

# 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** ..... 17  
creole mustard and cocktail sauces

**PEEL 'N' EAT SHRIMP** ..... 17  
old bay spice, creole mustard and cocktail sauces

**CRISPY WEDGE SALAD** ..... 12.5  
iceberg lettuce, applewood smoked bacon, avocado, carrot, red onion, grape tomato, scallion, blue cheese crumbles, blue cheese dressing

**COBB** ..... 12  
mixed greens, applewood smoked bacon, avocado, boiled egg, tomato relish, red onion, blue cheese crumbles, sherry dijon vinaigrette

## MAINS

**CEDAR PLANK ATLANTIC SALMON** ..... 27  
grilled, herb fingerling potato, sautéed baby green beans, fennel orange butter, parsley oil

**BLACKENED CATFISH** ..... 27  
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\* 24 salmon 24 scallops 39 walleye 27 snapper 30

*Our suppliers certify ingredients in these items are gluten free. Our kitchen is not flour free, and cross contamination is possible. All seafood is 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.*