

STARTERS

LOBSTER & AVOCADO TOAST can be isaan vinaigrette, herbs, cucumber 18

SALT & PEPPER SHRIMP G

szechuan pepper, green onion, garlic 11

FRIED GREEN TOMATOES 🔞

spicy cajun remoulade 9

TENNESSEE HOT NUGGETS 🔞

spicy chicken, pickles, white bread 12

WEDGE SALAD 2.0 👽 🚭

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

CORNMEAL FRIED SHRIMP

spice blend #9, grand sauce 16

GRAND CATCH CHEESY FRIES (1)

battered fries, garlic butter, cheese sauce 11 add lobster claw 9 king crab 13

SEAFOOD BOIL

1) CHOOSE YOUR SHELLFISH

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

2) CHOOSE YOUR SAUCE awesome sauce (1) (1)

Iouisiana @

3) CHOOSE YOUR HEAT LEVEL:

mild medium hot extra hot insane ghost (add 3)

4) EXTRA ADD ONS

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

ENTREES

garlic butter () (7) GF

FISH AND CHIPS (1)

beer batter swordfish, curry ketchup, awesome mayo, battered fries 18

FRIED CHICKEN & NOODLES

garlic noodles, lemon, parmesan 19

LOBSTER & GRITS @

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

FRIED FISH SANDWICH

crispy swordfish, tomato, burnt lemon tartar, battered fries 17

CRISPY FRIED CHICKEN SANDWICH

crisp lettuce, pickles, buttermilk pickle sauce, battered fries 15

GC STYLE LOBSTER ROLL

chilled lobster, secret blend of spices & more, griddled bread, battered fries 23

contains fish spicy, HOT!

gluten free vegetarian

contains chicken
#whatscrackin

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

SIDES

BATTERED FRIES **V**

crispy fries w/ grand sauce 6 make it cajun 7

CARAMELIZED BRUSSELS SPROUTS 🚭 🖨

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

SMOKEY CORN GRITS 🚭 🕔

sweet corn, smoked cheddar cheese 8

MAC & CHEESE

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

spicy isaan (hot) 🚭 🕒 🛮 new bae rub 🚭

CREAMY CORN G V

parmesan, brown butter mayo, chili oil, herbs 8

MILKJAM SOFT SERVE

MILKJAM three milks 6 GP

RASPBERRY LYCHEE just that (vegan) 6 @

TWIST 6 G

COCKTAILS

GRAND OLD FASHIONED

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

BOYFRIENDS & GIRLFRIENDS

altos reposado tequila, hibiscus, chili, lime 10

LOW-HANGING FRUIT

applejack, pear, fig, honey 12

WHY ISN'T THIS PURPLE

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

AFTER THE STORM

gosling's black rum, house made ginger beer 10

SHUT UP AND DANCE

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

A PUNCH IN THE FACE

scotch, lemon, honey, ginger 11

KISS ON THE LIPS

shochu, soursop, lemongrass, lime 10

HORCHATA SLUSHEE

jasmine rice milk, aged rum, cinnamon, allspice 8

BEERS-BOTTLE /CAN

MILLER LITE 4

HAMMS 4

SUMMIT epa 5

MODELO ESPECIAL 5

BAUHAUS wonderstuff pilsner 6

BURNING BROS (TALL BOY) gluten free 7

INDEED day tripper, pale ale 6

INDEED mexican honey, light lager 6

TAP BEERS

FULTON LONELY BLONDE 7

BELLS TWO HEARTED 8

STELLA ARTOIS 7

URBAN GROWLER COWBELL CREAM ALE 7

FAIR STATE ROSELLE 8

LOON JUICE HONEYCRISP 7

SPARKLING WINE

CAVA torre oria cava brut, spain nv	9/36
ROSE henry varnay, france nv	10/40
VOUVRAY vignoble brisebarre, france nv	48

WHITE WINE

ROSÉ confidencial, portugal '18	8/32
MOSCATO, la perlina, italy	9/36
RIESLING blue fish, germany '17	8/32
CHARDONNAY zolo, argentina '17	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

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
CARERNET SAUVIGNON vigilance california '16	10/40

BOOZE FREE

SLUSHEE

mango, pineapple, lime, chili 5

THAI BASIL LIMEADE 5

MAGIC LEMONADE 4

COFFEE 3

VIETNAMESE ICED COFFEE 5

ICED TEA 3

S. PELLEGRINO SPARKLING MINERAL WATER 4

BOTTLED COKE, DIET COKE, & SPRITE 3

GOSLING'S GINGER BEER 4

\$12 -Take a six-pack mix-pack home with you.

After your meal, let us select a variety of our favorite cans and save you a trip to the liquor store.

After your meal, bring home a bottle of your favorite wine for HALF PRICE. Limit 1 per person.



TODAY'S SHELLFISH SELECTION

HEAD-ON SHRIMP 17.95 / lb
PEELED SHRIMP 22.95 / lb
JUMBO SHRIMP 33.95 / lb
SNOW CRAB 16.95 / cluster
ALASKAN KING CRAB 49.95 / lb
P.E.I. MUSSELS 14.95 / lb
LOBSTER TAIL 28.95 / each
DUNGENESS CRAB 49.95 / each

CRAB CATCH

1 dungeness crab, 1 snow crab cluster, 1/2 lb king crab 94

LIL CATCH

1/2 lb head-on shrimp, 1/2 lb p.e.i. mussels, 1 snow crab cluster 35

MEDIUM CATCH

1/2 lb head-on shrimp, 1/2 lb p.e.i. mussels, 1/2 lb jumbo shrimp, 1 snow crab cluster 55

LE GRAND CATCH

a little bit of everthing we have 130

"and if you like fish and grits and all that pimp issh/then everybody say o-yea-yer." -outkast