spinach tossed with mushrooms, red onions, roasted pecans and pepper jelly vinaigrette

Add to any Salad:

Grilled Chicken	\$4	Fried Oysters	\$6
Filet Tips	\$6	Fried/Grilled Shrimp	\$5
Grilled Tuna	\$6	Fleur de Lis Shrimp or Oysters	\$6

Black -N- Bleu Salad \$10

Blackened sirloin sliced thin and set on top a Caesar salad with bleu cheese crumbles

Crab Cake Salad \$12

Delicate lump crab cakes with chilled asparagus and roma tomatoes set on spring mix tossed in our creamy pesto infused ranch dressing

Add a side salad to any entrée \$4

SIGNATURE SIDES

Mashed Sweet Potatoes
Sautéed Vegetables

Augratin Potatoes
Creamed Spinach
Garlic Pasta

Stuffed Potato Baked
Steak Fries

BEVERAGES

Soft Drinks

Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Iced Tea

Import

Corona, Corona Light, Heineken

Domestic

Bud, Bud Light, Bud Select, Michelob Ultra, Miller Lite, Coors Light, Abita Amber, Purple Haze, O'Douls

Draft

Bud Light, Michelob Ultra, Abita Amber, Newcastle, Blue Moon

Ask your server about our Wine selection or try one of our specialty Martinis