

## 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 9.95

### Golden Calamari

Lightly hand breaded, served with our spicy marinara sauce 8.95

### Chicken Quesadillas

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

### Shrimp Quesadillas

Grilled shrimp, melted cheese, caramelized onions, mushroom 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 Oysters\*

Freshly shucked to order in a half shell with our zesty cocktail sauce 1/2 dozen or 1 dozen Market Price

### Spinach Artichoke Dip

With home-made salsa and corn tortilla chips 7.95

### 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 Market Price

### Appetizer Sampler

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

## Soup

### Seasonal Soup

Chef's daily creation 3.25

### Seafood Gumbo

Shrimp, crawfish, Andouille sausage and okra, served with rice, Bowl 6.95 Cup 3.75

## Side Salads

### Freda's House Salad

Mixed baby greens, pecans, feta cheese and cucumbers, choose from *balsamic vinaigrette* or *raspberry walnut vinaigrette*, 2.95

### Caesar Salad

Fresh romaine hearts, tossed in a Caesar dressing, with a garlic crostini and parmesan cheese 2.95

### Iceberg Wedge Salad

Topped with blue cheese crumbles, tomatoes and warm bacon with blue cheese dressing 3.95

## 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 8.95

### Iceberg Wedge Salad with Shrimp

Topped with blue cheese crumbles, warm bacon and **blackened shrimp** with blue cheese dressing 10.95

### 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* 13.95

### Chef's Shrimp Salad

Mixed baby greens, avocado, pecans, cucumber, tomato, feta cheese and hard-boiled egg, with **grilled jumbo black tiger shrimp** 10.95

### Bistro Steak Salad

Mixed baby greens, pecans, cucumber, tomato, Bleu cheese crumbles and caramelized onions, in a *balsamic vinaigrette* with **charred grilled steak** 13.95

## Daily \$7.95 Board Special

**Caution:** There are risks in consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greatest risk of illness from raw oyster and should eat oyster fully cooked. If you are unsure of your risk, consult your physician. **Caution:** There may be small bones in some fresh fish, maraschinos cherries and nearly all wines contain sulfating agents, to protect flavor and color, certain individuals may be allergic to specific types of food, or ingredients used in food items. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering.

18% gratuity for parties of six or more. Substitutions are subject to additional charge

# Entrees

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

Saffron Rice      Baby Red New Potato      Seasoned Match Stick Fries  
Add a side house salad for \$1.50, soup for \$2.25

## Seafood

All our seafood is delivered fresh daily

### Pecan Tilapia

Pecan-crusted tilapia in a crawfish pesto sauce, 8.95

### Grilled Shrimp

Jumbo shrimp slightly blackened and grilled, with lemon beurre blanc and capers 8.95

### Mango Tilapia

Flattop-grilled and topped with fresh mango salsa 8.95

### Catfish & Coconut Shrimp

Hand battered and served with Tartar & Remoulade dipping sauce, you may choose from

**Catfish & Shrimp, catfish only or shrimp only** 9.95

### Blackened Catfish

With crawfish étouffée 9.95

### Crab Stuffed Shrimp

Jumbo shrimp stuffed with lump blue crab, Served with Remoulade sauce 11.95

### Rainbow Trout

Pine-nut crusted, in a lemon caper beurre blanc 12.95

### Grilled Salmon

Topped with a roasted tomato coulis 12.95

### Snow Crab

Boiled jumbo snow crab legs, with drawn butter 13.95

### Ahi Tuna\*

Sushi grade Ahi tuna, lightly seared and blackened in a wasabi-soy-ginger vinaigrette, 14.95

### Pacific Snapper

Blackened and topped with crawfish étouffée 15.95

### Seafood Platter

Crab-stuffed shrimp, coconut shrimp, crab cake and fried catfish 16.95

### Lobster

### Sea Bass

Available upon request

We offer Gluten-free dishes, non-dairy dishes and vegetarian dishes. Please ask your server.

## Sandwiches

Sheila Partin's Sweet Sourdough & French Fries

### Black Angus SteakBurger

Fresh Angus steak ground, sizzling char-grilled, lettuce, tomato and horseradish pickles 9.95 Add bacon, mushroom, Blue cheese or Jack cheese, each for 95¢

### Grilled Chicken Sandwich

Char grilled chicken tender, with roasted pepper relish lettuce, tomato and feta cheese. 8.95

### Grilled Tilapia Sandwich

lettuce, tomato and pickles, Remoulade sauce. 9.95

### Chicken or Fish Spinach Avocado Wrap

Baby mixed green, tomato and avocado, with Remoulade and mango chutney sauce, wrapped in a spinach flour tortilla 8.95

### Crab Cake Sandwich

lettuce, tomato and pickles, Remoulade sauce. 12.95

## Chicken, Pasta & Paella

### Grilled Chicken Breast

Topped with tomato coulis and roasted corn salsa, served with red potatoes and asparagus 8.95

### Coast Paella

Blackened shrimp, crawfish, charred grilled chicken, Andouille sausage, and calamari, with bell peppers and saffron rice 11.95

### Bourbon Pasta with Blackened Shrimp

Bowtie pasta, Andouille sausage, mushrooms and crawfish, tossed in a Cajun cream sauce 9.95

### Basil Pasta with Grilled Chicken

Bowtie pasta, mushrooms, bell peppers and tomatoes in a pesto cream sauce 8.95

## 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

10 oz New York Strip 15.95

8 oz Center Cut Filet 24.95

10 oz Ribeye 16.95



# DAILY \$7.95 LUNCH SPECIAL

11:00AM-3:00PM

## Monday

Chef's Choice  
Blackened Catfish

## Tuesday

Bourbon Pasta with Blackened Shrimp  
Mango Tilapia

## Wednesday

Catfish & Coconut Shrimp  
Basil Pasta with Grilled Chicken

## Thursday

Chicken Spinach Avocado Wrap  
Blackened Catfish

## Friday

Pecan Tilapia  
Caesar Salad with Chicken

## Saturday

Mango Tilapia  
Grilled Shrimp

## Sunday

Brunch & Dinner Menu Only