

Café

— ★ —
AT THE POINT



DRINKS

Muddy Mississippi \$10.00

Absolut Vanilla, White Godiva, Dark Godiva and cream shaken into a chocolate-drizzled martini glass.

Orange Sunburst \$10.50

Absolut Mandarin and Vanilla, White Godiva and cream shaken and strained into an orange-garnished martini glass.

Shipwreck \$11.00

1800 Tequila, Grand Marnier, sweet and sour with a splash of OJ.

Captains Cosmopolitan \$10.50

Ketel One, Cointreau, lemon and lime.

Deer Island Margarita \$10.50

Cuervo Gold, Grand Marnier, sweet and sour finished with Peach Schnapps.

Deep Blue Sea \$9.00

Peach Absolut, Blue Curacao, pineapple juice and OJ.

Lime Mojito \$9.00

Tommy Bahama Rum served Mojito-style

Sundown Mojito \$9.00

Tommy Bahama Rum, OJ and sweet and sour.

Pelican Punch \$10.00

Absolut Citron, Midori, Amaretto, lime juice, pineapple juice and OJ.

Bloody Mary Moonshine \$10.00

In a Mason jar, we will serve you our secret blend of Absolut Peppar Vodka, wasabi, horseradish, Cholula Sauce and tomato juice.
Hotter than a gator on your tator!



STARTERS

Chicken lettuce wraps \$7.99

Sweet soy chicken breast served with crisp butter leaf lettuce and garlic chili sauce, with a side of spicy peanut sauce, fresh lime and wasabi paste.

Asian shrimp \$9.99

Crisp golden fried shrimp, tossed in a crushed red pepper, sesame-honey glaze.

Spicy wings \$8.99

Fried Buffalo-style, served with Ranch or bleu cheese dipping sauce.

Chicken strips \$5.99

Fried golden-brown and served with BBQ or honey mustard sauces.

Sliders \$6.99

Three mini cheeseburgers, served with diced onions, dill relish and a smoky BBQ sauce.

Seafood nachos \$9.99

Generous plate of tri-color tortilla chips, smothered in shrimp, crawfish tails, and crab in our zesty queso blanco sauce.

SALADS

Farmers market \$6.99

Mixed greens, cucumber, tomato, red onion, bell pepper and croutons, tossed and garnished with hard-boiled egg and bacon bits.

Top it off with fried shrimp for just \$1.00 more.

Chicken Caesar \$7.99

Seasoned and grilled chicken breast with chopped romaine hearts, toasted croutons, fresh Parmesan and classic Caesar dressing.

Cobb salad \$7.99

Classic mixed greens, smoked turkey, bacon, Cheddar cheese, avocado, hard boiled egg, topped with bleu cheese crumbles.

Southwest chicken fajita salad \$7.99

Mixed greens tossed with black beans, roasted corn, cilantro, onions, tomatoes, topped with a fajita grilled 10-oz. chicken breast.



SOUPS

Seafood gumbo \$4.99

Classic Gulf Coast favorite served with rice.

Chicken corn chowder \$4.59

Hearty, creamy blend of roasted chicken and sweet corn.

Loaded potato \$4.59

Creamy potato soup topped with cheese, bacon crumbles and scallions.

Firehouse chili \$4.59

Beef and beans slowly simmered in our spicy Mexican tomato sauce.

BURGERS, SANDWICHES, AND PO'BOYS

(Served with chips, waffle fries, or coleslaw)

The classic American burger \$7.99

100% fresh choice ground chuck burgers
Add bacon or cheese for just \$1.00 more.

The black and bleu \$9.99

Fresh ground chuck, seasoned just right, blackened, and finished with a creamy bleu cheese.

The club \$8.99

Honey-ham, smoked turkey, bacon, lettuce, tomato on your choice of bread.

Reuben \$8.99

Classic corned-beef, sauerkraut, Thousand Island dressing on marbled rye.

BLT \$6.99

The traditional BLT, loaded with bacon and served on Texas toast.

Philly Cheesesteak \$6.99

Toasted hoagie roll with smothered beef, onions, and peppers, topped with melted Swiss.

Grilled chicken \$8.99

10-oz. breast seasoned and grilled on a toasted kaiser bun.

Po'Boys \$9.59

Choice of fried shrimp, roast beef, catfish, or crab cakes, dressed and pressed.



PASTAS

Chicken or shrimp Alfredo \$11.99

Seasoned, grilled chicken or shrimp served over fettuccini, tossed with the traditional Parmesan cream.

Pasta primavera \$9.99

Tri-color rainbow rotini, seasonal vegetables, sautéed in roasted garlic virgin olive oil.

Spaghetti and meatballs \$9.99

Classic Italian meatballs simmered in housemade marinara served over a generous portion of pasta.

SEAFOOD

Fried shrimp \$13.99

Hand-breaded jumbo fantail shrimp, deep fried and served with housemade cocktail and tarter sauces. Served with waffle fries and coleslaw.

Fried catfish \$9.99

Domestic filet, hand-battered and fried with hush puppies, coleslaw, cocktail and tartar sauces.

New Orleans BBQ shrimp \$10.99

Jumbo head-on shrimp, sautéed in this classic garlic-rosemary butter. Served over rice with toasted baguettes.

Fish and chips \$9.99

Tempura-battered Alaskan cod deep-fried and served with waffle fries and coleslaw.

STEAKS AND SPECIALTIES

(Served with dinner salad and one side option)

T-bone \$19.99

14-oz. bone-in steak, charbroiled and topped with garlic shallot butter.

Rib eye \$21.99

Juicy and flavorful 12-oz. cut, seasoned and charbroiled.

Surf and Turf \$19.99

10-oz. NY strip charbroiled and partnered with your choice of jumbo grilled shrimp or a 9-oz. whole lobster.

Memphis-style ribs \$15.99

Baby backs, dry-rubbed, smoked and served with our classic BBQ sauce.

Half rack \$11.99

Southern-fried chicken \$10.99

Three pieces of fresh chicken, hand-breaded and fried to a golden brown.

Grilled chicken \$9.99

Charbroiled 10-oz. breast, basted in fresh herbs and virgin olive oil.



SIDES

\$1.99

Pasta
macaroni and cheese
steamed broccoli
potato salad

Southern mashed potatoes
onion rings
seasonal vegetables
baked beans

waffle fries
steamed rice
coleslaw
side salad

BREAKFAST ALL DAY

All breakfast entrees served with choice of hash browns or grits along with your choice of toast or buttermilk biscuits and fruit preserves.

Classic Steak and Eggs \$10.99

6-oz. rib eye seasoned and charbroiled and served with two farm fresh eggs cooked your way.

Ham Steak and Eggs \$7.99

Flavorful 5-oz. bone-in ham steak served with two eggs your way.

THREE-EGG OMELETS

Western Omelet \$8.59

Sautéed with sausage, ham, bacon, onions, peppers, and Cheddar cheese.

Three-cheese Omelet \$6.99

Loaded with fresh shredded Cheddar, mozzarella, and Monterey Jack cheeses.

Seafood \$8.59

Prepared with succulent shrimp, crab and crawfish tails.

Veggie Omelet \$7.99

Fresh mushrooms, red and green peppers, tomato, asparagus tips,
baby spinach and onions.



DESSERTS

Cheesecake \$6.49

Tall NY style cheesecake finished with fresh berries.

Key lime mousse cake \$ 5.99

Timeless Southern classic.

Chocolate peanut butter pie \$ 6.59

Moist rich blend of chocolate and peanut butter.

Chocolate explosion cake \$ 6.99

Chocolate on chocolate topped with all of your candy favorites.

Tiramisu cake \$ 5.99

Traditional sweet creamy Italian favorite.

BEVERAGES

Cup of coffee \$ 1.49

Juice \$1.99

Orange, apple, cranberry, grapefruit, tomato

Sweet and unsweetened tea \$ 1.99

2% and chocolate milk \$ 1.99

Coke, Diet Coke, Sprite, Mr. Pibb, Barq's root beer, Minute Maid lemonade, Fanta orange, Nestea raspberry tea \$ 1.99

