

NOODLES

Fettuccine Alfredo **\$12**

A traditional cream sauce with garlic white wine & Parmesan cheese.

Add calamari, chicken, or shrimp **\$4**

Jerk Chicken **\$14**

Jerked spiced grilled chicken breast tossed with bell peppers, sweet onion, asparagus, mushroom, & ziti pasta in a light chipotle & ancho pepper broth.

Muffaletta Pasta **\$14**

The sandwich comes alive in your bowl! Ziti pasta, olive oil, & garlic tossed with Genoa salami, cappicola ham, artichokes, olives, tomatoes, onion, & finished with provolone & Parmesan cheese.

Seafood Pasta **\$16**

Fresh Gulf bay shrimp & blue crabmeat sautéed with broccoli and snow peas. With lemon pepper linguine tossed in a sun-dried tomato Chardonnay cream sauce.

ENTREES

***Ribeye** **\$25**

A 14 oz. hand-cut ribeye prime grade grilled to your liking. Served with yukon gold mashed potatoes, gingered greens, & topped with fried onion straws.

***Filet** **\$27**

An 8 oz. hand-cut filet stuffed with feta cheese & grilled to your liking. Served with Polenta & "browned butter" corn salad.

***Tournadoes** **\$26**

Twin 4 oz. medallions of beef tenderloin grilled to your liking. Served over stacked sweet potato cakes, grilled green tomato, & portobello mushrooms. Topped with a roasted tomato relish.

Crab Cakes **\$18**

Two of our delicious crab cakes topped with fire roasted yellow pepper aioli & remoulade sauce. Served with our house rice & lemon garlic asparagus.

Fried Gulf Seafood **\$18**

Any combo of shrimp, oysters, fish, or soft shell crab, lightly battered & fried. Served with french fries & cole slaw.

Grilled Shrimp **\$15**

Annato & citrus marinated Gulf shrimp skewered & grilled. Served with risotto & drizzled with a criola tomato sauce.

Soft Shell Crab **\$21**

Two jumbo soft shell crabs stuffed with bay shrimp & lightly coated with Japanese breadcrumbs. Pan fried & topped with a Choron sauce. Served over garlic tossed fettuccine with "browned butter" corn salad.

Catfish **\$17**

Two farm raised catfish filets stuffed with a blend of crawfish, herbs, and vegetables and baked. Topped with Choron sauce & served with yukon mashed potatoes & our vegetable selection.

***Fresh Catch** **market**

Grilled, blackened, or fried. Served with our house rice & vegetable selection.

Banana Leaf Wrapped fish **market**

Our chef's selection rubbed with a special blend of herbs & seasonings, wrapped in banana leaves & baked. Served with our house rice & vegetable selection.

***Asian Glazed Tuna** **market**

Yellow fin tuna grilled & basted with a pomegranate & soy glaze. Served over glass noodles tossed with snow peas, asparagus, yellow & red bell peppers. Garnished with wasabi cream.

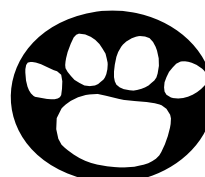
***Pork Tenderloin** **\$18**

A 10 oz. pork tenderloin seasoned with a southwestern rub & grilled. Served with sweet potato cakes, gingered greens, & topped with house made mole.

Chicken Roulade **\$17**

Twin bacon wrapped chicken breasts stuffed with asparagus & Gruyere cheese, lightly sautéed, & finished in the oven. Served with our house risotto and a sage & leek cream sauce.

All Noodles and Entrees come with a complimentary small house salad.



An 18% gratuity is added to parties of 6 or more.