

Appetizers

Menu Items Subject To Change

Stuffed Jalapenos \$12
Shrimp Stuffed and Wrapped
In Bacon and Grilled

Jalapeno Oysters \$12
Fried Oysters Tossed in a Jalapeno
Sauce on a Spinach, Bacon & Corn Sauté

Jumbo Lump Crab Cake \$14
Topped with More Lump Crab &
Remoulade Sauce

Eggplant Marinara \$8
Fried and Topped with Marinara,
Mozzarella and Fresh Basil

Crab Dip \$12
Lump Crab Folded in a Creamy Swiss Cheese
Sauce Served with a French Baguette

Shrimp Tomatillos \$12
Five Sautéed Shrimp on Ranch
Fried Green Tomatoes

Classic Escargot \$9
Baked in Garlic Butter and Topped
With a Puff Pastry

Steak Bites \$11
Prime Filet Cuts Marinated
With Grilled Pineapple Rings

Cheese Plate \$12
Baked Brie, Jalapeno Jack and Swiss Cheeses Served with
Fresh Lump Crab and Gourmet Crackers

Specialty Soups & Salads

Chunky Potato \$3.00/ \$6
Seafood Gumbo \$4.50/ \$9

House \$6
Caesar \$6
Iceberg Lettuce Wedge \$7
Topped with Fresh Bacon and
Blue Cheese Dressing

Pear & Walnut Salad \$8
Fresh Spring Greens tossed in Balsamic Vinaigrette Dressing
With Maytag Blue Cheese Crumbles, Walnuts and Pears

Seafood Entrees

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Snapper Matagorda	\$32
Lightly Breaded and Fried, topped with Shrimp in a Creole Cream Sauce Served over Rice	
Seafood Scampi	\$34
Flounder and Shrimp Sautéed in a White Wine, Lemon And Herb Butter Sauce with a Vegetable Medley over Angel Hair Pasta	
Broiled Scallops	\$30
Jumbo Scallops topped with Jumbo Lump Crab On a bed of Mixed Spring Greens with Lemon Vinaigrette	
Stuffed Gulf Flounder	\$29
Crab Meat Stuffing, Baked and Topped with Lemon Beurre Blanc over Rice	
*Sautéed Salmon	\$28
Crispy Norwegian Salmon on Asparagus, Mushroom Potato Hash with Melted Leeks & Lemon Thyme Sauce	
Fried Shrimp, Fried Oysters or Combination	\$29
Lightly Battered and Fried to Perfection with the Vegetable du Jour	
For the Less Hearty Appetite	\$22

Pasta

Blackened Shrimp Alfredo Succulent Shrimp Blackened & Tossed in Alfredo Sauce	\$30
Chicken Piccata or Chicken Marsala	\$24

From the Butcher Shop

*Prime Rib <i>(Tuesday thru Saturday)</i> Slow Roasted, Garlic Encrusted One Pound Cut	\$29
*Filet Mignon	
8 Ounce	\$33
12 Ounce	\$46
*The Ribeye	\$38
22 Ounces Carved in our Kitchen	
12 Ounce Cut	\$26
*12 Ounce Grilled Pork Chop	\$27
With Roasted Green Chiles, Onion, Potatoes In a Queso Blanco Sauce and Grilled Squash	
*Steak Salad	\$25
Prime Filet on a Bed of Spinach, Matchstick Potatoes, Red Onions, Blue Cheese Crumbles and Dijon Vinaigrette	

Sides

Grilled Asparagus	\$6
Spinach, Creamed or Sautéed	\$6
Jumbo Idaho Baked Potato	\$6
Crawfish Mashed Potatoes	\$6
Cabernet Mushrooms	\$4
Macaroni and Cheese	\$4
Mashed Potatoes	\$3
Lobster Mac & Cheese	\$12

Desserts

Crème Brulee Vanilla or Chocolate	\$7
Dream Factory Cheesecake	\$6
Supreme, Sugar Free Supreme -- add Strawberry Topping	\$1
Bananas Foster Cheesecake	\$6
Bread Pudding	\$8
Carrot Cake	\$7
Fudgy Wudgy Chocolate Cake	\$7

House Made Ice Cream Flavor of the Day	\$4
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*There is a \$3 plate charge for split entrees
Gratuity of 20% will be added for parties of 8 or more which can be
Changed or eliminated at your discretion*

*The Department of Health advises that eating raw or under cooked meat, poultry or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal food reduces the risk of illness.