

BEGINNINGS

DAILY SOUP

cup 7 | bowl 9

CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 7 | bowl 9

PORK RINDS

white cheddar gruyère | comeback sauce 10

ONION RINGS

comeback sauce 12

FRIED GREEN TOMATOES

cornmeal-encrusted | tomato relish | comeback sauce 12

SPINACH BACON CRISP

crispy flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 12

add: chicken 8 | shrimp 9 | steak\* 10

CRAB CLAWS

fried or sautéed | cocktail sauce 22 (when available)

PEI MUSSELS

tomato basil broth | toasted baguette 17

NOLA BBQ SHRIMP

Gulf shrimp | grits | mushrooms | spicy creole garlic butter 16

NO FILLER CRAB CAKES

jumbo lump crab | tomato relish | lemon tarragon butter 25

SALADS

Add to any salad: chicken 8 | shrimp 9 | salmon\* 9 | steak\* 10

HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 10

CAESAR

romaine | parmesan | garlic crouton | house-made Caesar 10

CHAR WEDGE

iceberg | bacon | Maytag bleu cheese dressing | tomato | egg | scallion 12

BEET & GOAT CHEESE

baby greens | spinach | beets | whipped goat cheese | spiced pecan | cucumber |

dried cherry | strawberry | honey white balsamic vinaigrette 12

GINGER-PEANUT CHICKEN

baby greens | fried or grilled chicken tenderloins | roasted peanut | carrot | cucumber |

crispy tortilla | cilantro | toasted sesame seed | scallion | ginger-peanut dressing 18

\*STEAK AND BLEU

baby greens | tenderloin (prepared medium rare) | Maytag bleu cheese | roasted pecan |

red onion | red bell pepper | garlic crouton | balsamic vinaigrette 20

CHICKEN AND STRAWBERRY CHOPPED SALAD

baby greens | grilled or fried chicken | cucumber | tomato | strawberry | blueberry | almond |

golden raisin | poppyseed dressing 18

HOUSE-MADE DRESSINGS

Maytag bleu cheese | ginger-peanut | buttermilk ranch | comeback | Caesar | poppyseed |

balsamic vinaigrette | honey white balsamic vinaigrette

\*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CHAR CUTS

All cuts are served with a loaded baked potato. Add House, Caesar or Wedge salad \$7

\*FILET 8oz 46 | 12oz 59

\*PRIME COWBOY RIBEYE 20oz bone-in chili-rubbed 59

\*RIBEYE 16oz 43

\*PRIME NEW YORK STRIP 16oz 54

\*LAMB CHOP chimichurri sauce 40

\*PORK CHOP 14oz with Cognac and green peppercorn sauce 33

\*PRIME RIB au jus and horseradish 12oz 37 | 16oz 41

CHAR CUT ADD-ONS

green peppercorn sauce 3

béarnaise 3

Maytag bleu cheese 4

sauteéd mushrooms 5

shrimp 4.5

crab cake 12.5

scallop 9

5oz lobster tail 22

oscar 18

ENTRÉES

Add House, Caesar or Wedge salad \$7

SEAFOOD CARBONARA

shrimp | jumbo lump crab | crawfish tail | garlic | bacon | tomato | green peas | parmesan | bucatini | egg yolk cream sauce 28

\*SCALLOPS

roasted red bell pepper risotto | asparagus | thyme roasted grapes | caramelized leek cream 34

NOLA BBQ SHRIMP

Gulf shrimp | cheddar grits | mushroom | spicy creole garlic butter 25

\*CORNBREAD DUSTED REDFISH

cheddar grits | spinach | Abita Amber crab & crawfish pan sauce 32

\*PAN-SEARED ATLANTIC SALMON

roasted zucchini & squash | broccolini with garlic & chile flakes | sun-dried tomato caper vinaigrette 30

\*SEABASS

jasmine rice | charred shishito pepper | grilled baby bok choy | soy ginger reduction 43

\*MAPLE LEAF FARM DUCK BREAST

chipotle mashed sweet potato | broccolini with garlic & chile flakes | blueberry demi glacé 31

ROASTED CHICKEN

Ashley Farms range chicken | garlic potatoes | asparagus | pearl onion | spring peas | lemon herb butter sauce 29

THE BEEFEATER

whole wheat | shaved prime rib | horseradish mayo | beefsteak tomato | Tillamook cheddar | house-cut fries 16

\*CHAR BURGER

ground beef | bacon | Tillamook cheddar | lettuce | beefsteak tomato | red onion | house-cut fries 17

\*REDFISH SANDWICH

blackened | brioche bun | lemon aioli | tomato | red cabbage, parsley & coriander slaw | house-cut fries 19

\*STEAK FRITES

8oz tenderloin tails | béarnaise | truffle fries 29

SIDES TO SHARE 10

garlic mashed potatoes | creamed spinach gratin | asparagus & mushroom gratin |

red wine mushroom | bacon braised brussels sprouts | caramelized onion mac & cheese |

chipotle sweet potato mash | hand-cut truffle fries | fried okra

For your convenience, a 20% gratuity will be added to reservations of six or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.

