

Dinner 2pm- Close

All Dinners Choice of: Soup or Salad and Starch

SOUPS: Black Bean or Shrimp Bisque Sub \$2.99 for Seafood Gumbo
SALADS: Caesar Salad or Spring Mix w/house dressing sesame ginger vinaigrette
STARCH: Dirty Rice, Rice & Beans, Mashed Potato, Fries, Cheese Grits or Pasta Alfredo

Wild Caught Fish

HF NO FRY Captains Platter: (mixed grille dinner & dessert) \$25 HF

Comes with soup or salad a mixed grill entrée platter and dessert

Grilled: Crab & Scallops Cake, Gulf Shrimp and Sea Bass Served on a spinach bed with fresh Vegetables, choice of starch and a Dessert : Nola Bread Pudding or Beignets (2)
(Can be all fried upon request)

Daily Fresh Catch market price

Blackened Sea Bass (Red fish Style) \$16.99

Grilled Center cut Corvina. House blackening spices with vegetable of the day and choice of starch

Grilled Creole Salmon \$18.99

Wild Salmon Pan seared with a Creole crème, toasted pecans on spinach bed w/vegetable and starch

Fried Fish Dinner \$12.99

Wild Caught Cod (2 pc) hand battered to order served with fresh vegetable and starch

Naturally Organic Wild Seafood

HF Scallops Rockefeller \$19.99

Dry pack scallops sautéed in bacon over grilled spinach w/ hollandaise served with vegetable and starch

HF Roll Tide Shrimp-n-Grits \$17.99

Creamy cheese Grits topped with sautéed Shrimp, bacon, andouille sausage, tomato and scallions

West Coast Crab Cakes \$17.99

Lump Crab/Shrimp/ & Scallops pan seared drizzled with remoulade and shrimpy sauce with vegetable and starch

New Blackened Mardi Gras Pasta \$18.99

Gulf shrimp, and blackened scallops. Tossed in rigatoni pasta w/Cajun Alfredo and Sweet peas

HF Grilled Jumbo Shrimp \$18.99

1/2 pound Langustino Shrimp (lobster family) with lemon butter, vegetable and starch

Fried Coconut Shrimp Dinner \$15.99

8 butterflied and fried served with sweet & spicy chili pepper dipping sauce

From the Farm

New Cajun Blackened Chicken Alfredo \$12.99 Sub Shrimp add \$4

Cajun grilled chicken rigatoni pasta sweet peas, creamy Alfredo sauce served with toast points

Chicken & Andouille Sausage Jambalaya \$13.99 Add shrimp \$4

Chicken and andouille sausage, dirty rice with holy trinity vegetables

Savory Southern Pot Roast Au Jus \$14.99

Roasted for 8 hrs tender pot roast in a birds nest of horseradish mashed potatoes, fresh vegetable & toast points

New Mojo Cuban Pork Dinner 12.99

Black beans topped with Cuban yellow rice with roasted mojo pork