

SMASHIN CRAB

Culinaria Three Course Dinner Menu \$55
August 13-27th, 2022



First Course

- Choose One -

Redfish Spillway

Grilled Redfish & Lump Crab tossed in our Spillway Sauce, loaded on to 5 crostini

Jumbo Lump Crab Cakes

Jumbo Lump Crab formed into two crispy cakes topped with Remoulade and green onion

Chargrilled Oysters

6 Gulf oysters loaded with garlic butter and parmesan cheese and grilled on an open flame

Second Course

- Choose One -

Lobster Roll

Large chunks of Lobster sautéed with butter, garlic and green onions, topped with a lemon dill aioli. Served with Cajun fries

Catfish Atchafalaya

Blacken Catfish served on a bed of Dirty Rice, smothered in a Crawfish Cream Sauce

Seafood Boil in Your Choice of Sauce & Heat

1LB Head On Shrimp, 1 Snow Cluster, 1/2LB Veggies, 1 Corn, 1 Potato, 4 Pieces of Sausage

Third Course

- Choose One -

Banana Puddin

A sweet treat with layers of creamy vanilla custard and chessman cookie crumbs

Bread Puddin

Bread chunks baked with custard sauce and drizzled with caramel

Turtle Brownie A La Mode

Rich fudgy brownies are crowned with pecans, gooey caramel topping and a scoop of vanilla ice cream