

# 11- Cl Appetizers, Tapas & Small Plates

Hot Bread & Butter Basket \$1.99

Fresh Hot Tortilla chips w/Sriracha Black Bean Dip 4.99

**New** Basket hand cut homemade fries 4.99

**New** Crock (12 oz) Authentic French Onion Soup 5.99

Slow roasted onions, vineo au jus, 3 cheese blend and garlic crouton

**New** Louisiana Seafood Gumbo served with fresh baked bread \$10.99

Dark rue gumbo with crab, shrimp,  
scallop, grouper, smoked andouille sausage, okra and peas

**HF** Peeled and Deveined Shrimp 1/2 pound \$12.99 Full Pound \$ 19.99

Langustino shrimp (lobster family) Steamed in Cajun spices  
w/ hot butter or Captain Shrimpps cocktail sauce **Served hot or chilled**

**HF** Raw Oyster Shooters (5) \$6.99 (10) 11.99

Apalachicola Florida Premium select Oysters,  
horseradish seafood sauce w/Abita foam and served with crackers

Fried Oysters \$8.99

(6) oysters served with Smoked Cajun tartar

Coconut Fried Shrimp \$6.99

6 Coconut Shrimp served w/ Honey Chili Pepper dipping sauce

**HF** Sriracha Shrimp & Bacon Nachos \$10.99

Queso Blanco, lemon pepper rice, avocado,  
pico, sour cream, bacon, sriracha and grilled shrimp

**HF** Scallops Rockefeller \$11.99

Dry pack scallops sautéed in bacon over grilled  
spinach with hollandaise and parmesan w/toast points

**HF** Smoked fish spread \$7.99

Shrimpps Secret very light mayo (3 fish) Recipe simply the best around

West Coast Florida Crab Cakes \$7.99

2 Mini Lump Crab/Shrimp/ & Scallops Cakes pan seared

**New** Sautéed Shrimp in NOLA BBQ Butter 10.99

Shrimp sautéed in butter, roasted garlic,  
white and black pepper served with hot dipping bread

Boneless Wings 1/2 pound \$6.99

Louisiana Mild      BBQ Med      Sriracha Hot      Sweet Chili