

# Dinner Menu 2pm—Close

## Appetizers

**New Sautéed Shrimp in NOLA BBQ Butter** Shrimp sautéed in butter, roasted garlic, white and black pepper served with hot dipping bread 10.99

**Peeled and Deveined Shrimp** Langustino shrimp (lobster family) Steamed in Cajun spices w/ hot butter or Captain Shrimpps cocktail sauce Served hot or chilled 1/2 pound \$12.99 Full Pound \$19.99

**HF Raw Oyster Shooters** Apalachicola Fl Premium Oysters, horseradish seafood sauce w/ beer foam served w/crackers 5) \$6.99 (10) 11.99

**Fried Oysters \$8.99** (6) oysters served with Smokey Cajun tartar

**HF Scallops Rockefeller \$11.99** Sea scallops sautéed in bacon over grilled spinach with hollandaise and parmesan cheese w/toast points

**HF Smoked fish spread** Shrimpps home-made secret recipe w/ very light mayo simply the best around \$7.99

**HF Surfer Quesadilla** Grilled white pepper shrimp & scallops, and special 3 cheese blend & avocado. \$11.99

**New Grouper Bites** Fresh maderia beach grouper bites lightly fried and served with Cajun tarter \$9.99

**Coconut Fried Shrimp** 6 Coconut Shrimp served w/ Honey Chili Pepper dipping sauce \$6.99

**West Coast Florida Crab Cakes** 2 Mini Lump Crab/Shrimp/ & Scallops Cakes pan seared served with shrimpps & remoulade sauce \$8.99

**New Cajun Steak Quesadilla \$9.99 or Cajun Chicken Quesadilla \$7.99** Grilled white pepper rib eye or White pepper Chicken tenderloin With sautéed green peppers, caramelized sweet onions & mozzarella

**Boneless Chicken Tenderloin Bites** Lightly dusted and flash fried chicken tenderloin. Half pound \$6.99 sauce served on side  
Ranch Honey Mustard Spicy Blue Cheese Buffalo

## Soups & Entrée Salads

Shrimp & Lobster bisque C 4.99 B \$7.99 **New French Onion Soup:** \$6.99

**HF Louisiana Crab & Seafood Gumbo:** Dark rue gumbo with crab, shrimp, scallops, white fish andouille okra, peas and rice Cup \$4.99 B \$10.99

**Classic Caesar w/ avocado:** hearts of romaine baked croutons, parmesan dressing and avocado \$6.99 add fried oysters \$5.99

**Deluxe baby spring mix:** red, green, leaf, arugula, frisee, lolita rossa & tatsoi lettuces dried cranberry, roasted pecans, crumbled blue cheese \$8.99

**HF Spinach w/homemade bacon dressing:** baby spinach, sliced egg red onion, roma tomato, avocado and croutons \$8.99

**Add to any salad:** chicken \$4 Shrimp \$5 Salmon \$6 Scallops \$10

## Sandwich Platters Comes with 2 sides

All Po-Boys dressed w/lettuce, tom, mayo & pickle

**HF Fried Shrimp Po-boy** \$12.99 **New Sautéed Shrimp Po-boy** \$15.99

**Fried Oyster Po-boy** \$15.99

**Beef Debris Bouquette** \$12.99  
Served w/mayo and side au jus

**HF Bourbon St fried Cod** \$12.99

**New Blackened Red Fish** \$14.99

Served with lettuce & mayo

on croissant w/lettuce & cheese

**CHOOSE 2 (included) or add 1 cup of gumbo for \$3.99**

Marinated Beet Slaw Creamy Cheese Grits Shrimp Bisque  
Home Made Fries Rice & red Beans Red Bean soup

**Fried Baskets:** served with fries and slaw

**Gulf Shrimp** 11.99 **Cod** \$11.99 **Oyster** \$14.99 **Chicken** 9.99

## All Dinners Choice of: Soup or Salad and Starch

**SOUPS:** Red Bean soup or Shrimp Bisque Sub \$3.99 for Seafood Gumbo

**SALADS:** Caesar Salad or Spring Mix salad with sesame ginger vinaigrette and blue cheese crumbs

**STARCH:** Red Beans & Rice, Mashed Potato, Home Cut Fries, Cheese Grits or Pasta Alfredo

### Wild Caught Fish

**HF Daily Fresh Catch** Ask your server about our local fresh catch

**S Blackened Sea Bass** A blackened 7oz filet cut of sea bass (Corvina) served with vegetables and a side \$17.99

**Grilled Creole Salmon** Wild caught Salmon, pan seared with a Creole crème, pecans on spinach bed w/vegetable and starch \$18.99

**Wild Cod fried fish dinner** Wild Caught Cod (2 pc) hand battered to order served with fresh vegetable and starch \$14.99

### From the Farm

**Savory Southern Pot Roast Au Jus** Roasted for 8 hrs tender pot roast in a birds nest of mashed potatoes & toast points \$14.99

**Chicken & Andouille Sausage Jambalaya** Chicken and andouille sausage, dirty rice with holy trinity vegetables \$13.99 add shrimp \$4

**New Cajun Blackened Chicken Alfredo** Cajun grilled chicken rigatoni pasta sweet peas, creamy Alfredo served with toast points \$13.99

### Naturally Organic Wild Seafood

**NEW NOLA Grilled BBQ Shrimp over pasta** Langustino (lobster family) Shrimp sautéed in butter, roasted garlic, white and black pepper with lemon lobster butter served over Rigatoni pasta \$17.99

**HF Roll Tide Shrimp-n-Grits** Creamy cheese Grits w/sautéed Shrimp, bacon, andouille sausage, tomato and scallions \$16.99

**NEW Scallops Rockefeller** Sea scallops sautéed in bacon over grilled spinach w/ hollandaise served with vegetable and side \$22.99

**Fried Coconut Shrimp Dinner** 8 butterflied coconut shrimp served with sweet & spicy chili pepper dipping sauce \$15.99

**West Coast Crab Cakes** Lump Crab/Shrimp/ Scallops pan seared drizzled w/ remoulade and shrimpy sauce w/veg and side \$17.99

**S Blackened Mardi Gras Pasta** Blackened Gulf shrimp, scallops. Tossed in rigatoni pasta w/Cajun Alfredo and Sweet peas \$17.99

**NEW NOLA Grilled BBQ Shrimp** 1/2 pound Langustino Shrimp (lobster family) Shrimp sautéed in butter, roasted garlic, white and black pepper in a with lemon lobster butter \$17.99

## House specialty NO FRY Captains Platter \$25

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 w/steamed veg. and finish with either NOLA bread pudding or Beignets