

STARTERS

CHINESE SHRIMP TOAST

not that hipster kind 10

GRAND CATCH CHEESY FRIES

battered fries, garlic butter, cheese sauce 10 add lobster claw 9 king crab 13

SALT & PEPPER SHRIMP GF

szechuan pepper, green onion, garlic 11

CHILLED SNOW CRAB DIP

secret spices, lemon, saltines 14

WEDGE SALAD 2.0 V G

gc ranch dressing, radishes, tomatoes, crispy shallots 9 add lobster claw 9 king crab 13

CORNMEAL FRIED SHRIMP

spice blend #9, grand sauce 14

TENNESSEE HOT NUGGETS 🚷

spicy chicken, pickles, white bread 12

FRIED GREEN TOMATOES (V)

cajun remoulade 9

SEAFOOD BOIL

1) CHOOSE YOUR SHELLFISH

see additional menu for rotating shellfish selections. served w/ red potato and sweet corn

2) CHOOSE YOUR SAUCE



garlic butter () (7) GF louisiana GF

awesome sauce 🐧 🗗 spicy isaan (hot) 🚭 🕞 new bae rub 🚭







3) CHOOSE YOUR HEAT LEVEL:

mild medium hot extra hot insane ghost (add 2)

4) EXTRA ADD ONS

texas toast 2 white rice 3 sweet corn 4 red potatoes 3

ENTREES

DAILY CATCH

inspired preparation of seafood MP

FRIED CHICKEN & NOODLES

garlic noodles, lemon, parmesan 18

LOBSTER & GRITS GP

lobster tail, cheesy corn grits, marinated tomatoes, celery + green tomato relish, herbs 33

FRIED FISH SANDWICH

crispy swordfish, tomato, burnt lemon tartar 14

CRISPY FRIED CHICKEN SANDWICH

crisp lettuce, pickles, buttermilk pickle sauce 11







an 18% service charge may be added to parties of six or more

vegetarian

SIDES

BATTERED FRIES **(V)**

grand sauce 6 make it cajun 7

CARAMELIZED BRUSSELS SPROUTS 🚭 👄

maple + fish sauce, lime, green onion, peanuts 9

FRIED CAULIFLOWER @

sesame, peanuts, lime leaves, citrus, green onion 8

SMOKEY CORN GRITS GP (V)

sweet corn, smoked cheddar cheese 7

MAC & CHEESE

white cheddar, thyme, corn, coconut, caramelized paprika butter 9 add lobster claw 9 king crab 13

♥ MILKJAM SOFT SERVE

MILKJAM three milks 6 G

RASPBERRY LYCHEE just that (vegan) 6 GP



TWIST 6 G



COCKTAILS

GRAND OLD FASHIONED

cognac, bourbon, lime leaf, demerara, ancient chinese secret bitters 13

WHAT ELSE DO YOU WANT FROM ME

hibiscus gin, clove, allspice, lime 10

WHY ISN'T THIS PURPLE

mezcal, tattersall grapefruit, fresh grapefruit, lime, salt 12

I HAVE PEOPLE SKILLS

brandy, toasted almond, rice milk, hazelnut, angostura 10

AFTER THE STORM

gosling's black rum, house made ginger beer 10

SHUT UP AND DANCE (ON TAP)

a thai caipirinha with aged cachaça, thai basil, nam pla, lime, thai chili, strawberry 12

SAZERAC (ON TAP)

rittenhouse rye, old overholt, absinthe, peychaud's 10

ADULT SLUSHEE

always rotating, always delicious, ask your server 8

BEERS-BOTTLE /CAN

SHACKSBURY dry cider 6

DESCHUTES fresh squeezed ipa 5

HAMMS 3

HEINEKEN 4

MILLER LIGHT 4

MODELO ESPECIAL 4

BAUHAUS wonderstuff pilsner 5

BURNING BROS (TALL BOY) gluten free 5

BUCKLER non-alcoholic 5



SPARKLING WINE

CAVA torre oria cava brut, spain nv	9/36
ROSE bohigas rosat, spain nv	13/52
VOUVRAY vignoble brisebarre, france nv	48

WHITE WINE

RIESLING blue fish, germany '17	8/32
CHARDONNAY gio cato, slovenia '15	9/36
PINOT GRIGIO pullus, slovenia '18	11/44
SAUV BLANC wither hills, new zealand '18	10/40
MUSCADET la barriere, france '15	9/36
ALBARIÑO benitos santos, spain '17	48
CHENIN BLANC chateau soucherie, france '18	52

RED WINE

RED BLEND milou, france '18	9/36
PINOT NOIR l'agnostique, france '17	10/40
SHIRAZ CABERNET inkberry, australia '17	10/40
MALBEC la posta, argentina '17	11/44
CABERNET SAUVIGNON vigilance, california '16	10/40
GRENACHE camino de navaherreros, spain '16	44
SCHIAVA kaltern, italy '16	56

BOOZE FREE

A CASE OF THE MONDAY'S

toasted almond, winter spices, rice milk 5

5% TINT

hibiscus, ginger, lime, soda 5

SLUSHEE

always rotating, ask your server 5

MAGIC LEMONADE 4

VIETNAMESE ICED COFFEE 5

ICED TEA 3

S. PELLEGRINO SPARKLING MINERAL WATER 4
BOTTLED COKE, DIET COKE, & SPRITE 3
GINGER BEER 4