



SOUPS & SALADS 12

Chicken and Sausage Gumbo

AVAILABLE OPTIONS

Cup: \$6.00

Bowl: \$9.00

Soup du Jour

AVAILABLE OPTIONS

Cup: \$6.00

Bowl: \$9.00

House Salad

AVAILABLE OPTIONS

\$7.00

Entrée size: \$12.00

add chicken or shrimp:

\$6.00

Caesar Salad

AVAILABLE OPTIONS

\$7.00

Entrée size: \$10.00

add chicken or shrimp:

\$6.00

Marina Cobb Salad

\$18.00

Tender roasted chicken salad, bacon, tomatoes, avocado, egg & cheese tossed with romaine lettuce and choice of dressing

Seared Ahi Tuna Salad

\$18.00

Fresh Ahi Tuna seared medium rare. Served with a mango, avocado and romaine lettuce, tossed in a ginger vinaigrette

Shrimp Remoulade

\$13.00

Boiled Louisiana Shrimp tossed in Homemade Remoulade Sauce on a Lettuce Wedge and topped with Egg and bacon

Black & Blue Steak Salad

\$19.00

Peppered steak cooked medium on a bed of caesar salad topped with crumbled bleu cheese and grilled ciabatta croutons

Nathan's Special Salad

\$8.00

Fresh spring mix, dried cranberries, candied pecans, crumbled bleu cheese, tossed with balsamic dressing

Lettuce Wedge

\$9.00

Wedge of iceberg topped with crispy bacon, tomato, egg and bleu cheese dressing

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| Fried Louisiana Oyster Spinach Salad | \$19.00 |
| Fried Oysters on a bed of Fresh Spinach topped with Bacon, Red Onion, Spiced Pecans, Tomatoes and crumbled bleu cheese tossed in a Smokey Bacon Vinaigrette | |
| Sante Fe Chicken Salad | \$14.95 |
| Jerked Chicken on a bed of Romaine, Roasted Corn Salsa, Fresh Tomatoes and Avocado tossed with Chipotle-Lime Ranch Dressing | |
| SANDWICHES & WRAPS 14 | |
| Nathan's Burger | \$9.95 |
| 1/2 Lb. ground chuck burger dressed with lettuce, tomato and mayo, Add grilled bacon, pepper jack, cheddar, provolone, Swiss cheese, blue cheese, sauteed mushrooms or onions for \$1 each | |
| Bourbon BBQ Burger | \$12.95 |
| 1/2 Lb. Ground chuck dressed with grilled onions, cheddar, bacon and jack daniels bbq sauce | |
| Crab Cake Sandwich | \$13.95 |
| On a toasted bun with remoulade sauce | |
| Danish Blue Cheese Burger | \$12.95 |
| 1/2 Lb. Burger, Danish Blue Cheese and Onion Strings on a Onion Roll | |
| Club Sandwich | \$12.95 |
| Ham, turkey, applewood smoked bacon, dressed with choice of white or wheat bread | |
| Southwest Steak Wrap | \$12.95 |
| Grilled Steak, Sauteed Peppers and Onions, Cheddar served with Apple Bacon and jalapeno salsa | |
| Steak Sandwich | \$12.95 |
| Grilled Steak & Caramelized Onions topped with melted Swiss Cheese on Ciabata Bread | |
| New Orleans Po boys | \$12.95 |
| Choice of roast beef, shrimp or oysters. Served on French Bread | |
| Roasted Chicken Salad Croissant | \$11.95 |
| Homemade Chicken Salad on a toasted Croissant | |
| Roasted Veggie Sandwich | \$11.95 |
| Roasted Portobello, Eggplant, Red Bell pepper & Fresh Spinach, Swiss Cheese on toasted Ciabata Bread with Garlic Mayonaise | |
| Chicken Parmesan on Bun | \$11.95 |
| Paneeed chicken breast topped with marinara and melted mozzarella on toasted bun | |
| Shrimp or Oyster on Bun | \$9.95 |
| Fried with our Special Batter on Toasted Bun and Dressed the way You want | |
| Seared Grouper on Bun | \$11.95 |
| Seared Ahi Tuna topped with Wasabi Mayo on a Toasted Bun | |
| BBQ Shrimp Poboy | \$12.95 |
| New Orleans style BBQ Shrimp Sauce on French Bread | |

ENTREES 8

Classic Italian Lasagna **\$12.95**

Layers of Bolognese, Herbed Ricotta Cheese, and covered in a Homemade Marinara and mozzarella cheese

Shrimp Alfredo Pasta **\$13.95**

Louisiana Shrimp with our Homemade Alfredo tossed with Pasta

Fried Shrimp, Catfish or Oyster Plate **\$13.95**

Fried in our Own Special Batter and Served with Homemade French Fries and Buttered Texas Toast

Duck & Tasso Pasta **\$13.95**

Slow roasted maple leaf duck and Cajun Tasso, tossed in a creamy parmesan sauce

Fish Almondine **\$13.95**

Fried Fish, toasted Almonds topped with Brown Butter Sauce served with the Vegetable Du Jour

Blackened Fish Taco **\$14.95**

Served on a flour tortilla with Cajun Cole Slaw

BBQ Shrimp Pasta **\$14.95**

Creamy New Orleans Style BBQ Shrimp Sauce tossed with Pasta topped with Fried Eggplant

Oyster Pasta **\$13.95**

Sauteed Oysters, Spinach, Bacon in a Light Garlic Cream Sauce over Pasta

DAILY LUNCH SPECIAL 5

Tuesday - Lasagna and Salad **\$9.95**

Wednesday - Stuffed Pork Loin **\$9.95**

Wednesday - Mac and Cheese and Salad **\$9.95**

Thursday - Shrimp Etouffee and Salad **\$9.95**

Friday - Stuffed Catfish, Pasta Alfredo and Salad **\$9.95**

APPETIZERS 11

Seared Ahi Tuna **\$12.00**

Pan seared Ahi Tuna glazed with an Orange Ginger Sauce

Fried Calamari **\$11.00**

Sliced and fried crispy, served with warm marinara sauce and garlic aioli

Crab Cakes **\$13.00**

Fresh Lake Pontchartrain crabmeat cakes on a bed of Roasted Corn Macque Choux and remoulade sauce

Smoked Oysters **\$14.00**

Smokey fried Oysters topped with Creole Honey Butter and crumbled Blue Cheese

Onion Rings **\$9.00**

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| Spinach and Artichoke Dip | \$11.00 |
| Cheesy Artichoke Dip served with warm Pita Chips | |
| Fried Eggplant Sticks | \$9.00 |
| Eggplant Sticks breaded and fried and served with warm Marinara | |
| Coconut Shrimp | \$11.00 |
| Golden coconut dusted shrimp with a zesty orange sauce | |
| Bacon Scallops | \$12.00 |
| Pan seared scallops, bacon and asparagus topped with roasted pepper aioli | |
| Crabmeat Stuffed Mushrooms | \$12.00 |
| Fresh Mushroom Caps stuffed with Crabmeat Stuffing | |
| Shrimp and Grits | \$12.00 |
| New Orleans style BBQ shrimp on Cheddar Cheese Grit Cake | |
| SEAFOOD 12 | |
| Fried Shrimp, Catfish or Oyster Platter | \$22.00 |
| Fried New Orleans Seafood at its best, served with house made fries | |
| Nathan's Mixed Grill | \$32.00 |
| Marinated shrimp, scallops and steak, served over pecan rice and vegetable du jour | |
| Roasted Seafood Eggplant | \$24.00 |
| Sautéed eggplant, Crabmeat, Shrimp and Seasonings; baked with a Parmesan Crust and served with Pasta Bordalaise | |
| Fish Almondine | \$23.00 |
| Fried fish, topped with toasted almonds and a brown butter sauce served with mashed potatoes and the vegetable du jour | |
| Pecan Crusted Snapper | \$24.00 |
| Pecan and panko crusted snapper topped with nocello butter on a bed of garlic mashed potatoes and vegetable du jour | |
| Broiled Stuffed Redfish | \$25.00 |
| Skin-on redfish filet stuffed with a shrimp stuffing, broiled and topped with a lemon butter sauce served with the vegetable du jour | |
| Seafood Platter | \$28.00 |
| New Orleans fried seafood trinity with the addition of a crab cake, served with fries and garnished with hush puppies and onion rings | |
| Seafood and Eggplant Napoleon | \$24.00 |
| Breaded Eggplant layered with Crabmeat and Shrimp and served with Seafood Pasta | |
| Parmesan Crusted Redfish | \$25.00 |
| Delicately topped with a crawfish butter sauce and served with garlic mashed potatoes and vegetable du jour | |
| BBQ Shrimp | \$22.00 |
| Louisiana gulf shrimp with Nathan's special bbq butter sauce over fried eggplant served with french bread & choice of one side | |
| Christopher's Snapper | \$24.00 |
| Panko crusted snapper with a brandy butter, served with garlic mashed potatoes and vegetable du jour | |

Blackened Tuna **\$23.00**
Blackened medium rare tuna on a bed of tasso and potato hash, topped with creole honey butter and vegetable du jour

MEAT & POULTRY 8

Surf & Turf **\$34.00**

The original! 8 oz. filet and broiled lobster tail, served with a twice baked potato and vegetable du jour

Chicken Parmesan **\$19.00**

Breaded chicken breast topped with marinara and mozzarella, served with pasta marinara and vegetable du jour

Veal Au Gratin **\$27.00**

Paneed baby veal, topped with crab meat au gratin and vegetable du jour

Veal Marsala **\$24.00**

Sauteed baby veal topped with mushroom marsala wine sauce, served with angel hair pasta and vegetable du jour

Veal Porterhouse **\$26.00**

Porterhouse Steak broiled perfectly and served with choice of side

Applewood Bacon Wrapped Pork Loin **\$20.00**

Bacon Wrapped Pork Loin broiled and served with a choice of a side

14 Oz. Ribeye **\$25.00**

14oz ribeye, broiled to your liking and served with a choice of one side

8 Oz. Filet **\$29.00**

8oz Filet, grilled to your liking and served with the choice of one side

PASTA 8

Roasted Duck and Tasso Pasta **\$20.00**

Slow roasted maple leaf duck and tasso tossed in a creamy parmesan sauce

Pasta Vegetarian **\$19.00**

Portobello mushrooms, caramelized onions, spinach, sun dried tomatoes, garlic and roasted bell peppers on top of angel hair pasta

Smokey Shrimp Pasta **\$21.00**

Sauteed Shrimp, Roasted Bell Peppers, Onions and Tasso in a Brandy Cream Sauce over Penne Pasta

Lobster Ravioli **\$21.00**

Homemade lobster ravioli in a lobster brandy cream sauce

Shrimp Alfredo **\$20.00**

Louisiana shrimp in a creamy Alfredo sauce tossed with angel hair pasta

Seafood Manicotti **\$21.00**

Spinach, Artichoke, Crabmeat, Shrimp, stuffed in Manicotti and Baked in a Lobster Cream Sauce

BBQ Shrimp Pasta **\$20.00**

Creamy New Orleans Style BBQ Shrimp Sauce tossed with Pasta topped with Fried Eggplant

The Perfect Italian Lasagna

\$19.00

Layers of Bolognese, Herb Ricotta and covered with Marinara and Mozzarella