



Family Style Dinner Selections for Fall/Winter 2011

TACO NIGHT

\$45

Mixed Greens with Blistered Tomatoes, Queso Fresco, Crispy Tortillas & Tequila Lime Dressing
Fresh Gulf Mahi Tacos with Pico de Gallo, Seasoned Cabbage & Cumin-Lime Aioli
Slow Cooked Black Beans with Cilantro & Avocado
Chicken Tomato Rice
Chocolate Tres Leche Cake with Vanilla Strawberries & Mint

COASTAL SOUTHERN

\$45

Chopped Romaine with Buttermilk Herb Dressing, Boiled Egg,
Oven Dried Tomatoes, Toasted Pecans & Crispy Bacon
Gulf Coast Shrimp Boil with Spicy Andouille, Corn & Potatoes, Sriracha Cocktail Sauce
Cast Iron Skillet Jalapeno Onion Cornbread
Key Lime Pie

THE PORCH

\$45

Mixed Greens Salad with Lemon Vinaigrette & Shaved Parmesan
Crispy Fried Buttermilk-Battered Chicken
Buttermilk Biscuits
Creamy Whipped Potatoes
Bacon & Garlic Collards
Blackberry Pecan Crisp with Vanilla Ice Cream

FRESH OFF THE DOCKS

\$50

Arugula with Apricot-Rosemary Dressing, Goat Cheese, Toasted Pecans
Cornmeal Dusted Gulf Grouper with Citrus Buerre Fondue & Fresh Herbs
Grilled & Marinated Fall Squashes and Roasted Peppers
Stone Ground Grits
The Best Banana Pudding

Please contact us for pricing info. Thank you.