



SEAFOOD DONE WITH A TASTY SOUTHERN ACCENT.

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ORDER NOW 



NEW! LOBSTER QUESADILLA

Flour tortilla stuffed with 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)

CEDAR PLANK SALMON

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



NEW! 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)



NEW! BLACKENED RAINBOW TROUT

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

HAND-BATTERED FISH & CHIPS

Hand-battered Atlantic cod. Served with fries and tartar sauce. (1420 Cal)



CALIFORNIA SALMON SALAD

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

LOBSTER TOPPER

Top any of our steaks or seafood entrees with our premium lobster and garlic butter.



NEW! CHOCOLATE CAKE

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



Join our O'Club Family

Scan here to get exclusive offers from our new & improved program for loyal guests.

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