



Dinner

Starters

West 82 She-Crab Soup <i>Blue Crab, Sherry, and cornbread croutons</i>	9
Smoked Mullet Dip <i>Lightly smoked fish dip with crostinis</i>	9
Crab Cake <i>Spicy remoulade and 12 year balsamic</i>	12
Tuna Poke <i>Avocado and scallions tossed in a sesame ginger dressing, fried wontons</i>	11
Filet Mignon Egg Rolls <i>served with sweet chili sauce</i>	12
Shrimp Cocktail <i>Four jumbo Gulf shrimp with house-made cocktail sauce</i>	13
Chicken Wings <i>Ten wings served naked, buffalo, or blackened</i>	14
Fried Green Tomatoes <i>Spicy remoulade, add fresh lump crab</i>	6
Southern Fried Cheese Grit Fritters <i>Fried extra cheesy grits, tomato bacon jam and ranch</i>	9

Salads

Ferris Farms Strawberry Salad <i>Spinach, pickled shallot, strawberries, candied walnuts, goat cheese, whole grain mustard vinaigrette</i>	8.5
Classic Caesar <i>Hearts of romaine, Caesar dressing, shaved parmesan, garlic croutons</i>	8
House Salad <i>Spring Mix, red leaf, tomatoes, cucumbers, scallions, candied walnuts</i>	6
Wedge Salad <i>Center-cut Iceberg lettuce, diced tomatoes, bacon bits, blue cheese dressing</i>	8
Cobb Salad <i>Mixed greens, chicken, tomato, avocado, hard-boiled eggs, bacon, bleu cheese crumbles</i>	12

Add the following to any salad: Blackened, fried, or grilled

Jumbo Shrimp (5) 9
Sea Scallops (3) 9

Chicken Breast 6
Grouper (6oz) 13



Chef's Favorites

- Captain's Choice Grouper** Seared grouper topped with a crab boursin cheese crust, sautéed spinach, potato croquette, beurre blanc, 12 year balsamic 26
- Airline Stuffed Chicken Breast** Wild mushroom stuffing with green peppercorn sauce, served with blended wild rice & seasonal vegetables 27
- Crispy Peppered Duck** One-half roast duck with black pepper orange marmalade, served with blended wild rice & seasonal vegetables 32

All Land and Sea Entrées are served with herbed new potatoes & seasonal vegetables.

From the Sea

- Crab Cakes** Spicy remoulade, 12 year balsamic 22
- Shrimp and Grits** Conecuh sausage, stone ground creamy cheese grits, crispy fried onions 21
- Bourbon Glazed Salmon** 20

The following seafood entrées are available grilled, blackened, or fried.

Seafood Platter Shrimp, scallops and grouper 23

Mahi Mahi	19	Jumbo Shrimp	18.5
Black Grouper	24	Sea Scallops	18.5

From the Land

- Filet Mignon** 8oz choice filet, veal demi-glace 28
- Rib Eye** 14oz choice rib eye, veal demi-glace 30

Pasta

- Chicken and Mushroom Pasta** Sautéed chicken and cremini mushrooms tossed fettuccini and alfredo sauce 17
- Scallop Mac & Cheese** Seared scallops, smoked pork tasso, truffled mornay, butter cracker crust 22
- Plantation Seafood Pasta** Grouper, shrimp, sea scallops, fettucine alfredo 24

Add the following to any entrée: Blackened, fried, or grilled

Jumbo Shrimp (5) 9
Sea Scallops (3) 9

Chicken Breast 6
Grouper (6oz) 13