

## Appetizers

### Freda's Crab Cakes

Tender lump blue crab filling, with a crispy Japanese bread crumb coating, served in a lemon beurre blanc with capers 11.5

### Golden Calamari

Lightly hand breaded, served with spicy marinara sauce 8.95

### Chicken Quesadillas

Grilled chicken breast, melted cheese, caramelized onions, and spinach in a large flour tortilla 6.95

### Shrimp Quesadillas

Grilled shrimp, melted cheese, caramelized onions, and spinach in a large flour tortilla. 7.95

### Crab Stuffed Avocado

Avocado halves stuffed with lump crab, shrimp, crawfish and Andouille sausage 8.95

### Fresh Gulf Oysters\*

Freshly shucked to order in a half shell with our zesty cocktail sauce 1/2 dozen 6.95 1 dozen 11.95

### Spinach Artichoke Dip

With home-made salsa and corn tortilla chips 7.95

### Shrimp Cocktail

Freshly boiled and chilled jumbo black tiger shrimp with our zesty cocktail sauce 10.95

### Crab Stuffed Mushrooms

Cabernet Sauvignon marinated mushrooms, baked and stuffed with blue crab stuffing 8.95

### Southern Fried Pickles

Buttermilk battered and fried to golden, served with house made Ranch dressing 7.5

### Romano Bruschetta

Toasted French bread with basil aioli, & roasted bell pepper relish, topped with capers & feta cheese 7.95

### Buttermilk Fried Oysters

Fresh Gulf oysters shucked to order, lightly battered and served with Remoulade dipping sauce 8.95

### Appetizer Sampler

Crab-stuffed mushrooms, calamari, Bruschetta and coconut shrimp 14.95

## Soup

### Seasonal Soup

Chef's daily creation 4.25

### Seafood Gumbo

Shrimp, crawfish, Andouille sausage and okra, served with rice, Cup 5.25 Bowl 9.95

## Side Salads

### Freda's House Salad

Mixed baby greens, pecans, feta cheese and cucumbers, choose from *balsamic vinaigrette* or *raspberry walnut vinaigrette*, 3.95

### Caesar Salad

Fresh romaine hearts, tossed in a Caesar dressing, with a garlic crostini and parmesan cheese 3.95

### Iceberg Wedge Salad

Topped with blue cheese crumbles, tomatoes and warm bacon with blue cheese dressing 5.5

## Entree Salads

### Caesar Salad with Chicken

Fresh Romaine hearts tossed in a house Caesar dressing, with a garlic crostini & parmesan cheese, topped with grilled chicken 11.95

### Iceberg Wedge Salad with Shrimp

Topped with blue cheese crumbles, warm bacon and **blackened shrimp** with blue cheese dressing 13.95

### Chef's Salmon Salad

Mixed baby greens, avocado, pecans, cucumber, tomato, feta cheese and hard-boiled egg, with **charred grilled salmon** and in a *raspberry walnut vinaigrette* 16.95

### Chef's Shrimp Salad

Mixed baby greens, avocado, pecans, cucumber, tomato, feta cheese and hard-boiled egg, with **grilled jumbo black tiger shrimp** 13.95

### Bistro Steak Salad

Mixed baby greens, pecans, cucumber, tomato, Bleu cheese crumbles and caramelized onions, in a *balsamic vinaigrette* with **charred grilled steak** 17.95

## Side Vegetables

**Grilled Seasonal Vegetables** 6.95

**Sautéed Button Mushrooms** 4.95

# Entrees

*Unless specified, please choose the starch for your entree:*

Saffron Rice

Baby Red New Potato

Seasoned Match Stick Fries

Baked Potato

## Seafood

All our seafood is delivered fresh daily

### Pecan Tilapia

Pecan-crusted tilapia in a crawfish pesto sauce,  
served with green beans 15.95

### Grilled Shrimp

Jumbo black tiger shrimp, slightly blackened and  
grilled, with lemon beurre blanc and capers,  
served with asparagus 14.95

### Mango Tilapia

Flattop-grilled and topped with freshly made mango  
salsa, served with green beans 14.95

### Pacific Snapper

Blackened and topped with crawfish étouffée, served  
with green beans 20.95

### Ahi Tuna\*

Sushi grade Ahi tuna, lightly seared in a wasabi-soy  
ginger vinaigrette, served with asparagus 17.95

### Rainbow Trout

Pine-nut crusted, and topped in a lemon caper  
beurre blanc, served with asparagus 16.95

### Grilled Salmon

Topped with a roasted tomato coulis,  
served with green beans 17.95

### Catfish & Coconut Shrimp

Hand battered and served with Tartar & Remoulade  
dipping sauce, you may choose from  
**Catfish & Shrimp, catfish only or shrimp only** 14.95

### Blackened Catfish

With crawfish étouffée and green beans 14.95

### Cold Water Lobster

Grilled and baked with drawn butter 26.95

### Crab Stuffed Shrimp

Jumbo shrimp stuffed with lump blue crab,  
Served with Remoulade sauce 16.95

### Chilean Sea Bass

Pine-nut crusted in a lemon caper beurre blanc,  
served with asparagus 24.95

### Alaskan Snow Crab

Boiled jumbo snow crab legs, with drawn butter 20.95

### Seafood Platter

Crab-stuffed shrimp, coconut shrimp,  
crab cakes and fried catfish 19.95

## Angus Steak

Featuring hand-cut, charred grilled, USDA CHOICE  
Angus Beef\*, aged for a minimum of 21 days to  
ensure a distinctive tenderness and flavor

**14 oz New York Strip** 19.95

**8 oz Center Cut Filet** 24.95

**14 oz Bone in Ribeye Steak** 25.95

**14 oz Ribeye** 22.95

Try our delicious topping:

**Shrimp Scampi** 4. **Crab Meat "Oscar"** 5.5

## Chicken, Pasta & Paella

### Grilled Chicken Breast

Topped with tomato coulis and roasted corn salsa,  
served with red potatoes and asparagus 12.95

### Gulf Coast Paella

Blackened shrimp, crawfish, charred grilled chicken,  
Andouille sausage, and calamari,  
with bell peppers and saffron rice 15.95

### Bourbon Pasta with Blackened Shrimp

Bowtie pasta, Andouille sausage, mushrooms and  
crawfish, tossed in a Cajun cream sauce 15.95

### Basil Pasta with Grilled Chicken

Bowtie pasta, mushrooms, bell peppers and tomatoes  
in a pesto cream sauce 12.95

## Sandwiches

### Black Angus Steak-Burger\*

Fresh Angus steak ground, sizzling char-grilled,  
with Sheila Partin's sweet sourdough & French fries  
lettuce, tomato and pickles, **9.95** Add bacon, mush-  
room, Blue cheese or Jack cheese, each for €95

### Grilled Chicken Sandwich

Charred grilled chicken tender, with roasted pepper  
relish lettuce, tomato and feta cheese.  
Sheila Partin's sweet sourdough & French fries 10.95

### Chicken Spinach Avocado Wrap

Mixed baby greens, tomato and avocado, with  
Remoulade and mango chutney sauce, wrapped in a  
spinach flour tortilla 10.95

**Substitute with Blackened Fish** 11.95

