

Appetizers +

Calamaretti Fritti

Small tender calamari, lightly breaded and fried to perfection. 7.50

Chick-Chick Chicken Legs

Fried chicken legs in a special New Orleans sauce. 4.00

Crawfish Cakes

With roasted red pepper and lime cream. 11.95

Deviled Crab

Fresh crab meat mixed with our special seafood stuffing - devilishly good. 13.00



Garden Vegetable Soup

Simmered chicken broth with tomatoes, roasted corn, green beans and Southwestern seasoning. 4.95



Veggie Chili

We've improved on the tradition. 3.50

Onion Rings

Made fresh, battered and deep fried golden brown. 5.00

King Neptune Salad

Fresh crab and shrimp on a bed of crispy greens, your choice of dressing. 12.00

Fresh Sandwiches

Paula's Special

Fresh oven roasted turkey breast with alfalfa sprouts, lettuce, tomato and guacamole on fresh oat bran bread. 6.50

Oyster Po' boy

Fresh local oysters and chopped lettuce and onion relish on a french roll. 9.95

The Bronx Bomber

Tender corned beef and pastrami with onions and melted Provolone, hot peppers and mayo on pumpernickel. More NY than NO but we can't resist. 7.00

Virginia Gentleman

A great combination of Virginia Ham and turkey breast on white toast with mayo, beer mustard, and Swiss cheese. 7.50

Warm Pumpernickel Reuben Sandwich

Thinly-sliced corned beef with sauerkraut, Swiss cheese, and 1000 island dressing, served with microbrew fries. 8.95

Italian Cold Cut

Mortadella, cappicola, and pepperoni, topped with Provolone cheese, onion, hot peppers, lettuce and tomato, liberally sprinkled with oil and vinegar, served on an Italian roll. 9.50

Burgers and Dogs

Orleans Cheddar Burger

Broiled and served with lettuce, tomato, onion and microbrew fries. 7.50

Tillamook Sharp Cheddar Burger

With lettuce, tomato and onion, with seasoned fries. 6.95

Pelican Reef Beef Burger

the largest around, it fills the bun. 7.00

Hamburger Steak Burger

with gravy and onions. 11.50

Cornbread Dog

Made with fresh cornbread, on a stick. 4.00

Carnival Corn Dog

Corn dog served with steak fries. 3.50

Alaskan Crab Patty

A crag burger from Alaska?.. You betcha! 8.50

Plain ol' Hamburger

1/4 pounder, served on, what else, a sesame seed bun. 4.50

Fryer Breast Burger with Provolone

OK, not technically a 'burger' but its delicious!! And we've been serving it for years and nobody complains so don't be the first. 9.50



Denotes items cooked sans meat.

Grilled Specialties

Grilled Chicken Breast

Served on a toasted San Francisco sourdough roll with a mustard and mayonnaise sauce. 6.00

Grilled or Fried Shrimp Salad

Fresh Mobile Bay Shrimp atop salad greens and trimmings. 11.95

Grilled Chicken with Shrimp

A great combination, the best of both worlds! 13.50

Grilled Pork Chops

With port demi, butter whipped Yukon gold potatoes and Town River applesauce. 16.00

Grilled Swordfish Club

Pacific coast swordfish with scallion aioli and baby greens. 18.50

Chopped Sirloin Steak

1/2 pound of premium chopped steak, topped with grilled onions and gravy. Served with real mashed potatoes. 12.50

Grilled Ham and Cheese

Cold or grilled, have it your way. Visualize Grilled Cheese! (Don't worry its just a bumper sticker) 6.00

Fried Chicken Breast

taste of perfection 7.50

Politically Correct!

Vegetarian Omelette

With mushrooms, sweet peppers, spinach and cheddar cheese. 7.50

Spinach Salad

Tossed with blue cheese vinaigrette, red onion and bacon. Spinach is locally grown. 8.50

Warm Seafood Salad

Salmon, crab, shrimp and fresh New Orleans Bay scallops on fresh greens. 15.50

Tahitian Chicken

Broiled Asian marinated breast of chicken served over steamed rice and topped with stir fried sweet peppers and pineapple. 9.50

Chicken Dijonnaise

Thin sliced breast of chicken layered on french bread with Dijon mustard, mayonnaise, lettuce, tomato and a cup of fruit. 9.50

Stuffed Avocado

On top of a bed of fresh salad greens and vegetables. 7.50

Greek Mediterranean Salad

A medley of greens tossed with goat cheese, kalamata olives, pine nuts, artichoke hearts, tomato and a caper vinaigrette dressing with chicken and capers. 8.50

Unique Pizzas

Grilled Chicken Pizza

With artichoke hearts, goat cheese and fresh mushrooms 8.50

Basil and Pine Nut Pizza

With sliced tomatoes and mushrooms. 8.50

Pizza with Fried Green Tomatoes

Lightly battered and golden fried (when available), this is an item you find anywhere else! 7.50

Mediterranean Vegetable Pizza

With sun-dried tomato pesto, mozzarella cheese, kalamata olives and roasted vegetables. 9.50

Double Cheese Pizza Pie

Stacked high with four types of cheeses! 10.95

Cocktail Buzz +

Neon Margarita

Made with tequila, Blue Curaçao, Amaretto, pineapple juice, and sour mix. 7.50

Queen's Downfall

Malibu, Light & Dark Rums and Juice. 5.00

Golden Margarita Rocks

Jose Cuervo Gold, Grand Marnier and margarita juice. 5.75

 Denotes items cooked sans meat.