

GLUTEN SENSITIVE MENU

Our gluten-free menu items are prepared in a shared work area that also processes wheat & gluten products. There is always a chance that gluten-free items may come in contact with products containing gluten.

OYSTERS

Fresh shucked oysters on the half shell.

Served with horseradish, house made cocktail and ginger mignonette sauces.

OYSTERS ON THE HALF SHELL MP
see oyster card or ask server for selection

STARTERS + GREENS

CLASSIC SHRIMP COCKTAIL 15
creole mustard and cocktail sauces

PEEL 'N' EAT SHRIMP 15
old bay spice, creole mustard and cocktail sauces

CRISPY WEDGE SALAD 12
iceberg lettuce, applewood smoked bacon, avocado, carrot, red onion, grape tomato, scallion, blue cheese crumbles, blue cheese dressing

SALMON COBB 18
house smoked, mixed greens, applewood smoked bacon, avocado, boiled egg, tomato relish, red onion, blue cheese crumbles, sherry dijon vinaigrette

MAINS

CEDAR PLANK ATLANTIC SALMON 26
grilled, herb fingerling potato, sautéed baby green beans, fennel orange butter, parsley oil

BLACKENED CATFISH 25
pan seared, dirty rice, sautéed baby green beans, creole beurre blanc with crawfish and grape tomato

SIMPLE FISH
blackened, roasted vegetables, herb fingerling potato
yellowfin tuna 23 salmon 23 scallops 36 walleye 25 snapper 27

Our suppliers certify ingredients in these items are gluten free. Our kitchen is not flour free, and cross contamination is possible. All seafood subject to availability. Bones can happen in dishes with fish. Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items. All smoked items are smoked in house.