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*Blue Point

*½ Doz. - \$16

*1 Doz. - \$32

*James River

*½ Doz. - \$14 *1 Doz. - \$28

Charbroiled: Rockefeller +\$3 per ½ doz Grilled: Garlic Parmesan +\$2 per ½ doz

Soft Pretzel Sticks - 13

Warm Bavarian Style Pretzel. Served with **Beer Cheese Sauce**

Boom Boom Shrimp - 15

Panko Fried Jumbo Gulf Shrimp, Soy Chili Glaze.

Chicken Wings - 16

Choice of Buffalo, Kung POW!, or Naked. Served with Celery and Ranch.

Gumbo - 9

Chicken and Sausage Gumbo.

Classic Shrimp Cocktail - 18

Jumbo Shrimp Served with Cocktail, Horseradish, and Lemon.

Smoked Salmon Deviled Eggs - 15

Homemade Deviled Eggs Topped with Sliced Smoked Salmon Sprinkled with Paprika.

Chicken Waffle Wedges - 15

Nashville Hot Chicken Tenders, Served over a Belgian Waffle Wedges (2pcs)

Southwest Chicken Eggrolls - 14

Yum Yum and Sweet Chili Sauces on the Side.

California Roll - 14

Crab, Avocado, Cucumber

*Spicy Tuna Roll- 14

Big Eye Tuna, Jalapenos

*Tempura Shrimp Roll - 14

Crispy Shrimp Tempura, Cucumber Eel Sauce

*Philadelphia Roll- 14

Smoked Salmon, Avocado, Cream Cheese

Nashville Roll - 14

Nashville Chicken, Buldak Sauce

Veggie Maki Roll - 14

Asparagus, Avocado, Cucumber, **Jalapenos**

*The Dynamite Roll - 19

6th FLOOR DINNER 3PM - CLOSE

Crab, Masago Roe, Egg, Radish, Cucumber, Fried Tofu, Amagobo.

*Tuna Sashimi - 19

Sesame Crusted Saku Tuna (7pcs) Seared Rare Served with Nori, Ginger, Wasabi, Ponzu Sauce & Yum Yum Sauce on Side.

*Chirashi Bowl - 22

(Scattered Sushi)

Saku Tuna, Spicy Tuna, Shrimp, Crab, Masago Roe, Egg, Amagobo, Avocado, Cucumber, Nori, Ginger, Wasabi, Rice

*Tuna Tuna Roll - 19

Spicy Tuna, Jalapenos, Topped with Saku Tuna

*Rainbow Roll - 19

Crab, Avocado, Cucumber, Topped with Smoked Salmon, Avocado, Shrimp

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Grilled Chicken Caesar- 16

Romaine, Croutons, Parmesan, Caesar Dressing

Arugula and Watermelon - 15

Baby Arugula, Diced Watermelon, Tossed with Feta Cheese. Champagne Citrus Vinaigrette. Add (4) Shrimp \$10 or Grilled Chicken \$6

Southern Salad - 17

Fried Chicken (No Spice, Mild, or Hot), Iceberg, Romaine, Tomato, Cucumber, Bacon, Egg, Topped with Cheddar Cheese.

Choice of Dressing

Lemon Herb Chicken – 25

Roasted Airline Chicken Marinated in Herb Oil, Finished with a Dijon Cream Sauce. Served over Smashed Potatoes and Asparagus.

Rattlesnake Pasta - 25

Linguine, Shaved Roasted Chicken, Spicy Alfredo, Mixed Peppers, Onions, Parmesan Cheese. Served with Garlic Bread.

Spicy Shrimp Alfredo - 28

Linguine, Creole Shrimp, Spicy Alfredo, Mixed Peppers, Onions, Parmesan Cheese. Served with Garlic Bread.

Shrimp and Grits - 26

Spicy Jumbo Shrimp Topped with a BBQ Butter Sauce, Served over Smoked Gouda Grits.

Cajun Shrimp Boil - 22

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Cajun Seasoned Shrimp, Kielbasa, Corn, and Potatoes Served Spicy Cocktail Sauce and Butter.

*Chargrilled Salmon – 29

8oz. Salmon Filet Served with Rice Pilaf and French Green Beans, side of Shallot Dill Aioli.

Add (4) Shrimp and a BBQ Butter Sauce Topping \$10

*Filet - 49

8 oz. Center Cut, Finished with Chef's Zip Sauce. Served with Asparagus and Smashed Potatoes.

Add (4) Shrimp and a BBQ Butter Sauce Topping \$10

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All Sandwiches Served with French Fries

*Classic Cheeseburger - 16

Choice of Cheese; American, Cheddar, or Gruyere Dressed with; Lettuce, Tomato, Onion, and Pickle Spear

Nashville Cheesesteak - 17

Toasted Hoagie, Peppers, Onions, Yazoo Beer Cheese Sauce.

Hot Chicken Wrap - 16

Nashville Hot Chicken, Tomato, Lettuce, Cheddar, with Ranch

BBQ Chicken Club - 16

Grilled Chicken Breast, Bacon, Gruyere Cheese, Lettuce, Tomato, and BBQ Sauce. Served on a Brioche Bun.

Grilled Asparagus - 9

Sautéed French Green Beans - 9

Sautéed Broccoli - 9

Smoked Gouda Grits - 9

Smashed Potatoes - 9 Mac N Cheese - 9

French Fries - 8

DESSERTS

Caramel Brownie Cheesecake - 12

New York Cheesecake - 12

Chocolate Lava Cake - 12

Carrot Cake - 14

5 Layer Chocolate Cake - 14

Blueberry White Chocolate Cheesecake - 12

^{*}Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients