



THE MAIN EVENT

LAND VS. SEA



Chicken Fried Chicken Plate Comfort food at its best Y'all! 1/2 lb Chicken breast hand-battered and fried to perfection served with mashed potatoes, country cream gravy and Texas toast.....12

Kickin' Chicken & Sausage Bring on the heat! Grilled chicken & andouille sausage sautéed with bell peppers & onions in house-made honey chipotle sauce served with French fries13

Hand-Cut Ribeye The ribeye cut is known for flavor & marbling, which makes for a juicy steak. Our steak is seasoned with house-made spices and finished with our herb butter. Served with your choice of 2 sides of deliciousness.

12oz Cut.....26

16oz Cut.....32

Hand-Cut Tenderloin The tenderloin cut is known for being the most tender cut of meat (hence, "Tender"-loin). Our steak is seasoned with house-made spices & finished with our herb butter. Served with your choice of 2 sides of deliciousness.

6oz Cut.....22.5

9oz Cut.....29.5

Steak Upgrades

Crab & White Wine Crab, white wine, butter & heavy cream sauce 4oz..... 6

Black & Blue Cajun spices to season your steak, topped with blue cheese crumbles..... 3

Shrimp 3 Grilled, blackened or fried shrimp to accompany your steak..... 4

Fan Favorite! ~ Signature Ahi Tuna Sashimi grade ahi tuna blackened & seared to medium-rare on a cast iron skillet. Topped with butter, minced garlic, fresh lime & served with choice of 2 sides of deliciousness....20

Grilled Mahi Grilled mahi filet topped with our mango pineapple salsa & served with choice of 2 sides of deliciousness.....20

Blackened Mahi Mahi filet blackened with cajun spices, topped with our decadent white wine crab sauce, served with choice of 2 sides of deliciousness..... 23

Bacon Wrapped Sea Scallops Sea scallops wrapped in bacon, flambéed in orange liqueur served with choice of 2 sides of deliciousness20

Firecracker Flounder Filet of flounder lightly dredged in crushed firecrackers, pan sautéed & served with choice of 2 sides of deliciousness20

Baked Flounder Imperial Filet of flounder filled with crab cake stuffing, baked & topped with our lemon butter caper sauce, served with choice of 2 sides of deliciousness.....23

Honey Sriracha Glazed Salmon Grilled salmon filet finished in our honey-sriracha glaze served with choice of 2 sides of deliciousness21

Grilled Salmon Salmon grilled with herb butter & lemon, served with choice of 2 sides of deliciousness....20

Shrimp & Sea Scallop Skewers 2 skewers with shrimp and sea scallops grilled to perfection & served with choice of 2 sides of deliciousness20

Coconut Shrimp Hand-breaded coconut shrimp served with our sweet orange chili sauce for dipping, served with choice of 2 sides of deliciousness 20

Soft Shell Crab Plate 2 soft shell crabs lightly battered and fried served with our homemade tartar sauce & served with choice of 2 sides of deliciousness24

THE HEAVYWEIGHT CHAMP MAKES WEIGHT!

CREDITS EATING HIS FAVORITE "SCUTTLEBUTT PLATTER" NIGHTLY

Scuttlebutt Platter 6 fried shrimp, 6 fried oysters, 2 fried catfish fillets & jalapeño Scuttle-puppies. Served with fries & coleslaw28

PASTA GETS ARRESTED FOR BEING SAUCED!

All pasta dishes are garnished with fresh parsley, shredded parmesan & served with garlic bread. Add a house salad for a \$3 upcharge.

Seafood Fettuccine A delicious combination of shrimp, crab, sea scallops & mussels gently sautéed & tossed in our house-made alfredo sauce20

Scuttle Creamy Scampi Shrimp sautéed with tomatoes and capers in a cream sauce served over a bed of fettuccine noodles.....17

Alfredo Pasta House-made alfredo sauce tossed in fettuccine noodles and served with your choice of; Veggies – mix of asparagus, mushrooms & zucchini ...13
Chicken – Grilled or Blackened14
Shrimp – Grilled or Blackened.....17

Diablo Pasta A blend of our marinara & alfredo sauces with tomatoes, capers & the perfect amount of red chili flakes for the heat. Served over penne pasta with your choice of;

Veggies – mix of asparagus, mushrooms & zucchini ...13

Chicken – Grilled or Blackened14

Shrimp – Grilled or Blackened.....17

"I WANT IT THAT WAY"

Sing it if you know it...A LA CARTE MENU

Blackened Ahi Tuna Our signature sashimi grade tuna cooked to temp and served on a sizzling skillet with butter, lime, and garlic. 12oz.....15

Black N Bleu Tenderloin Hand-cut tenderloin seared with blackening seasoning and then topped with bleu cheese crumbles. 6oz.....17

Crab Cake A single creole crab cake served with spicy remoulade sauce..... Solo 5

Sea Scallops 2 blackened sea scallops served over mixed greens and drizzled with balsamic glaze7.5

Soft Shell Crab with Sauce Duo Lightly floured, fried soft shell crab topped with spicy mayo and unagi sauce Solo 10

Scampi Sautéed shrimp tossed in a creamy sauce with capers & tomatoes, served with garlic bread.....14

Catfish Filet Golden fried catfish filet served with our house-made tartar and lemon wedges5

Salmon Grilled or Blackened filet served with lemon wedges12

Shrimp 6 shrimp grilled, blackened, or fried, served with our house-made cocktail sauce8

Fried Oysters 6 fried oysters served with our house-made cocktail sauce.....10

Chicken Breast Grilled or blackened hand cut chicken breast Solo 7

Mahi Mahi Grilled or blackened Mahi filet served with lemon wedges Solo 12