



Gulf Coast Grill

Louisiana Roots – California Style

Appetizers

Sweet Corn Hushpuppies flavorful fried cornmeal dumplings with our housemade remoulade sauce	6.95	Fried Oysters six fresh plump fried oysters with our housemade remoulade sauce	8.95
Jerk Marinated Chicken Skewers served with jicama cole slaw and a honey drizzle	8.95	Grilled Vegetable Quesadilla with caramelized onions, spinach, tomatoes, sweet corn, pepper jack cheese and topped with cilantro lime crema	6.95
Blackened Prawn Cocktail served warm in a martini glass with avocado salsa, salsa fresca and cocktail sauce	11.95	add chicken	4.00
		add shrimp	6.00
Crispy Calamari served with roasted tomato dipping sauce	8.95	Cornmeal Crusted Brie served with organic mixed green salad, candied pecans and a honey drizzle	7.95
Oysters on the Half Shell six oysters shucked to order, with our zesty cocktail sauce and wakame salad	9.95	Darrell's Crab Cakes served with black bean corn salsa and honey mustard aioli	10.95

Soups & Salads

Gulf Coast Chowder clams, potatoes, bacon, tomatoes and cream. Possibly the world's best!	cup 3.95 bowl 5.50	Caesar crisp romaine lettuce tossed with our special Caesar dressing	5.95
Chef's Daily Soup	cup 3.95 bowl 5.50	Gulf Greens organic mix of greens tossed with our housemade bleu cheese vinaigrette	5.95
Southern Fried Chicken Salad cornmeal crusted chicken breast, mixed greens and jalapeno ranch dressing	9.95	Add to any salad:	
Fried Oyster Salad fresh spinach, fennel, mushrooms and radicchio with warm bacon molasses dressing	10.95	grilled or blackened chicken	4.00
		grilled or blackened shrimp	6.00
		grilled or blackened salmon	8.00
		grilled or blackened ahi	10.00
		grilled or blackened new york strip steak	12.00

Gulf Lunch Combos

Soup & Salad Gulf Greens or Caesar with a bowl of Gulf Coast Chowder or Chef's Daily Soup	9.50	Sandwich & Salad 1/2 Muffaletta with Gulf Greens or Caesar	9.95
or with Seafood Gumbo	13.95		
Soup & Sandwich 1/2 Muffaletta with a bowl of Gulf Coast Chowder or Chef's Daily Soup	9.95		
or with Seafood Gumbo	14.95		

Sandwiches

Sandwiches served with french fries and jicama slaw.
 *Like it spicy? Try our housemade Dos Fuegos habañoero sauce.

Cheeseburger 1/2 pound angus beef patty with cheddar cheese	8.50	Po' Boys our version of the fried classic, with housemade tartar or remoulade sauce	
Black & Bleu Burger 1/2 pound blackened angus beef patty with bleu cheese crumbles	9.50	Fish - 9.00 • Oyster - 10.00 • Shrimp - 11.00	
BBQ Bacon Burger 1/2 pound angus beef patty with bacon, jalapeño BBQ sauce, cheddar cheese & crispy onions	9.95	Baja Fish Tacos two cornmeal crusted fish tacos served with black beans & creole rice	8.95
Grilled Chicken Sandwich with cilantro lime pesto sauce & provolone cheese	8.95	Grilled Salmon Tacos served with black beans, white rice & topped with cilantro lime crema	9.95
Muffaletta the classic with ham, salami, provolone (or turkey & provolone) & a balsamic, olive & vegetable tapenade	8.50	Pulled Pork Sandwich smothered in jalapeno BBQ sauce topped with cheddar cheese and caramelized onions	8.95
		Turkey Club Sandwich served on grilled sourdough bread with bacon alfalfa sprouts & avocado salsa	8.95

Entrées

Cedar Plank Salmon lightly spice charred, served on a cornmeal crusted potato cake with creole ragout and topped with crispy onions	16.95	Penne Pasta house smoked chicken and andouille sausage sautéed with bell peppers & sun dried tomatoes in a rustic tomato sauce	12.95
Blackened Redfish fresh red snapper filet served with creole rice, sauteed seasonal vegetables and topped with a cajun butter sauce	14.95	Jambalaya made with shrimp, spicy andouille sausage, house smoked chicken & crawfish	14.95
Sesame Crusted Ahi seared rare, served with wakame rice, sauteed vegetables & drizzled with a wasabi soy glaze	18.95	House Smoked BBQ Ribs 1/2 rack with jalapeño BBQ sauce, french fries & jicama slaw	11.95
Seafood Gumbo our version of the classic stew with a bounty of fresh seafood	16.95	Stuffed Tomato goat cheese and portabello mushroom filled tomato on a bed of creole rice and topped with wilted spinach and a sun dried tomato cream sauce	12.95
	1/2 order		10.95
Mississippi Mustard Catfish griddled & served with seasonal vegetables, red beans, rice & housemade tartar sauce	14.95	Red Beans & Rice with grilled chicken or andouille sausage	12.95
Cornmeal Crusted Fish & Chips cornmeal crusted fried fish with french fries & jicama slaw	11.95	Veggie Spinach Fettuccine with seasonal vegetables, mushrooms, sun dried tomatoes in a garlic cream sauce	11.95
Crab Cakes & Greens two crab cakes with organic mixed green salad, honey dijon vinaigrette & french fries	14.95	with grilled or blackened chicken	4.00
		with grilled or blackened shrimp	6.00
		with pan seared scallops	8.00

18% gratuity will be added to parties of 6 or more
Split plates will be accommodated when possible
Please let us cater your next luncheon or special event

