APPETIZERS

FIRE SHRIMP
Fiery hot shrimp together with a soothing, cool avocado mayonnaise sauce—a spicy yet quenching combination. 6.95

CLASSIC SHRIMP COCKTAIL
PATTI’S version of an old favorite. Large shrimp, grilled or poached in the traditional style—your choice. 6.95

LEMON PEPPER SHRIMP
Plump butterflied shrimp, served in the shell and drenched in a combination of sweet butter, cracked pepper and lemon juice. 6.95

OYSTERS PERNOD
Oysters on the shell, baked and glazed with a Pernod butter sauce. 6.50

OYSTERS ON THE HALF SHELL
Six Blue Points served on the half shell, in a traditional presentation. 5.95

B.B.C. CLAMS
Fresh clams on the shell, baked with Bleu Cheese and sizzling, crumbled bacon. 5.95

TEMPURA SCALLOPS
Tender marinated scallops, lightly battered and ready for dipping in a Dijon mustard and sesame sauce. 4.95

FRIED CALAMARI
Crispy, deep fried calamari rings accompanied by a delicate garlic sauce. 4.95

GRAVLAX
Paper thin slices of dill-cured salmon filet served with capers, purple onions and toast points. 4.95

SEAFOOD COMBINATION
An impressive variety of jumbo shrimp, mussels, oysters and marinated calamari over cracked ice. 11.95

CONCH CAKES
Golden pan fried conch cake patty, topped with sauteed crawfish tails and ladled with lobster sauce. 5.25

CHILLED CHOPPED EGGPLANT
A robust relish of marinated grilled eggplant and peppers garnished with sliced tomatoes—for heaping on fresh hot, grilled sourdough. 3.95

ANDOUILLE SAUSAGE
Spicy-hot, coarse ground sausage of Louisiana lineage, garnished with roasted peppers and sweet white onions. 5.25

APPLE JALAPENO BACON
Thick, hand-cut slab bacon baked with homemade apple jalapeno jelly. Spicy, sweet and sensational. 3.50

POTATO PANCAKES
Classic potato pancakes, panfried to perfection and topped with a taste of fresh sour cream and caviar. 4.25

CROWNED BRIE
A puffed pastry crown filled with a smooth blend of baked brie and sweet onion. 3.95

RED POTATO FRIES
Hand-cut slender fries featuring a wispy coating of seasonings. 1.95
DESSERTS

BANANA SPLIT
The ultimate dessert, exquisitely executed with unequalled ingredients. White chocolate, chocolate chocolate-chip and malted vanilla ice cream, bananas, fresh berries, chocolate sauce, caramel sauce and whipped cream.
4.50

SLICE OF HEAVEN
Three layers of our heavenly ice cream—white chocolate, chocolate chocolate-chip and malted vanilla—surrounding an occasional cookie, sliced to reveal all.
3.25

DOUBLE THE PECAN PIE
Rich, homemade pecan pie with double portions of the part that makes it what it is.
2.95

KEY LIME PIE
Our key lime pie features fresh squeezed lime juice and a no-nonsense Graham cracker crust.
2.95

CHOCOLATE PECAN PATTI
A rich pecan crust layered with dense fudge and topped with smooth, chocolate buttercream.
3.50

MOM’S CHEESECAKE
Whipped to a light and velvety texture, this cheesecake has a cinnamon Graham crust—and is even better than you remember it.
3.50