



Gulf Coast Grill

Louisiana Roots – California Style

Appetizers

Sweet Corn Hushpuppies flavorful fried cornmeal dumplings with our housemade remoulade sauce	6.95	Oysters on the Half Shell six oysters shucked to order, with our zesty cocktail sauce and wakame salad	9.95
Jerk Marinated Chicken Skewers served with jicama cole slaw and honey drizzle	8.95	Fried Oysters six fresh plump fried oysters with our housemade remoulade sauce	7.95
Blackened Prawn Cocktail served warm in a martini glass with avocado salsa, salsa fresca and cocktail sauce	11.95	BBQ Ribs house smoked 1/2 rack finished with jalapeño BBQ sauce and served with jicama slaw	10.95
Steamed Clams in a chipotle butter sauce	10.95	Grilled Vegetable Quesadilla with caramelized onions, spinach, tomatoes, sweet corn, pepper jack cheese and topped with cilantro lime crema	6.95
Crispy Calamari served with mango chile dipping sauce	8.95	add chicken	4.00
Crawfish Chile Relleno anaheim chile stuffed with goat cheese and minced crawfish on a vanilla black bean puree	8.95	add shrimp	6.00
Bacon Wrapped Scallops pan seared and topped with a pineapple coconut rum cream sauce	11.95	Cornmeal Crusted Brie served with an organic mixed green salad, candied pecans and a honey drizzle	7.95
		Darrell's Crab Cakes served with black bean corn salsa and honey mustard aioli	10.95

Soups & Salads

Gulf Coast Chowder clams, potatoes, bacon, tomatoes and cream. Possibly the world's best!	cup 3.95 bowl 5.50	Caesar crisp romaine lettuce tossed with our special Caesar dressing	5.95
Chef's Daily Soup	cup 3.95 bowl 5.50	Gulf Greens organic mix of greens tossed with our housemade bleu cheese vinaigrette	5.95
Southern Fried Chicken Salad cornmeal crusted chicken breast, mixed greens and jalapeno ranch dressing	8.95	Add to any salad:	
Fried Oyster Salad fresh spinach, fennel, mushrooms and radicchio with warm bacon molasses dressing	10.95	grilled or blackened chicken	4.00
		grilled or blackened shrimp	6.00
		grilled or blackened salmon	8.00
		grilled or blackened ahi	10.00
		grilled or blackened new york strip steak	12.00

A Taste of the Gulf Coast

The Gulf Coast Grill was born out of love for good times & good food. Our menu is inspired by the flavorful and diversified cuisines of the Gulf Coast. This area, from the Gulf of Mexico to the Gulf of Campeche, offers a wide variety & style of cooking with Cajun, Creole, French, Latin American, Spanish & Caribbean influences.

We blend our knowledge of these cuisines and their culinary techniques with the freshest ingredients to create what we call the "Best of Both Gulf's"; a unique and interesting fusion of Latin and Southern flavors.

Enjoy!!

Suppers

Cedar Plank Salmon		19.95
lightly spice charred, served on a cornmeal crusted potato cake with creole ragout and topped with crispy onions		
Blackened Halibut		20.95
fresh northern halibut filet served on a vanilla black bean purée with creole rice, sautéed seasonal vegetables and topped with cilantro lime crema		
Sesame Crusted Ahi		21.95
seared rare, served with wakame rice, sauteed vegetables & drizzled with a wasabi soy glaze		
Crab Cake Plate		18.95
three crab cakes with creole rice and black bean corn salsa		
Seafood Gumbo		18.95
our version of the classic stew made with a bounty of fresh seafood		
	1/2 order	11.95
Mississippi Mustard Catfish		17.95
griddled & served with seasonal vegetables, red beans, rice & housemade jalapeno tartar sauce		
Jambalaya		17.95
made with shrimp, spicy andouille sausage, house smoked chicken & crawfish		
	1/2 order	10.95
Cornmeal Crusted Fish & Shrimp		17.95
served with bleu cheese crispy potatoes & jicama slaw		
Cajun Combo		21.95
trio of our house specialties come together for your dining enjoyment: seafood gumbo, jambalaya & hushpuppies		
Seafood Pan Roast		21.95
clams, scallops, shrimp & oysters sautéed in a sherry cream sauce served over rice & topped with crabmeat		
Mixed Seafood Grill		21.95
scallops, prawns & halibut served with creole rice & chorizo maque choux		
House Smoked BBQ Ribs		20.95
full rack finished with jalapeño BBQ sauce served with bleu cheese crispy potatoes & jicama slaw		
House Smoked Pork Chops		20.95
served with peach chutney, garlic mashed potatoes & seasonal vegetables		
Blackened New York Strip Steak		23.95
served with bleu cheese chipotle cream sauce, garlic mashed potatoes & seasonal vegetables		
The Big Easy		25.95
house smoked pork chop with peach chutney, 1/2 order of jambalaya & house smoked BBQ ribs served with garlic mashed potatoes & seasonal vegetables		
Chicken Fried Chicken		16.95
breaded boneless breast wrapped around a chorizo cornbread stuffing served with country sausage gravy, seasonal vegetables and garlic mashed potatoes		
Stuffed Tomato		14.95
goat cheese and portabello mushroom filled tomato on a bed of creole rice, topped with wilted spinach and a sun dried tomato cream sauce		
Penne Pasta		15.95
house smoked chicken and andouille sausage sautéed with bell peppers & sun dried tomatoes in a rustic tomato sauce		
Red Beans & Rice		13.95
served with grilled chicken or andouille sausage		
Veggie Spinach Fettuccine		14.95
sautéed with seasonal vegetables and sun dried tomatoes in a garlic cream sauce		
	with grilled or blackened chicken	4.00
	with grilled or blackened shrimp	6.00
	with pan seared scallops	8.00
Crawfish Ravioli		17.95
six housemade ravioli served with a cilantro lime pesto cream sauce and seasonal vegetables		

18% gratuity will be added to parties of 6 or more
Split plates will be accommodated when possible
Please let us cater your next luncheon or special event