

Gluten-Free Selections

APPETIZERS

Peel & Eat Shrimp half doz. 12.5 doz. 16.5
Wild caught Gulf shrimp.

Chargrilled Oysters* half doz. 18
Choice of Cajun butter or garlic-herb butter.

RAW BAR

MYSTIC MERMAID OYSTERS* Mkt.
Our very own proprietary oyster from Cape Cod.
Briny with a sweet finish. Served with cucumber-
lime mignonette.

Oysters on the Half Shell* Mkt.
Gulf and East Coast.

SOUPS & SALADS

New England Clam Chowder cup 6.5 bowl 9.5

Red Beans & Rice cup 6.5 bowl 11
Slow-simmered red beans, andouille sausage,
Creole spices, served over white rice.

White Balsamic Bleu 🥜 small 7 entrée 13.5
Spring mix, romaine, bleu cheese, tomatoes, red onion,
candied pecans, white balsamic vinaigrette.
with Chicken 17.5 with Shrimp 18 with Salmon 18.5

Super Greens Salmon Salad* 🥜 18.5
Kale, shaved Brussels sprouts, spinach, cherry
tomatoes, quinoa, dried cranberries, almonds,
white balsamic vinaigrette.

Homemade Dressings

White Balsamic Vinaigrette
Caesar
E.V.O.O. & Balsamic Vinegar
Remoulade

SIDES

Dirty Rice 5
Cuban Black Beans & Rice 5
Buttermilk Mashed Potatoes 5
Virginia's Apple Cider Cole Slaw 5
Garlic Wilted Spinach 5
Seasonal Veggie 5

ENTRÉES

Garlic Caper Grilled Salmon* 23.5
Marinated cherry tomatoes, beurre blanc,
buttermilk mashed potatoes, garlic wilted spinach.

Grilled Texas Redfish & Shrimp 29
Crawfish butter, dirty rice, sautéed green beans.

Shrimp & Snow Crab Boil Mkt.
3 crab clusters, 1/2 lb. of boiled shrimp, corn & potato.

Grilled Chicken & Andouille 19.5
Served over red beans & rice.

Honey-Chipotle Shrimp Tacos 17.5
Corn tortillas, cilantro, shredded carrots & celery,
ranch dressing, avocado.

Blackened Rainbow Trout 21
Garlic wilted spinach, white rice.

CHECK THE CHALKBOARD

Check out our chalkboard for more fresh
fish & daily specials. Ask the manager for
Gluten-Free options.

SHRIMP, CATFISH & OYSTERS

Served with your choice of two gluten-free sides.

U.S. Farm Raised Catfish half 16 full 20

Gulf Shrimp 18.5

Seafood Platter 24.5
Catfish, shrimp and oysters.

Pick 2 Combo 20.5
Catfish, shrimp or oysters. Pick any 2.
Grilled or blackened.

Half Shells
SEAFOOD

WE SUPPORT FISHERIES & VENDORS THAT ARE BOTH ENVIRONMENTALLY CONSCIOUS & FISH LEGALLY FROM SUSTAINABLE WATERS

🥜 = ITEM CONTAINS NUTS

*LEGAL
JARGON

There is risk associated with consuming raw oysters or any raw or uncooked animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. LEGACY 10.25