

Starters

Onion Rings , Fresh cut, hand dipped and fried to a golden brown.....	\$6.95
Jalapeño Hush Puppies , A tried and true recipe of sweet corn and diced jalapeños	\$4.95
Basin BBQ Shrimp , Jumbo shrimp sautéed in a spicy rosemary garlic butter sauce	\$11.45
Blue Crab Cakes , Two lump crab cakes pan sautéed and served with our signature remoulade sauce	\$11.95
Blue Crab Dip , Cast iron skillet filled with our delicious baked crab and spinach dip, served with blue corn chips	\$10.95
Parmesan Fried Calamari , Flash fried, served with a hint of lemon and dusted with grated parmesan	\$9.95
Fried Eggplant Spears , Hand cut, breaded and deep fried served with house-made marinara sauce.....	\$8.95
Crab Claws , Marinated Louisiana crab claws. Prepared either chilled, sautéed or fried and served with our signature remoulade sauce.....	\$12.95
Buffalo Bites , Your choice of either jumbo shrimp or plump & salty oysters, perfectly fried and served on a delicate pool of buffalo sauce.....	\$10.95
Oysters on the Half Shell , Louisiana raw oysters fresh off the boat, served with cocktail sauce, lemon and saltines	½ dozen or Blue Crab Dozen Market Price

Substitute sauces: house-made remoulade, spicy cocktail, tartar, or marinara

Soups

	Cup	Bowl
Corn and Crab Soup , Rich creamy bisque filled with fresh crabmeat and roasted corn	\$5.95	\$9.45
Oyster Soup , Fresh shucked oysters simmered in rich cream	\$6.95	\$9.45
Seafood Gumbo , Made from scratch with a nutty brown roux, savory stock, shrimp and crabmeat	\$6.95	\$9.45

Salads

House Salad , House mix topped with tomato, cucumber, shredded cheddar, chopped bacon and french bread croutons.....	\$5.45
Italian Salad , Romaine blend with tomato, shaved red onion, olive salad and artichoke hearts tossed in house-made Italian dressing, topped with parmesan cheese.....	\$9.95
Caesar Salad , Fresh cut romaine hearts tossed in house-made Caesar dressing, topped with grated parmesan cheese and croutons	\$8.95
Add chicken or shrimp (grilled or fried) \$3.50 Add fried oysters \$4.50	
Cobb Salad , Traditional chopped salad served with choice of house-made dressing.....	\$13.95
Special Gulf Salad , Choose from either gulf fish, shrimp or oysters, grilled, blackened or fried, served with our house mix, cucumber, tomato, carrot, red onion and bell pepper with your choice of house-made dressing.....	\$15.95

Fresh house-made dressings: Italian, Blue Cheese, Balsamic Vinaigrette, Caesar, Remoulade, or Ranch

Seafood Dinners

All cooked to order. Served with Hush Puppies & French Fries.

- Gulf Shrimp**, Lightly dredged in our special batter and fried to a golden brown
Grilled upon request\$16.95
- Fried Oysters**, Plump, salty and fried to perfection\$18.45
- Louisiana Catfish**, Dusted with our creole seasoning and fried in a cornmeal and
corn flour batter or grilled to perfection\$15.45
- Combo Platter**, Choice of two of the above items for the best of all worlds\$18.45
- Stuffed Crab**, Generous amounts of lump and claw meat with creole seasonings
Served in an individual "shell" after a quick stop under the broiler\$15.95
- Soft Shell Crab**, Lake Pontchartrain soft shell crab deep fried or pan-sautéed in
Basin BBQ butter Market Price
- Blue Crab Platter**, The ultimate seafood dinner includes fried shrimp, oysters &
catfish with a delicately fried soft shell crab, a crabmeat croquette and a sprinkle of
fried crab claws for lagniappe\$29.95
- Shrimp and Grits**, Our Basin BBQ Shrimp served over a bed of creamy stone ground
cheese grits.....\$16.95
- Whole Stuffed Flounder**, A Lakefront Classic. Crab meat stuffed flounder,
delicately fried or broiled served with a choice of side Market Price
- Fresh Gulf Fish**, Chef's daily fresh fish, prepared either fried or grilled and topped with a choice
of lemon butter, meuniere, or almondine and served with your choice of side..... Market Price
- Add Lump Crabmeat or Grilled Jumbo Shrimp \$6.50

New Orleans Classics

- Blue Crab Pasta**, Sautéed shrimp or chicken tossed with al dente pasta in a
light creamy Alfredo sauce\$15.95
- Grilled Chicken Breast**, Marinated in house spices and served with fresh vegetables ...\$11.95
- Salisbury Steak**, Hamburger steak topped with onions and brown gravy and
served with your choice of one side item\$14.95
- Red Beans & Rice**, Traditional creamy style red beans surrounding a mound of fluffy
white rice with smoked sausage\$10.95
- Hand Cut Steaks**, Marinated and prepared to your liking and served with choice of two sides
..... (10 oz. rib eye) \$19.95 (8 oz. filet) \$23.95

Sandwiches

Served on French bread, dressed, with Fries

- Shrimp** (grilled or fried).....\$9.95
- Fried Oyster**..... \$12.95
- Fried Catfish**.....\$9.95
- Fried Soft Shell Crab** (seasonal) .Market Price
- Hamburger on Bun**\$8.95
- Fried or Grilled Chicken**\$9.95

Sides

- French Fries, Cole Slaw,**
Potato Salad or Hush Puppies.....\$3.95
- Baked Macaroni, Side Salad,**
Sweet Potato Fries, Grilled
or Sautéed Vegetables,
Stone Ground Cheese Grits\$5.45