

Tappas

New Orleans Style Barbecue Shrimp 8

6 Jumbo shrimp, lightly seared, deglazed and finished with Chef Rob's homemade Barbecue Sauce

South Beach Fried Jumbo Shrimp 8

Crispy, fried and golden brown; served with a sweet & sour Cole Slaw

Sweet Coconut Fried Shrimp 8

Jumbo shrimp breaded with Japanese breadcrumbs and sweet coconut shavings, served with Dijon Mustard Sauce

Jumbo Shrimp Cocktail 7

Served with a tangy Cocktail Sauce

South Beach Seafood Cakes 9

Crab, shrimp and lobster patties pan-seared, served over a medley of vegetables with a spicy Mustard Beurre Blanc

Fried Blue Point Oysters 9

Fried oysters served over sautéed mushrooms, sweet corn and tomatoes with a Champagne Wine Sauce.

Crispy Catfish Strips 7

Strips of farm-raised catfish filets, breaded and fried, served with a Chipotle Remoulade.

Flash Fried Calamari 7

Thinly sliced tubes, lightly dusted and fried, served with a spicy Marinara Sauce.

Steamed Crab Claws 9

Crab claws, sautéed in garlic and oil, finished with fresh herbs and white wine

Caribbean Jerk Chicken Egg Rolls 7

Seasoned chicken breast and medley of vegetables, wrapped in egg roll skin, served with Mango Marmalade.

South Beach Chicken & Mushroom Crepes 7

Shredded chicken breast with shiitake mushrooms, finished with a Marsala Cream Sauce.

Grilled Jerked Chicken Wings 8

Jerk seasoned chicken served with a sweet Tamarind Sauce.

8 Jumbo Fried Chicken Wings 8

With Ranch or Blue cheese dressing

Chef Sampler Platter 21

A variety of Chef's favorite appetizers (Egg rolls, Jerk Wings, Fried Shrimp, Catfish Strips, Fried Chicken Wings)

Soups & Salad

[Tappas](#) • [Entrees](#)



South Beach Tropical Salad 7

Mixed field greens, mandarin oranges, toasted sliced almonds, golden raisins and granny smith apples

Blackened Chicken Salad 9

A blackened chicken breast over mixed field greens, with sliced tomatoes, cucumbers and shaved carrots

Fried Chicken Salad 9

Crispy strips of chicken breast over mixed field greens, with sliced egg and chopped bacon

Baby Spinach Salad 8

Freshly picked baby spinach with crumbled blue cheese, sun dried tomatoes, candied pecans, and shaved celery root tossed in Apple Rosemary Vinaigrette

Grilled Chicken Caesar Salad 9

A grilled chicken breast over crispy cut romaine lettuce hearts, with garlic croutons and shaved parmesan cheese

Blackened Salmon Salad 12

Spicy blackened North Atlantic Salmon over mixed field greens with a Ginger Butter Compote

Spiced Pork Loin Salad 9

Jerk rubbed pork loin, served with mixed field greens and fried bammie (Caribbean flatbread)

Conch Soup 5

Seafood Bisque 6

Creative Soup of the Day 5

Dressings

- Apple Rosemary Vinaigrette Honey Dijon Mustard
- Raspberry Vinaigrette Ranch
- Balsamic Vinaigrette Bleu Cheese
- Caesar

Entrees



Sautéed Gulf Shrimp & Scallops 16

Shrimp and scallops, pan-seared 'till golden brown, served over aged cheddar grits with a sweet Beurre Blanc

Fried Jumbo Colossal Shrimp 14

Fried jumbo shrimp served with seasoned fries & crispy Cole Slaw

Curried Shrimp Run-Down 16

Jumbo shrimp marinated with blue mountain curry, fresh herbs and light coconut milk, served over steamed rice

Fried Seafood Platter 19

Shrimp, crawfish and a filet of catfish lightly breaded and fried, served with seasoned fries and a sweet and sour Cole Slaw

New Orleans Style Jambalaya 17

Shrimp, chicken and andouilli sausage sautéed with fresh vegetables and Cajun spices simmered with dirty rice

Louisiana Seafood Gumbo 16

Gulf shrimp, crawfish tails and crabmeat sautéed, then simmered in a rich gumbo base, served over steamed rice.

Louisiana Style Crawfish Etouffee 16

Seasoned crawfish tails pan-seared and finished in a rich etouffee broth, served over steamed white rice

Cajun Seafood Pasta 16

Sautéed shrimp and crawfish simmered in a rich, spicy, creamy Cajun sauce, served over fettuccine pasta

Shrimp Fettuccine 16

Jumbo shrimp sautéed with onion and garlic, sun dried tomatoes, sliced mushrooms, spinach and Marsala wine, served over fettuccine pasta with shaved parmesan cheese

Penne Chicken Broccoli 14

Chunks of sautéed chicken breast, sun dried tomatoes, roasted garlic and fresh basil in a light chicken broth

South Beach Oven Roasted Chicken 14

Two succulent chicken breasts seasoned with fresh herbs, finished in a light demi-glaze reduction, served with smashed potatoes and a medley of vegetables

Chicken Marsala 15

Sautéed chicken cutlets, deglazed with Marsala wine and mushrooms, finished with a demi-glaze cream sauce, served with steamed broccoli and smashed potatoes

Center Cut Pork Chop 17

Center cut pork chops and sautéed mushrooms with an apricot cognac deglaze, served



with new potatoes and sautéed green beans

BBQ St. Louis Baby Back Ribs 18

Falling off the bone ribs, grilled and served with seasoned fries and red beans and rice

BBQ North Atlantic Salmon_ 18

Grilled salmon filet brushed with Chef Rob's homemade Barbeque Sauce, served with steamed rice and collard greens.

Fried Farm Raised Catfish 15

Catfish filet, seasoned well and fried to perfection, served with seasoned fries and Cole Slaw

Blackened Farm Raised Catfish 15

Catfish filet, blackened, and served with green beans and smashed potatoes

Sautéed Red Snapper Filet 17

Lightly dusted, pan-seared, and simmered with authentic Caribbean herbs and spices in light fish fumet, served with steamed rice and fried plantains

Braised Short Rib of Beef 17

Braised 'till fork tender and finished with demi-glace chutney, served with roasted new potatoes and sautéed green beans

Butcher's Block Rib Eye Steak 21

Grilled to desired temperature and finished with a fresh herb demi-glace, served with seasoned fries and sautéed green beans

Vegetarian Delight 12

Choose any 4 sides you desire

Sides 3.00

Seasoned French Fries

Sautéed Green Beans

Collard Greens

Fried Sweet Plantains

Medley of Vegetables

Roasted New Potatoes

Smashed Red Potatoes

Steamed Rice

Red Beans and Rice

Steamed Broccoli

Candied Yams

Desserts 4.00

- Warm Chocolate Cake
- Grandma Sweet Raisin Bread Pudding
- Apple Crumb Cake