

SEAFOOD DONE WITH A TASTY SOUTHERN ACCENT.

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LOBSTER QUESADILLA

lobster, alfredo sauce, cheddar cheese, bacon and diced tomatoes. Served with sour cream

and salsa.

SHRIMP & STUFFED CRAB

Buttermilk-fried shrimp and stuffed crab served with cocktail and tartar sauces.



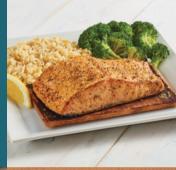


SEAFOOD COMBO PLATTER

Atlantic cod, buttermilk-fried shrimp and stuffed crab. Served with fries, coleslaw, tartar and cocktail sauces. (1950 Cal)



9-oz. Atlantic salmon fillet seasoned with lemon pepper, cooked and served on a cedar plank. Served with two sides. (590-1770 Cal)



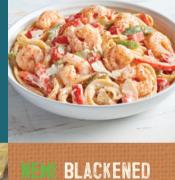


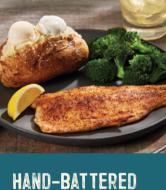
LOBSTER & SHRIMP SCAMPI

Shrimp and linguini sauteed in our scampi sauce with garlic butter, topped with chopped lobster and a sprinkle of red pepper flakes.

BAYOU SHRIMP PASTA Sauteed shrimp, red

and green peppers, tomatoes and onions tossed with our Cajun Alfredo sauce and linguini. (1060 Cal)





RAINBOW TROUT

A mild whitefish seasoned with our Cajun spices and served with two sides.

Hand-battered Atlantic cod. Served with fries

FISH & CHIPS

and tartar sauce. (1420 Cal)



LOBSTER TOPPER Top any of our steaks or

bleu cheese crumbles, candied pecans, strawberries, mandarin oranges and dried cranberries with balsamic vinaigrette. (1020-1210 Cal)

seafood entrees with our premium lobster and garlic butter.





Four layers of decadent chocolate cake, with a rich chocolatey frosting, topped with chocolate shavings. Enough to share – unless you're a chocoholic.



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new & improved program for loyal guests. LENT_T1_FEB 2024