Appetizers

Start your dining experience with one of the great appetizers. Whether you want to share or have one for yourself!

Coconut Shrimp

Breaded and dusted with coconut and fried until golden brown. Served with chili dipping sauce 10

Spinach & Artichoke Dip

A creamy mixture of spinach, artichokes & cheese seasoned just right and served with tortilla chips 8

Cajun Blackened Shrimp & Sausage Street Taco

For those who like spicy shrimp and andouille sausage with shredded jack cheese and Cajun aioli 8

Blooming Onion

A fresh hand cut onion breaded and fried to perfection and served with our zesty Cajun ranch 9

Ultimate Shrimp Cocktail

Seasoned shrimp grilled and chilled & served with cocktail sauce 9

Cajun Pork Belly

Pork nuggets slow roasted till tender then deep fried to a crisp, served with Cajun ranch 8

BBQ Chicken Quesadilla

Grilled chicken, house made BBQ sauce sandwiched between flour tortillas grilled until the cheddar jack cheese is melted 8

Potato Skins

Crispy bacon, melted cheddar cheese, artichoke hearts & greens piled high on top of a potato boat and served with your choice of ranch or chipotle mayo 8

Chicken Wings

Your choice of boneless or traditional and add your favorite sauce. Choice of honey bbq, sweet Thai or our buffalo wing sauce traditional or extra hot!!! 8

Marinated Fried Beef Tips

Our tender house cut beef tips marinated in our own house recipe, fried to perfection served with Horseradish cream 8

Soups & Salads

Upgrade your salad by adding chicken or shrimp for $5

Soup Du Jour

Our fresh soup made daily. Ask your server about today's soup 5

Classic French Onion Soup

In house made French onion soup served with Gruyere cheese and garlic croutons 5

Caesar Salad

Fresh romaine lettuce & Caesar dressing in our signature Parmesan cheese bowl 5

Steakhouse Salad

Crisp romaine lettuce, diced tomatoes, mandarin oranges, cucumbers & croutons 5

Pasta

Shrimp Scampi

Our large shrimp sauteed to order and infused with a garlic cream sauce. Served with a side of vegetables 20

Rajun Cajun Seafood

A great blend of shrimp, scallops, lobster tail, grilled andouille sausage & peppers, smothered with a Cajun cream sauce 25

Chicken Carbonara

Seasoned & sauteed chicken breast tossed with fettuccine in a cream sauce & topped with bacon and roasted peppers 18

Alfredo

Your choice of grilled chicken or sauteed shrimp and scallops on a bed of linguine noodles and smothered with our Alfredo sauce. Served with a side of vegetables Chicken 18 • Shrimp & Scallops 21

Entrees

All entree selections come with your choice of starch & vegetable. Add two jumbo shrimp for $6 or a 6 oz lobster tail for $14 to any steak.

Smoked Baby Back Ribs

Our famous fresh never frozen rib seasoned and smoked to perfection in house. Served with your choice of black raspberry glaze or honey barbecue sauce 19 Full Rack 28

Two Grilled Pork Chops

Two 6 oz. boneless chops marinated in our oriental house made sauce and grilled to a juicy perfection 15

Top Sirloin

6 oz. fresh cut top sirloin grilled to the way you want it 16

New York Strip

Our 12 oz strip that is perfectly marbled and aged and then charbroiled to your liking 20

Filet Mignon

The most tender steak you can get. An 9 oz filet hand cut and grilled to perfection 22

Ribeye

Our famous house seasoned 12 oz ribeye with all the taste and flavor you would expect 22

Steak & Shrimp

The famous Surf N Turf, a 6 oz top sirloin and jumbo fried shrimp 22

Porterhouse

If you're not sure which to order, the filet or NY strip, get this 20 oz. porterhouse - you get both cuts 25

Prime Rib

16 oz house seasoned and slow roasted and sliced to order (Available Fridays & Saturdays) 25

The View Grilled Chicken

Twin 7 oz. chicken breasts grilled then topped with peppers, onions, mushrooms and melted pepper jack cheese 17

Seafood

Live Maine Lobster

You get to hand pick from the lobster tank 1-1.25 lbs. $25

Twin Cold Water Lobster Tails

Two 6 oz. cold water lobster tails, cracked and served with drawn butter 28

Alaskan King Crab

Alaskan king crab steamed and served with clarified butter 26

Salmon

An 8 oz pan seared salmon filet seasoned with our South Seas marinade 20

Walleye Filet

If you didn't have luck fishing today you are in luck. Try our walleye your choice pan or deep fried 20

Stuffed Shrimp

Your choice of either five jumbo shrimp fried 20 or five jumbo shrimp baked, stuffed with our famous seafood stuffing 25

Broiled Fisherman's Platter

Shrimp, scallops, haddock filet and lobster tail broiled with white wine, butter and Old Bay seasoning 30

Parties of six or more will be charged a 15% gratuity