

Dinner 2pm- Close

All Dinners Choice of: Soup or Salad and Starch

SOUPS: Red Bean soup or Shrimp Bisque Sub \$2.99 for Seafood Gumbo
SALADS: Caesar Salad or Spring Mix salad with sesame ginger vinaigrette
STARCH: Red Beans & Rice, Dirty Rice, Mashed Potato, Fries, Cheese Grits or Pasta Alfredo

Wild Caught Fish

HF NO FRY Captains Platter \$25 HF

A mixed grille entrée featuring our west coast crab cake, langustino shrimp and a grilled sea bass filet
Served on a bed of spinach with your choice of a starch served with steamed vegetables
and finish with either NOLA bread pudding or Beignets(2)

Daily Fresh Catch market price

S Blackened Sea Bass \$16.99

A blackened Center cut of sea bass served with vegetables and a side

Grilled Creole Salmon \$18.99

Wild caught 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 \$21.99

Sea scallops sautéed in bacon over grilled spinach w/ hollandaise served with vegetable and side

HF Roll Tide Shrimp-n-Grits \$17.99

Creamy cheese Grits smothered 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 side

S Blackened Mardi Gras Pasta \$18.99

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

HF NOLA Grilled BBQ Shrimp \$18.99

1/2 pound Langustino Shrimp (lobster family) Shrimp sautéed in butter, roasted garlic,
white and black pepper with lemon butter, vegetable and starch

Fried Coconut Shrimp Dinner \$15.99

8 butterflied coconut shrimp served with sweet & spicy chili pepper dipping sauce

From the Farm

New Cajun Blackened Chicken Alfredo \$12.99

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 mashed potatoes & toast points

Cajun Mojo Pork Dinner 12.99

Slow roasted shredded Citrus pork served over dirty rice and Red beans served with toast points