



Starters

Gator Bites Served with alligator piquant and lemon wedge	14.50
Flash Fried Calamari Served with Amici's sauce and lemon wedge	14.50
Fire Roasted Shrimp Spicy marinated shrimp with house-made cocktail sauce	16
Corn Crab Chowder Blue Crab, Fresh Corn, Sherry	Cup 8 Bowl 11
Soup of the Day	Cup 6 Bowl 9

Salad

Strawberry, Goat Cheese and Spinach Salad	10.95
<i>Candied walnuts, red onions, whole grain mustard vinaigrette</i>	
Caesar Salad	12
<i>Hearts of Romaine, Caesar dressing, white Anchovy, shaved parmesan, garlic croutons</i>	

Entrees (select one)

Yankeetown Shrimp and Grits	32
<i>Fresh Gulf Shrimp, Andouille sausage, peppers, mushrooms, and a cheddar grit cake with Atchafalaya Sauce</i>	
Plantation Seafood Pasta	38
<i>Half of a Florida Lobster tail, shrimp, and scallops, Littleneck clams served over fettuccini Alfredo pasta</i>	
Kings Bay Platter, Shrimp, Scallops and Grouper	35
<i>Available grilled, blackened, or fried, served with a cheddar grit cake and house vegetables</i>	
Crystal River Crab Cakes	36
<i>with Chef's daily starch selection, house vegetables and remoulade</i>	
Crawfish Etouffee	32
<i>Crawfish tails simmered in a light, Cajun cream sauce over rice with house vegetables</i>	
Filet Mignon	45
<i>8oz Certified Angus Beef Filet served with Chef's daily starch selection and house vegetables</i>	
Rib Eye	38
<i>12oz Certified Angus Beef, 28-day wet-aged served with Basmati Rice and house vegetables</i>	

Desserts

Chef's Selection Daily Desserts

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of food-borne illness. Please inform your server of any food allergies. May 2021