



Teasers

Bait- Crispy Calamari served with Pesto Cream and Marinara Sauces 10

Dynamite Shrimp- Spicy Popcorn Shrimp served over Shredded Napa Cabbage 9

Tuna Nachos- Sesame Crusted Tuna on Won Ton Chips with Seaweed Salad, Teriyaki Drizzle, Red Chili & Cucumber Wasabi Aiolis 12

Back Fin Crab Dip- with Bubbly Cheese served with French Baguette and Crudités 11

Mom's Shrimp- this is what Loretta made on Sundays, with Toast Points for Dipping 11

Meat Sticks- Grilled Beef Tenderloin with Matchstick Fries, Chimichurri, House Made Steak Sauce and Pickled Red Onions 13

Soup

Cream of Crab Soup or Soup of the Day **Cup** 5 1/4 **Bowl** 8 1/2

Weed Lines

Big House Salad- topped with Bleu Cheese Crumbles 8

Big Caesar Salad- topped with Parmesan Shavings & House Made Croutons 8

Parish Spinach Salad- Shaved Andouille Sausage, Spiced Candied Pecans, Peaches, Sautéed Onions, Peppers and Forest Mushrooms all tossed in a Creole Mustard Vinaigrette 9
Top With Our Fried Oyster Croutons, Popcorn Shrimp or Fried Chicken Tenders \$4

Steak Salad- topped with Grilled Tenderloin, Caramelized Onions, Sautéed Mushrooms, and Bleu Cheese Crumbles Tossed with an A-1 Spiked Creamy Vinaigrette 14

With your choice of: House Balsamic Vinaigrette, Creole Mustard Vinaigrette, Ken's Buttermilk Ranch, Thousand Island, or Chunky Bleu Cheese Dressing

You May Add to Salads for an Additional Charge: Tuna, Grilled Shrimp, Seared Scallops, Grilled, Fried or Blackened Chicken Tenders, Jumbo Lump Crab and/or Grilled Tenderloin

Our Spread *Available After 5pm plus heaps of great nightly specials*

Single or Twin Jumbo Lump Crab Cake(s)- served with Cayman Island Aioli 18 / 26

Roasted Garlic Rubbed Center Cut Beef Tenderloin- topped with a Bleu Cheese Herb Crust served with Tawny Port Demi Glace 28

Freddy's Seafood Pasta- Jumbo Shrimp, Back Fin Crab, Sea Scallops, Yellow & Green Squash, and Roma Tomatoes in a Light Garlic Sauce tossed with Papardelle Pasta 26

Fried or Grilled U/15 Shrimp- Fried Jumbo Shrimp served with Cocktail Sauce or Grilled Jumbo Shrimp served with Clarified Butter 24

Grilled Petite Center Cut Tenderloin 26

Make it a Surf & Turf:

- Jumbo Lump Crab Cake 36 1/2

- 4 U/15 Grilled or Fried Shrimps 34 1/4

In Order To Conserve Our Glasses & Natural Resources Water Is Served Upon Request



Our Spread *Available After 5pm*

Add a Side House or Caesar Salad to any Entrée 3

Add a Jumbo Lump Crab Cake, Shrimps or Lobster Tail to any Entrée MKT

Fried or Grilled U/15 Shrimp- Fried Jumbo Shrimp served with Cocktail Sauce or Grilled Jumbo Shrimp served with Clarified Butter 24 1/4

Twin Grilled Frenched Pork Rib Chops- with an Apricot Horseradish Glaze & Crispy Onions 24 1/2

Single or Twin Jumbo Lump Crab Cake(s)- served with Cayman Island Aioli 18 / 26

Chicken Rockefeller- Broiled Airline Chicken Breast wrapped in Prosciutto, Stuffed with Spinach, Parmesan and Mushrooms served with a Smoked Bacon Pernod Cream Sauce 22

Roasted Garlic Rubbed Center Cut Beef Tenderloin- topped with a Bleu Cheese Herb Crust served with Tawny Port Demi Glace 28

Seared Sushi Grade Tuna Steak- with Fresh Mango Salsa garnished with Wasabi Cucumber & Red Chili Aiolis 26 1/2

Chicken Chesapeake- Broiled Airline Chicken Breast topped with a Jumbo Lump Crab Meat Cream Sauce & Diced Roma Tomatoes over Papardelle Pasta 26

Surf & Turf- Petite Grilled 6 oz. Center Cut Tenderloin Filet served with:

- Lump Crab Cake 36 1/2
- 4 U/15 Grilled or Fried Shrimps 34 1/4
- Broiled Canadian Lobster Tail MKT

Freddy's Seafood Pasta- Jumbo Shrimp, Back Fin Crab, Sea Scallops, Yellow & Green Squash, and Roma Tomatoes in a Light Garlic Sauce tossed with Papardelle Pasta 26 1/4

Broiled 10 - 12 oz. Canadian Lobster Tail- served with Drawn Butter MKT

Grilled Center Cut Beef Tenderloin 26 1/2

You May Add to the ABOVE STEAK for an Additional Charge: Sautéed Forest Mushrooms, Caramelized Sweet Onions, Tawny Port Demi Glace, Crispy Onions, Bleu Cheese Crumbles, Chimichurri Sauce and/or Jumbo Lump Crab Meat

Please Describe Any Special Dining Needs To Your Server

We Cater On or Off Premise! Have Your Affair with US!