

Appetizers

SESAME CRUSTED SEARED AHI

No.1 Grade Tuna, Wasabi Ranch
Roasted Red Pepper Aioli, Fried Ginger
16.95

CRAB & AVOCADO

Chilled Jumbo Lump Crabmeat, Avocado
Cucumber & Tomato
13.95

FRIED GREEN TOMATOES

Cornmeal Fried Tomatoes, Pimento Cheese
Bacon, Arugula
9.95

CRABMEAT PEGGY

Jumbo Lump Crabmeat baked in a rich
Cream Sauce with Toasted Almonds
13.95

CHICKEN WINGS

BUFFALO: Hot Wing Sauce, Blue Cheese Dressing
BARBEQUE: Ranch Dressing
Six for 7.95
Twelve for 14.95

HOME STYLE ONION RINGS

Double Battered Home Style
4.95

CHICKEN FRIED FROG LEGS

Lemon - Garlic Brown Butter, Arugula
½ Pound for 13.95

Soups & Side Salads

SOUP DU JOUR

5.95 • 7.95

SEAFOOD GUMBO

6.95 • 8.95

TURTLE SOUP

6.95 • 8.95

CHILLED TOMATO GAZPACHO

5.95 • 7.95

SENSATION SALAD

Baby Field Greens, Grated Parmesan Cheese
Sensation Dressing
5.50

CLUB "TAVERN" SALAD

Mixed Greens, Olive Mix, Feta, Hearts of Palm
House Made Florentine Dressing
5.75

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Croutons, Parmesan Cheese
Caesar Dressing
5.50

CHILLED ICEBERG WEDGE

Bacon Lardon, Blue Cheese Crumbles, Pickled Onions
Blue Cheese Dressing
5.75

WATERMELON SALAD

Compressed Watermelon, Cantaloupe, Feta
Pickled Onion, Baby Spinach, Balsamic Vinaigrette
5.95

Entrée Salads

WEEKLY SALAD SPECIAL

Seasonal Salad Focusing on Fresh Ingredients, Market Price

CRAWFISH SALAD

Mixed Greens, Marinated Artichokes, Grilled Peppers
Bacon, Parmesan, Sun Dried Tomato Ranch
13.95

FRIED OYSTER SALAD

Baby Spinach, Grape Tomatoes, Bacon, Heart of Palm
Tarragon - Horseradish Ranch
15.95

SHRIMP REMOULADE SALAD

Mixed Greens, Sweet Peppers, Plum Tomato, Red Onion
Chilled Boiled Shrimp, New Orleans Remoulade
15.95

DUCK BREAST SALAD

Seared Duck Breast, Compressed Watermelon, Cantaloupe, Feta
Pickled Onion, Baby Spinach, Balsamic Vinaigrette
15.95

GRILLED CHICKEN COBB SALAD

Mixed Greens, Grilled Chicken, Bacon, Tomatoes
Avocado, Hardboiled Egg, Blue Cheese
13.50

GULF SEAFOOD SALAD

Boiled Gulf Shrimp, Jumbo Lump Crabmeat,
Marinated Crawfish Tails, Mixed Greens, Grape Tomatoes,
Avocado, Kalamata Olives, Capers and Green Onions,
Florentine Dressing
23.95

STUFFED AVOCADO SALAD

Mixed Greens, Asparagus, Cucumber, Carrots
Sweet Peppers, and Orange Slices

CHICKEN SALAD 12.95

SHRIMP SALAD 13.95

JUMBO LUMP CRABMEAT 16.50

SENSATION SALAD

Baby Field Greens, Grated Parmesan Cheese,
Sensation Dressing

GRILLED CHICKEN 13.50

GRILLED SHRIMP 15.95

FRIED OYSTERS 15.95

CAESAR SALAD

Romaine Lettuce, Croutons, Parmesan,
Caesar Dressing

GRILLED CHICKEN 13.50

GRILLED SHRIMP 15.95

FRIED OYSTERS 15.95

**There may be a risk associated with consuming raw shellfish as is the case with other raw protein products if you suffer from chronic illness of the liver, stomach or blood or have other immune disorders you should eat these products fully cooked.*

Sandwiches

selection of side:

Pommes Frites, Sweet Potato Fries, Zapp's Potato Chips, Cole Slaw or Fresh Fruit

WEEKLY SANDWICH SPECIAL

Usually Hearty . . . Always Good!
Market Price

GRILLED CHICKEN SANDWICH

Lettuce, Avocado, Bacon, Tomato,
Swiss Cheese, Toasted Bun
9.95

SHAVED CHICKEN CUBANO

Shaved Garlic Chicken Breast, Ham, Swiss, Mustard,
Pickle
Pressed on New Orleans French Bread
9.95

PRESSED CRAB BLT

Brie Spread, Bacon, Spinach, Tomato, Sweet Sourdough
15.95

SHRIMP & LOBSTER SALAD WRAP

Baby Greens, Tomato, Muenster Cheese, Whole Wheat
Wrap
15.95

GRILLED CHICKEN CAESAR WRAP

Grilled Chicken Breast, Caesar Salad, Wheat Wrap
9.95

TRIPLE DECKER CLUB

Ham, Turkey, Bacon, American & Swiss Cheeses,
Lettuce, Tomato & Mayonnaise
8.95

PASTRAMI REUBEN

Shaved Pastrami, Swiss Cheese, Sauerkraut,
Russian Dressing Served Hot On Toasted Marble Rye
8.95

SEAFOOD PO-BOYS

New Orleans French Bread, Fully Dressed

Fried Catfish 10.95
Fried Shrimp 12.95
Fried Crawfish 12.95
Fried Oyster 14.95

DAILY CATCH OF GULF FISH

Garlic—Parmesan Asparagus & Baby Potatoes
Add: Sautéed Jumbo Lump Crabmeat

Choose your Fish Preparation:

À la Meunière
Brown Butter-Amandine
Blackened
25.95 • 35.95

GRILLED TASMAN SALMON

Sticky Rice Cake, Stir Fried Vegetables,
Blood Orange Ponzu
29.95

SEARED DIVER SCALLOPS

Corn Puree, Strawberry Chili Glaze,
Chipotle Bacon Lardon
15.95 • 26.95

SEARED JUMBO LUMP CRAB CAKES

Dijon Vinaigrette, Tomato Chive Aioli
15.95 • 26.95

RIVER ROAD SPECIAL

Daily Special Inspired by Regional Home Cooking
10.95

Burgers

selection of side:

Pommes Frites, Sweet Potato Fries, Zapp's Potato Chips, Cole Slaw or Fresh Fruit

THE CLUB BURGER

Half Pound Black Angus Pattie, Lettuce, Tomatoes & Onions
Selection of Cheese, Toasted Bun
8.95

THE OAK TERRACE BURGER

8 oz. Black Angus Pattie, Bacon, Caramelized Shallots & Onions Pimento Cheese, Fried Jalapeno Slices, Brioche Bun
9.95

MUSHROOM GOUDA BURGER

8 oz. Black Angus Pattie, Smoked Gouda, Mushrooms
Fried Pickles, Ranch Mayo, Toasted Bun
10.95

CAPRESE BURGER

8 oz. Black Angus Pattie, Tomato, Mozzarella, Basil
Roasted Garlic Mayo, Balsamic Drizzle, Toasted Bun
10.95

Seafood Plates

*Served with hand cut french fries
or sweet potato fries
cocktail and tartar sauces*

FRIED JUMBO SHRIMP

6 or 9 ea.
14.95 • 19.95

CORNMEAL FRIED CATFISH

9.95

FRIED OYSTERS

16.95

FRIED CRAWFISH

13.95

SEAFOOD PLATTER

Shrimp, Catfish, Crawfish & Oysters
22.95

Entrées

CHAR GRILLED STEAKS

Roasted Garlic Mashed Potatoes, Vegetable Du Jour
Sauces: *Caramelized Onion Bacon Jus, Béarnaise, Maître d' Butter*

Filet Mignon □ 6 oz. 32.95
Filet Mignon □ 8 oz. 38.95
Prime Ribeye □ 14 oz. 42.95

STEAK FRITES □ 8 oz.

Seared Beef Teres Major, Sherry – Shallot Vinaigrette
Pommes Frites, Hollandaise
26.95

PAN ROASTED AIRLINE CHICKEN BREAST

Roasted Garlic Mashed Potatoes, Asparagus,
Smoked Chicken – Herb Jus
18.95

WEEKLY EVENING SPECIAL □ served after 5:30 pm

Three Course Meal - Sensation Side Salad &
Choice of Soup Du Jour or Club Classic Dessert
17.95

Family Night every Wednesday